

MORTON & BASSETT SPICES®

Squash & Eggplant Lemon Pappardelle



- 4 yellow squash, chopped in 1 inch cubes
- 1 eggplant, chopped in 1 inch cubes
- 1 package noodles (Pappardelle shown)
- 4 tablespoons olive oil
- ½ teaspoon Morton & Bassett Lemon Pepper Blend
- 2 teaspoons Morton & Bassett Chopped Garlic
- 1 teaspoon Morton & Bassett Lemon Peel
- 1 teaspoon Morton & Bassett Red Chili Flakes
- ½ cup Parmesan cheese, shredded

Cook squash and eggplant over medium heat in a pan with olive oil. After 3-5 minutes, add M&B Lemon Pepper Blend, M&B Chopped Garlic, M&B Lemon Peel, and M&B Red Chili Flakes. Cook for another 5-10 minutes, until squash is tender. Add noodles to boiling water and cook according to package directions. Drain and place into a serving dish. Add in squash and eggplant, top with Parmesan cheese, and toss to combine.

Servings: 4 | Time: 30 minutes



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