

RECIPE OF THE WEEK:

Roasted Red Pepper Pasta

Ingredients:

- 1 8oz box Banza chickpea pasta
- 1 tbsp olive oil
- 1 tsp minced garlic
- 1 cup sliced fresh mushrooms
- 1 cup sliced roasted red peppers
- 1 cup sliced cherry tomatoes
- 2 cups fresh spinach
- ½ cup pesto sauce



Instructions:

1. Bring a large pot of water to a boil. Cook Banza according to directions on the box.
2. While the Banza is cooking, heat 1 tbsp olive oil and garlic in a large saucepan over medium heat. Heat the garlic until it is sizzling, but not brown. Add the mushrooms and cook for two minutes stirring occasionally.
3. Once the mushrooms start to soften, add the roasted red peppers and cherry tomatoes. Cook for two more minutes. Then add the spinach and cook until all ingredients are tender.
4. Add pesto sauce to the saucepan with vegetables to heat for one minute.
5. Drain the pasta, and transfer to a serving bowl. Toss the pasta with the vegetable/pesto mix and enjoy!

Enhance this Recipe:

Try enhancing this recipe by adding different vegetables like sundried tomatoes instead of roasted red pepper for a different flavor. You can also simply use a light olive oil drizzle as a sauce if you don't prefer pesto.