

Rotelle with Garden Vegetables

Contributed by
Sunday, 04 May 2008

- 2 tablespoons margarine
- 1 tablespoon salad oil
- 1 1/2 cups chopped leeks
- 3/4 cup chopped onions
- 3/4 cup 1-inch red pepper strips
- 3/4 cup sliced carrots
- 1/4 cup finely chopped parsley
- 2 teaspoons basil
- 2 cups diagonally sliced zucchini
- 2 large tomatoes, peeled, seeded and diced
- 1/2 cup vegetable broth
- 1 garlic clove minced
- 1 teaspoon salt
- 1/4 teaspoon black pepper

- 1 lb. of curly noodles
- 2 tablespoons margarine melted

Heat 2 tablespoons margarine and oil in skillet. Add leeks, onions, red pepper, carrots, chicken, parsley and basil. Cover and simmer 10 minutes. Add zucchini, tomatoes, broth, garlic, salt and pepper. Cover and cook 15 to 20 minutes longer, until all vegetables are tender.

Meanwhile, cook pasta as directed on package, drain. Pour melted margarine over pasta, and toss well. Pour vegetable mixture over pasta and toss again. Makes about 9 cups or 4-6 servings.