PASTA PROVENCAL

SERVES 10

INGREDIENTS

1 pound whole grain pasta (any shape)
1 tablespoon olive oil
6-8 cloves garlic, minced
1/4 cup chopped fresh parsley
3 cups canned tomatoes, diced
1 tablespoon lemon juice
Assorted vegetables, sliced or chopped (summer squash, green peppers, eggplant, etc)
Salt and pepper to taste
Grated cheese (optional)

DIRECTIONS

2. Heat oil in sauté pan or skillet. Add garlic and sauté until fragrant, add parsley.
3. Add tomatoes, bring to a simmer; simmer for four minutes.
4. Add vegetables, seasonings and pasta, toss, and heat thoroughly.
5. Add lemon juice just before serving.

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