red potato ratatouille with pasta fresca

TOTAL TIME
30 minutes
MAKES 4
SERVINGS

APRON'S ADVICE

For a richer taste, top ratatouille with Parmesan cheese.

SHOPPING LIST

Dairy
2 cups refrigerated potato wedges

Dry Grocery
3 tsp Italian seasoning
1 tbsp olive oil
8 oz (1/2 box) penne pasta
1/4 cup steak sauce
1 (26.45-oz) boxes tomatoes

Produce
2 tbsp fresh basil (optional)
3 tbsp roasted garlic
1/2 lb steak topper vegetables (contains fresh pre-sliced mushrooms, onions and red/green bell peppers)
1 medium yellow squash
1 large zucchini

Suggested Items
Parmesan cheese
Chianti
bagged Caesar salad

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COOKING SEQUENCE

- Put on water to boil for pasta
- Prepare ratatouille through step 5: 15 minutes
- Boil pasta, complete ratatouille and set aside: 10 minutes
- Complete pasta and serve: 5 minutes

red potato ratatouille

INGREDIENTS

1 tablespoon olive oil
2 tablespoons roasted garlic
1/2 pound steak topper vegetables (contains fresh pre-sliced mushrooms, onions and red/green bell peppers)
1 large zucchini
1 medium yellow squash
2 cups boxed tomatoes
1/4 cup steak sauce
2 teaspoons Italian seasoning
2 cups refrigerated potato wedges

STEPS

1. Preheat sauté pan on high for 2-3 minutes. 2. Add olive oil, garlic, steak topper vegetables; reduce heat to medium-high and sauté for 3 minutes, stirring occasionally. 3. Wash, trim ends off and slice zucchini and squash lengthwise, then slice into 1/8-inch slices. 4. Add zucchini and squash to pan, cover and sauté for 2 minutes. 5. Add tomatoes, steak sauce, Italian seasoning and potatoes; stir, cover and reduce heat to low. Simmer for 6-8 minutes, stirring occasionally. 6. Remove from heat and serve.

pasta fresca

INGREDIENTS

8 ounces (1/2 box) penne pasta
1 1/4 cups boxed tomatoes
1 tablespoon roasted garlic
1 teaspoon Italian seasoning
2 tablespoons fresh basil (optional)

STEPS

1. Fill saucepan 3/4 full of hot water, cover and place on high heat to boil for pasta. 2. Add pasta to boiling water and cook for 6-8 minutes. 3. Drain pasta in colander; return pan to heat and add tomatoes, garlic, Italian seasoning. Heat on medium for 4 minutes. 4. Chop basil, if using; add to sauce, toss in pasta and serve.

Calories (kcal) 363; Total Fat (g) 4.8; Saturated Fat (g) .6; Cholesterol (mg) 0; Carbohydrate (g) 67.9; Dietary Fiber (g) 10.7; Protein (g) 12.7; Sodium (mg) 356; Potassium (mg) 429; Calcium (mg) 33; Iron (mg) 4.1 Vitamin A 35%; Vitamin C 130%; Calcium 3%; Iron 23%

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