



Zoodles Primavera



This recipe calls for:

Classic Alfredo Sauce

Prep time

15 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 1 teaspoon extra virgin olive oil
- 2 cloves garlic, minced
- 1 cup carrots, julienned
- 1 cup broccoli florets
- 1 cup cauliflower florets
- 1 cup mushrooms, sliced or quartered
- 1 cup cherry tomatoes
- 1 cup sliced yellow squash
- 1 jar RAGÚ® Classic Alfredo Sauce
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper

1 large zucchini, spiralized

Instructions

1. Heat the olive oil in a skillet over medium-high heat. When hot, add the garlic and cook for 2 min.
2. Then add the carrots, broccoli, and cauliflower. Cook for 5 minutes, stirring frequently. Add the mushrooms, cherry tomatoes, and yellow squash. Stir to combine and cook for an additional 5 min.
3. Add the entire jar of RAGÚ® Classic Alfredo Sauce, salt, and pepper. Combine with a spoon and bring to a boil. Reduce heat to medium and cook for 10 min. or until the vegetables have softened.
4. Turn off the heat, add the zucchini noodles to the pan, and toss. Wait 2 min. to serve.