

## Quick & Easy PJN Vegetable Sauté

### Ingredients:

#### For Pasta:

- 1 Package Papa's Juicy Noodles (Beef Flavoring)**
- 1 Tables. Olive Oil**
- 1 Tables. Butter**
- 1/4 Cup Grated Parmesan Cheese**

#### For Vegetable Sauté:

- 1 Cup Asparagus, cut 1 1/4" pieces**
- 1 Cup Baby Bello Mushrooms, sliced**
- 1 Cup Summer Squash, cut in half & sliced 1/2" thick**
- 1 Cup Frozen Broccoli Crowns**
- 2 Tables. Butter**
- 2 Tables. Olive Oil**
- 1/2 Teasp. Minced Garlic**
- 1/2 Teasp. Onion Powder**
- 1/2 Teasp. Dried Parsley**
- 1 Teasp. Kosher Salt**
- 1 Teasp. Black Pepper**
- 1/4 Cup Parmesan Cheese**

- 1. Put a pot of water on stove to start boiling for the pasta.**
- 2. In a 12" Sauté pan, Add Butter and Olive Oil, stir on medium heat until melted.**
- 3. Add minced Garlic and Mushrooms; stir and cook 1 minute.**
- 4. Add Asparagus pieces, Summer Squash, Onion Powder, Parsley, Salt, and Black Pepper. Stir together well. Continue to cook on medium heat.**
- 5. Add pasta from PJ N package to boiling water. Stir well.**
- 6. Cook pasta for 2-3 minutes or until al dente.**
- 7. When pasta is done, take 1/2 cup of liquid from pot and pour over sautéed vegetables and stir. Turn off heat.**
- 8. Drain just enough pasta water leaving just enough to cover the noodles.**
- 9. Add to pasta in pot, Olive Oil, Butter, and Seasoning Packet. Stir well. Add the 1/4 cup Parmesan Cheese and stir.**
- 10. Place Papa's Juicy Noodles in serving bowl; add Vegetable Sauté; Stir; Add the remaining 1/4 Cup Parmesan over the top of dish.**

Serves 4