

ECCO DOMANI[®]

WINES OF ITALY

Linguine Primavera

Pairs well with Ecco Domani Pinot Grigio.

Serves 4

Ingredients:

1-16 oz. pkg. linguine pasta
1/3 cup olive oil
3/4 cup red peppers, julienned
3/4 cup broccoli florets
3/4 cup carrots, julienned
3/4 cup mushrooms, sliced
1/4 cup fresh basil, chopped
1 Tbs. garlic, chopped
1 cup chicken stock
1/2 cup parmesan cheese
Salt and pepper, to taste



Note: This recipe works well for any seasonal vegetables, and can also be used for any shape of pasta, from Penne to Spinach Fettuccine.

Preparation:

Cook linguine according to package directions. When pasta is half cooked, put olive oil in large pre-heated sauté pan. Sauté vegetables with basil, garlic, salt and pepper for 6 minutes. Next add chicken stock and simmer for 2 minutes. Toss in hot "al Dente" pasta and mix well. Sprinkle with Parmesan cheese and serve immediately.