



## RECIPES

### **Penne Al Arabiatta**

3 Tbsp. olive oil  
2 tsp. minced garlic  
1 bunch green onions, chopped  
12 Roma tomatoes, chopped  
2 large jalapenos, seeded and minced  
4-5 fresh basil leaves, minced  
1/2 bunch fresh Italian parsley, coarsely chopped  
2 tsp. course kosher salt  
1 tsp. course ground black pepper  
8 oz. fresh sliced mushrooms  
16 oz. penne pasta  
Freshly grated Parmesan cheese

To a large skillet, add olive oil, garlic and green onions. Cook on medium heat until translucent. Add tomatoes, jalapenos, basil, and parsley. Continue cooking for about 10 - 15 minutes. Add salt and black pepper. Stir well and reduce to a simmer for about 15 minutes. Meanwhile, cook pasta and drain. Add mushrooms to the sauce mixture and cook until done. Do not over cook mushrooms. Toss cooked pasta with the sauce mixture in the pasta pot, heat through gently and serve immediately with Parmesan cheese.