**Red Sauce Pasta**

Prep time: 5 min Cook time: 20 min

**Ingredients:**

* 200 gms whole wheat pasta
* 200 gms cherry tomatoes cut in half
* 2 garlic cloves, minced
* ½ onion thinly sliced
* ½ cup zucchini
* 50 gms mushrooms sliced
* ½ tsp red chili powder
* 4 tbsp pasta sauce
* 1 bunch of fresh palak cleaned and chopped
* Low sodium salt, pepper & oregano to taste

**Instructions:**

1. In a pot, bring 3 cups of water to a boil.
2. Add the pasta along with all the ingredients (except palak).
3. Cook for 12-15 minutes, stirring occasionally to prevent sticking.
4. Check if the pasta is cooked to your liking, then add the palak and mix well.
5. Remove from heat, sprinkle with oregano, and serve hot with toasted garlic bread.