

SUNDRIED TOMATO PASTA

entree mix

Our **Sundried Tomato Pasta** is a celebration of bold flavors and comforting simplicity, bringing a touch of Mediterranean warmth to your table. Al dente cavatappi pasta serves as the perfect base, mingling beautifully with the vibrant sweetness of sundried tomatoes and the subtle heat of red chili.

This dish is elevated by a carefully balanced blend of oregano, basil, garlic, and onion, with chicken bouillon adding a savory depth to the broth. Two bay leaves infuse the sauce with an earthy aroma, tying together the rustic flavors in every bite.

Designed for versatility, this mix can be your culinary canvas. Add ground chicken or turkey for a hearty, satisfying meal, or keep it simple for a quick yet flavorful dinner. Whether you're savoring a quiet evening or entertaining loved ones, our **Sundried Tomato Pasta** brings a taste of comfort and a hint of adventure to every meal.

INGREDIENTS

- 2 cups cavatappi
- 1/4 cup sundried tomatoes
- 1 teaspoon chicken bouillon
- 1/2 teaspoon oregano
- 1/2 teaspoon basil
- 1/2 teaspoon garlic
- 1/2 teaspoon onion
- 2 bay leaves
- 1 red chile, or 1/2 teaspoon crushed red pepper

INSTRUCTIONS

1. Mix all ingredients together.
2. Store or use as desired.

SUNDRIED TOMATO PASTA

INGREDIENTS

- 1 Tablespoon vegetable oil
- 1 lb of ground protein, such as chicken, or turkey
- 1 sundried tomato pasta mix
- 2 1/2 cups water

INSTRUCTIONS

1. Heat oil in large stock pot over high heat.
2. Saute protein until browned.
3. Mix all remaining ingredients into the stock pot.
4. Bring to a boil over high heat.
5. Reduce heat to low; let simmer for 10 minutes or until noodles are tender.
6. Season to taste. Enjoy!