

Primavera Pasta Salad

Ingredients:

Makes 6 servings

- 1-1/2 Tablespoons olive oil
- 1-1/2 Tablespoons butter or margarine
- 1-1/2 cups broccoli florets
- 2 cloves garlic, minced
- 2 tomatoes, seeded and diced
- 3/4 cup julienne zucchini
- 1/2 cup julienne carrots
- 1/4 cup Savannah Bee Company honey
- 1/4 cup lemon juice
- 1-1/2 teaspoons grated lemon peel
- 3/4 teaspoon dried basil, crushed
- 3/4 teaspoon dried oregano, crushed
- 6 oz. linguine pasta, cooked
- Parmesan cheese, grated
- Salt and pepper, to taste



Directions:

Heat oil and butter in a large skillet over medium-high heat; add broccoli and garlic and stir-fry 2 minutes. Reduce heat to low and add tomatoes, zucchini, carrot, honey, lemon juice, lemon peel and seasonings. Simmer about 4 minutes or until vegetables are tender, stirring gently. Toss with noodles; cool. Sprinkle with Parmesan cheese. Serve at room temperature or chilled.