

Vegetable & Rotini Twist

Makes 6 servings

½ cup chopped onion

1 teaspoon minced garlic

1 teaspoon Italian seasoning

1 tablespoon olive oil

8 cups assorted fresh cut-up vegetables

⅓ cup water

1 tablespoon Wyler's® Beef- *or* Chicken-Flavor Bouillon Granules

Savory Pasta prepared with rotini (see first panel)

In large skillet, cook onion, garlic and Italian seasoning in olive oil until tender. Add vegetables, water and bouillon. Cover and simmer

5 to 7 minutes or until vegetables are tender-crisp. Toss vegetables with Savory Pasta. Serve immediately, with Parmesan cheese if desired.

4g FAT

