

Vegetarian Linguine



Looking for a tasty alternative to a meat-and-potatoes meal? Try this colorful pasta dish, which is the brainchild of my oldest son. It's a stick-to-your-ribs meal that includes loads of fresh veggies as well as basil and provolone. —Jane Bone, Cape Coral, Florida

Prep Time: 15 mins

Cook Time: 15 mins

Yields 6 servings

Ingredients

6 ounces uncooked linguine

2 tablespoons butter

1 tablespoon olive oil

2 medium zucchini, thinly sliced

1/2 pound fresh mushrooms, sliced

1 large tomato, chopped

2 green onions, chopped

1 garlic clove, minced

1/2 teaspoon salt

1/4 teaspoon pepper

1 cup shredded provolone cheese

3 tablespoons shredded Parmesan cheese

2 teaspoons minced fresh basil

Directions

- Cook linguine according to package directions. Meanwhile, in a large skillet, heat butter and oil over medium heat. Add zucchini and mushrooms; sauté 3-5 minutes. Add tomato, onions, garlic and seasonings. Reduce heat; simmer, covered, about 3 minutes.
- Drain linguine; add to vegetable mixture. Sprinkle with cheeses and basil. Toss to coat.

<https://www.tasteofhome.com/recipes/vegetarian-linguine/>