



CSA:

Kale  
Spinach  
Broccoli

# Penne Prosperity



→ Vegetarian, not vegan

## SHOPPING LIST:

Gluten-free penne pasta  
Baby bella mushrooms  
Parmesan cheese  
Butter  
Salt and Pepper

## RECIPE:

### Step 1: Make Pasta

Prepare your pasta according to the package directions.

### Step 2: Prepare Vegetables

Slice kale, spinach, and mushrooms. Cut broccoli into bite-sized pieces.

### Step 3: Sauté Vegetables

Heat oil in a large pan over medium heat. Add broccoli, S&P, and sauté for 4-5 minutes. Add mushrooms and cook until broccoli is tender.

### Step 4: Finish Pasta

Save 1/4 c pasta cooking water, then drain pasta and add it to the pan. Add kale, spinach, & some pasta cooking water. Mix in butter to create a creamy sauce.

### Step 5: Plate and Serve!

Cook until greens are wilted and pan sauce is reduced. Plate and serve with freshly grated parmesan cheese!



### Helpful Tips:

*Reserved pasta cooking water is great for making a light pan sauce.*

*Add some cooked sausage for a heartier meal!*

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