

Rustic Italian Bowls

Servings: 6

Prep time: 20 minutes

Cook time: 10 minutes

Ingredients:

- 12 oz. Ronzoni Super Greens Rotini Pasta OR Ronzoni Healthy Harvest Whole Grain Rotini Pasta
- 1 teaspoon olive oil
- ¼ teaspoon red pepper flakes
- 1 small onion, halved, sliced
- 1 small bell pepper (any color), cut into thin 1-inch strips
- 1 small zucchini, cut in half lengthwise, then into ¼ inch slices

Directions:

- 1) Cook pasta as directed on package, omitting salt; keep warm.
- 2) Heat oil and red pepper flakes in medium non-stick skillet on medium-high heat. Add onions; cook 3-4 min. or until softened, stirring frequently. Add peppers and zucchini; cook 3 min. or until vegetables are crisp-tender.
- 3) Warm sauce in same pot on medium heat. Stir in greens and cook just until wilted. Stir in cooked pasta. Divide mixture among 6 serving bowls.
- 4) Top evenly with vegetable mixture and remaining ingredients.



TIPS:

- Bowl toppings can be varied based on your family's tastes.
- Substitute any of your favorite greens, like chopped rapini, Swiss chard or spinach for the kale mix.

- 1 jar RAGÚ® Homestyle Thick & Hearty Traditional Sauce
- 3 cups lightly packed baby kale & spinach mix
- 3 ½ cups cooked, sliced chicken
- 8 ounces multi-colored grape tomatoes
- 6 ounces mini fresh Mozzarella balls
- 12 pepperoncini peppers, stemmed, thinly sliced