Lazy Pasta Makes 4 Servings

What you need:

% of a 16-ounce package pasta 3 teaspoons butter 1 small zucchini, sliced 6 mushrooms, quartered 1 tomato, diced % cup grated Parmesan cheese 1 % teaspoon skim milk



All you do:

- 1. Bring a large pot of water to a boil. Add the pasta, cook until desired tenderness, and drain.
- 2. While the pasta is cooking, melt 2 teaspoons of butter in a large skillet over medium heat. Add the zucchini and mushrooms and sauté until soft. Add the tomato and cook for another minute.
- 3. Melt the remaining teaspoon of butter in the hot pasta. Add the cheese, milk and vegetables. Stir well and serve.

Nutritional Information: 276 Calories, 6g Fat, 11g Protein, 45g Carbohydrate, 153mg Sodium