



## *Pasta Primavera*

### **WITH GOLDEN LADLE BONE BROTH**

Cook Time: 60 Minutes | Servings: 6-8 People

#### **WHAT YOU NEED**

2 Tbsp	Corn starch
1lb/16oz	Bowtie pasta
2 Cups	Golden Ladle Organic Chicken Bone Broth
¼ Tsp	Garlic powder
1 Cup	Broccoli flowerets
1 Cup	Peas
2	Medium carrots (sliced)
½ Cup	Red pepper (chopped)
1	Small onion (chopped)
2-3	Boneless chicken breasts
½ Cup	Parmesan cheese freshly grated
2 Tbsp	Butter

#### **THE PROCESS**

Using ¼ cup Golden Ladle Organic Chicken Bone Broth and 2 Tbsp butter, sauté the chicken breast over low-medium heat until thoroughly cooked, then set aside. Stir the corn starch and ¼ cup Golden Ladle Sipping Broth in a small bowl until the mixture is smooth. Heat the remaining 1 ½ c sipping broth, garlic, broccoli, peas, carrots, pepper and onion in a 3-quart saucepan over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender. Stir the cornstarch mixture in the saucepan. Cook and stir until the mixture boils and thickens. Add in the chicken and cook until the mixture is hot/boiling. Toss the chicken and vegetable mixture with the pasta and add the parmesan cheese and serve.