



Morton Quick and Easy Recipes

GARLIC VEGETABLE PASTA

Side Dish | Cooking Time: 8-10 minutes | Preparation Time: 25 minutes |

Serves: 4 | Difficulty: Easy

This pasta dish gets even better with Morton® Garlic Sea Salt, colorful vegetables and penne pasta all tossed together for an impressive meatless meal.

Ingredients:

- 2-½ cups uncooked penne pasta
- 2 Tablespoons olive oil, divided
- 1 large red pepper, cut into thin strips
- ½ cup chopped onion
- 2 cups baby spinach leaves, packed
- 1 can (drained weight 8 ounces) sliced mushrooms, drained
- 1 teaspoon Morton® Garlic Sea Salt
- ½ teaspoon crushed dried rosemary leaves
- ¼ cup shredded Asiago cheese



**MORTON®
GARLIC SEA SALT**

1

Cook pasta according to package directions, omitting salt.

2

Meanwhile, cook red pepper and onion in 1 tablespoon of the olive oil in large skillet on medium heat 3 to 5 minutes, or until crisp-tender. Stir in spinach and mushrooms. Cook just until spinach is wilted, about 2-3 minutes.

3

Drain pasta. Add pasta, remaining 1 tablespoon oil, Garlic Sea Salt and rosemary to skillet mixture. Toss to coat. Heat through. Serve sprinkled with cheese.

Tips for Success:

- Add grilled chicken or another one of your favorite proteins.