



Pasta with Garden Sauce

Preparation time: 1 Hour

Serving size: 8 Portions

Ingredients:

- 1 tablespoon Vegetable Oil
- 1 Onion (about 1 cup) chopped
- 1 Bell Pepper (about 1 cup) diced
- 1 cup Mushrooms sliced
- 1/2 cup Water
- 2 cloves Garlic finely chopped
- 2 teaspoons Dried Oregano
- 2 teaspoons Dried Basil
- 1 Bay Leaf
- 16 ounces Tomato Sauce no added salt
- 1 tablespoon tomato Paste
- 1 teaspoon granulated sugar
- 1 pound Pasta Dried
- 1/2 teaspoon Salt (feel free to use less) for pasta water

Directions:

1. In a skillet, heat vegetable oil over medium heat. Add onion and bell pepper and cook for 5 minutes or until onion is soft. Add mushrooms, water, garlic, oregano, basil, bay leaf, tomato puree, and tomato paste to the skillet and stir.
2. Simmer uncovered on low heat for 30 minutes. Remove bay leaf from sauce. Add honey* to sauce and cook another 10 minutes.
3. While waiting for sauce, place a pot of water on high heat for pasta. When water boils, add salt and pasta, then reduce heat to medium.
4. Boil pasta for about 10 minutes and drain.
5. Serve Garden sauce over pasta.



An EEO/AA Institution: Extension is a unit of the University of Nevada, Reno's College of Agriculture, Biotechnology & Natural Resources engaged in Nevada communities, presenting research-based knowledge to address critical community needs. It is a county-state-federal partnership providing practical education to people, businesses and communities.



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