



Fettuccine Primavera



This recipe calls for:

Traditional Sauce

Classic Alfredo Sauce

Prep time

20 minutes

Cook time

15 minutes

Servings

4

Ingredients

1 jar RAGÚ® Old World Style® Traditional Sauce

3 Tbsp. olive oil

6 cups assorted cut-up fresh vegetables, (broccoli florets, green and/or orange bell peppers, red onion, zucchini and/or yellow squash)

1 Tbsp. chopped fresh basil leaves or 1 tsp. dried basil leaves

1 box (12 oz.) fettuccine

Instructions

1. Heat sauce in medium saucepan until heated through; set aside and keep warm.

2. Heat olive oil in a large skillet over medium heat and cook vegetables and basil, stirring occasionally, 6 minutes or until vegetables are tender. To serve, spoon sauce over hot fettuccine, then spoon vegetable mixture over pasta. Sprinkle, if desired, with grated Parmesan cheese.