



Vegetable Pasta

Jay C. Veregge ~ Executive Chef
(serves 1 person)

INGREDIENTS

3 oz	orecchiette pasta
1 oz	virgin olive oil
2 oz	sugar snap peas
2 oz	grape tomatoes
2 oz	roasted red bell peppers, <i>jarred or fresh</i>
1 oz	garlic, <i>minced</i>
2 oz	dry white wine
½ oz	fresh basil, <i>chiffonade</i>
1 oz	Basil Pesto (see recipe below)
½ oz	pine nuts, <i>toasted</i>
1 oz	Parmesan cheese

PROCEDURE

- Prepare Basil Pesto and set aside.
- Cook pasta according to package directions and quickly cool. Set aside.
- Heat oil in a sauté pan over medium-high heat
- Add peas, tomatoes, and peppers. Cook vegetables for about a minute. Add garlic and sauté for one to two minutes.
- Deglaze the pan with the wine and add the pasta.
- Let wine reduce while also heating the pasta, approximately three minutes.
- Right before finishing, add basil, pesto, and pine nuts.
- Garnish with parmesan cheese.

Basil Pesto

(makes ½ cup)

1 oz	basil leaves
¼ tsp	garlic, <i>chopped</i>
⅛ oz	pine nuts, <i>toasted</i>
½ oz	virgin olive oil
to taste	salt & pepper

PROCEDURE

- In a food processor, chop basil, garlic, and pine nuts.
- Slowly drizzle in olive oil until mixture comes together, making sure not to over mix.
- Add salt and pepper to taste.