

## BALSAMIC VEGETABLES AND MOZZARELLA

Prego®



CUT ALONG DOTTED LINES

**Total Time:** 1 hour 15 minutes      **Effort:** Easy

**Yields:**

**Serving Size:** 2 cups pasta & vegetables, with 6 oz. sauce

**made with:**

[PREGO® TRADITIONAL PASTA SAUCE](#)

6/ 67oz. Code 03907

### Ingredients:

Olive oil	2 Tbsp.
Onion, sweet, chopped. 1/4 inch	10 oz.
Garlic, minced	1/4 cup
Italian seasoning blend	2 Tbsp.
Mushrooms, fresh, white, sliced	2 1/2 lb.
Eggplant, diced 1/4 inch	2 1/2 lb.
Pepper, bell, green, diced 1/4 inch	2 1/2 lb.
Zucchini, diced 1/4 inch	2 1/2 lb.
Balsamic vinegar	1/2 cup
Prego® Traditional Pasta Sauce	1 gal.
Pasta, Campanelle, cooked, chilled	3 qt.
Mozzarella, low-fat, shredded	3 cups
Basil, fresh, chiffonade	1 1/2 cups

### Instructions:

1. Heat olive oil over medium heat in large skillet or rondo; add onions and sauté 5 minutes.
2. Stir in garlic and Italian seasonings and continue cooking 1-2 minutes to release flavors.
3. Stir in mushrooms and continue to cook 7-8 minutes or until no longer losing liquid.
4. Add eggplant and cook 7-8 minutes, stirring often, until dry.
5. Stir in pepper and zucchini and continue to cook till slightly tender, 5-6 minutes and starting to become dry.
6. Add balsamic vinegar and let reduce till vegetables are coated.
7. Stir in Pasta Sauce and bring to a simmer. Add pasta and warm completely, stirring often, about 10 minutes. CCP: Heat to an internal temperature of 165°F. or higher for 15 seconds. CCP: Hold hot at 140°F or higher for service.
8. **For Each Serving:** Portion 2 cups pasta with sauce and vegetables into a pasta bowl or soup plate and sprinkle top with 2 Tbsp. cheese and 1 Tbsp. basil.



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View this recipe on the web: <http://www.campbellfoodservice.com/Recipe.aspx?ID=10&s=>



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