



Grandpa Hicks' Recipe of the Week

Pasta Primavera with Smoked Gouda

What better way to get your veggies than with a savory Italian dish like Pasta Primavera. This version combines a little bit of heat from red pepper flakes with fresh vegetables, herbs and the smoky flavor of a smoked Gouda. It's a wonderful combination of crunchy and creamy.



Ingredients

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| 1 (16 ounce) package penne pasta | 1 (14.5 ounce) can stewed tomatoes |
| 2 tablespoons olive oil | 1 cup low-sodium chicken broth |
| 2 zucchinis, diced | 2 tablespoons chopped fresh parsley |
| 1 green bell pepper, diced | 1/2 teaspoon dried basil |
| 2 carrots, diced | 1/2 teaspoon dried oregano |
| 8 ounces fresh mushrooms, sliced | 1/2 teaspoon red pepper flakes |
| 3 onions, diced | 2 tablespoons grated Parmesan cheese |
| 3 cloves garlic, minced | 2/3 cup shredded smoked Gouda cheese |

Directions

- 1 Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.
- 2 Heat the olive oil in a skillet over medium heat. Stir in the zucchini, bell pepper, carrots, mushrooms, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garlic and cook for one minute more. Stir in the tomatoes, chicken broth, parsley, basil, oregano, and red pepper flakes. Bring to a boil, then reduce heat to low and simmer until sauce thickens. Stir in the pasta and cook until heated through, about 2 minutes. Top with Parmesan and Gouda cheeses before serving.

Featuring Our Own Imported Smoked Gouda & Parmesan

Our imported smoked Gouda is a mellow, creamy cheese with a smoky undertone. Gouda melts beautifully making it a perfect addition to jazz up this pasta dish, pulling together the distinctive flavors of vegetables and spices.

