

# FOLDED HILLS

WINERY · RANCH · FARMSTEAD

## FARMER'S MARKET PASTA

### Ingredients:

- 12 oz spaghetti
- 1 medium red onion, sliced
- 1 small eggplant, halved and sliced
- 8 asparagus stalks, cut into 2 inch pieces
- 1 cup broccoli, chopped
- 2 cups cherry tomatoes
- 1 bell pepper
- 2 handfuls baby greens
- 2 cloves garlic, minced
- 2 teaspoons salt
- Fresh cracked pepper
- ½ teaspoon red pepper flakes
- 2 tablespoons olive oil
- 1 cup dry white wine
- 3 ½ cups water
- 1 cup parmesan, shredded
- ½ cup basil leaves, chopped

### Directions:

Step 1: Add everything into one large pot, except the cheese. Add the wine and water to the pot and bring to boil. If your pasta doesn't initially fit into the pot, keep stirring until it softens and goes into the water.

Step 2: Cover the pot while everything comes to a boil. Uncover and boil for 7-10 minutes, until pasta is al dente. There may be some water left in the pot, toss the ingredients in the pot to mix, and ensure the pasta doesn't stick.

Step 3: Toss the pasta with cheese, and garnish with basil to serve.



## Pair with August Red

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