



Total Time
110 MIN.

Serving & Size
1 SERVING (2 CUP PASTA, VEGETABLES, AND 3/4 CUP SA

Difficulty
EASY

Yields
50


This pasta dish features the fresh bold sunny flavors of the Mediterranean. Prego® Pasta Sauce is mixed with a sauté of onions, minced garlic, Kalamata olives, sundried tomatoes, and diced eggplant.

Nutrition Facts	
1 SERVING (2 CUP PASTA, VEGETABLES, AND 3/4 CUP SA	
Serving Size	
Amount Per Serving	
Calories 698	
% Daily Value	
Total Fat 17.2g	26%
Saturated Fat 4g	20%
Cholesterol 8mg	3%
Sodium 1062mg	44%
Total Carbohydrate 114.9g	38%
Dietary Fiber 12.1g	48%
Protein 22.6g	45%
Vitamin A 8%	Vitamin C 40%
Calcium 13%	Iron 38%

INGREDIENTS

WEIGHT

MEASURE

olive oil		2 cups
garlic, peeled, minced	5 oz.	1 cups
onion, diced 1/4-inch	17 oz.	3 cups
Italian seasoning		2 tbsp.
kosher salt		2 tbsp.
sun-dried tomatoes, soaked, drained, 1/4-inch sliced	24 oz.	12 1/2 cups
pitted kalamata olives, chopped	24 oz.	5 1/4 cups
eggplant, diced 1/4-inch	24 oz.	8 1/4 cups
zucchini, diced 1/4-inch	24 oz.	5 1/2 cups
	Prego® Traditional Pasta Sauce	2 1/4 gallons
cooked linguine	480 oz.	97 cups
feta cheese, crumbled	16 oz.	3 cups
fresh basil leaves, chiffonade	4 oz.	3 cups



TIP

Instead of linguine, try substituting whole wheat spaghetti, gemelli pasta, or ziti pasta



INSTRUCTIONS

1. Heat oil over medium heat.
2. Add garlic, onion, seasoning, and salt.
3. Cook briefly, 1-2 minutes seconds.CCP: Keep all ingredients, except spices, chilled below 40° in display cooking station.
4. Add vegetables and heat till soft.CCP: Cook till internal temperature reaches 165°.
5. Add sauce and pasta and heat through.
6. Portion into pasta bowls and top with feta and basil.CCP: Heat sauce till temperature reaches 165° or higher for 15 seconds.