

## Vegetable Pasta with Tomatoes

Serves: 4

### Ingredients:

- 1 medium zucchini, washed and ends removed
- 1 medium onion, peeled and chopped
- 2 cloves garlic, peeled and chopped
- 1 tbsp. olive oil
- 1/2 tsp. black pepper
- 2 cups prepared pasta sauce
- 1 cup chopped fresh tomatoes
- 8 oz. dried pasta
- 1 tbsp., chopped fresh parsley or basil
- Grated parmesan cheese, optional

### Instructions:

- Cut zucchini in quarters lengthwise and cut into 1/2 inch pieces. Place zucchini, onion, garlic, and olive oil with seasonings in large, deep skillet and sauté; over medium heat until soft. Stir often. Add prepared sauce, mix well and let simmer for 5 minutes. Stir 1/2 cup chopped tomato and allow to heat thoroughly.
- In a separate pot, cook pasta as directed on package. Drain well and place in large serving bowl. Add sauce and mix gently. Top with the reserved 1/2 cup chopped tomatoes and chopped herbs. Serve hot.