

BOW TIE PASTA WITH BROCCOLI & POTATOES

INGREDIENTS

- 2 Potatoes (medium) (peeled) (cut into 1-inch cubes)
- 1 head Broccoli florets & some chopped stems
- 12 oz Bow Tie Pasta
- 4 T Smart Balance Pareve light buttery spread
- 2 Leeks (white & light green parts only) (sliced into half-moons)
- 1 1/2 t Salt
- Black pepper
- 1 head Lettuce (Boston) (torn)
- 1 C Vegenaize (Garlic) (you may need more)
- 1/2 C Vegan Parmesan cheese (grated)



DIRECTIONS

- 1 Bring a large pot of salted water to a boil & add the potatoes
- 2 Cook for 10 minutes & then add the broccoli & pasta & cook as the pasta label directs
- 3 Melt the buttery spread in a large saucepan over medium heat
- 4 Add the leeks, salt & pepper to taste
- 5 Cook until soft about 7 minutes
- 6 Put the lettuce in a colander
- 7 Reserve 1 C of cooking water & then drain the pasta & veg mix over the lettuce to wilt it
- 8 Return the pasta & vegetables to the pot
- 9 Add the leeks to the pot & stir in enough of the reserved cooking water to moisten,
- 10 Stir in the vegenaize, paremsan & salt/pepper (to taste)

NOTE

4 servings

