

Braised Winter Vegetable Pasta

From – *delish.com*

2 Tbsp extra-virgin olive oil
1 small onion, diced
4 cloves garlic, minced
1 Tbsp fresh or 1 tsp dried sage
4 cup vegetable broth
1 cup dry white wine
8 ounce whole-wheat medium pasta shells
2 cup bite-size cauliflower florets
2 cup bite-size butternut squash cubes
1/4 teaspoon salt
Freshly ground pepper, to taste
1 bag frozen lima beans, thawed

- Heat oil in a Dutch oven over medium heat.
- Add onion, garlic, and sage and cook, stirring, until softened, 3 to 4 minutes.
- Add broth and wine; bring to a boil over medium-high heat.
- Add pasta, cauliflower, squash, salt, and pepper and cook, stirring occasionally, until the pasta is not quite tender, about 10 minutes.
- Stir in lima beans and cook, stirring occasionally, until the lima beans and pasta are tender and most of the liquid is absorbed, about 5 minutes more.



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