#### OCTOBER 2019

# MAKE A GREAT PLATE.

Cook linguine and sauce in one pan for lots of flavor, fewer dishes.

# **One-Pot Pasta**

## INGREDIENTS

12 oz. whole-grain linguine 4 cups no-salt-added vegetable broth 1 tbsp olive oil 3 cups frozen chopped kale

### DIRECTIONS

1 can (28 oz.) diced **tomatoes** 2 cloves **garlic**, minced 2 tsp each **dried basil** and **oregano salt** to taste 1/4 cup **Parmesan cheese** 



In a large soup pot, add all ingredients except cheese. **Ensure** all ingredients are submerged in broth. **Cover** with lid. **Heat** on high until boiling, then reduce to medium heat. **Simmer** without lid 10-12 minutes, or until pasta is cooked and most of the liquid is absorbed. **Garnish** with Parmesan.

Makes 6 Servings. Each: 271 calories • 10g protein • 5g total fat • 47g carb • 5g sugar • 8g fiber • 387mg sodium

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