

Farmers Market Medley
Barbara Baker, Cañon City, CO

This is a great one dish meal to serve outside; picnic table, checkered tablecloth, maybe a candle, some crusty bread, call a couple of friends for a fun Colorado get together. Don't forget the wine!

Servings: 4

Ingredients:

1 16 oz pkg GRANDMA'S Wide Egg Noodles, prepared according to package directions
3 Tbs olive oil
1 lb pkg smoked sausage sliced in bite sized pieces
2 small zucchini, sliced
1 small yellow squash, sliced
1 medium onion, cut in large chunks
1 medium bell pepper
½ lb mushrooms, cut in half
¼ cup Balsamic vinegar (+ or -)
16 to 24 oz can stewed tomatoes

Instructions:

In large skillet sauté sausage in oil for 3 to 5 minutes, add fresh veggies and cook to crisp tender. Add tomatoes and vinegar and heat through. Place noodles rinsed in hot water and drained into heated pasta platter and top with veggie and sausage medley. A sprinkle of shredded parmesan or asiago cheese is optional. (Omit sausage for a vegetarian meal.)

Wine Pairing:

A cool glass of a beautiful blush wine will help to put the perfect compliment to your evening! I recommend the Colorado Vineyard Sunset from the Winery at Holy Cross Abbey served chilled or over ice. Can also be served as an aperitif with fruits and cheeses. Oh, so yummy!