

Whole-Grain Penne with Leeks, Zucchini and Mushrooms Makes 10 portions

Ingredients:

1 1/4 box	Barilla [®] [®] Whole Grain Penne	4 Tbsp	Extra virgin olive oil
1 1/4	Leek, cut in rondels	1 1/4 Tbsp	Italian parsley, chopped
10 oz	Mushrooms, sliced	2/3 cup	Parmigiano cheese, shredded
1 1/4	Zucchini, cut to half moon		Sea salt and black pepper to taste

Instructions:

- 1. Bring a large pot of water to a boil.
- 2. Meanwhile, sauté leeks in half of olive oil for few minutes over medium heat.
- 3. Add mushrooms and brown over high heat; then, add zucchini and season with salt and pepper.
- 4. Cook pasta according to package directions; drain and toss with the sautéed vegetables.
- 5. Garnish with chopped Italian parsley, remaining olive oil and Parmigiano cheese.

Recipe and photo courtesy of Barilla