



# Greek Cream Cheese Basil Pasta Toss

## Ingredients:

- |   |                                     |
|---|-------------------------------------|
| 1 LB of Penne Pasta   | 1-8oz. Container Greek Cream Cheese |
| 2 Cups Assorted Vegetables: Zucchini, Red Pepper, Squash, Mushrooms & Carrots | 1/2 Cup White Wine                  |
| 1/8 Cup Fresh Basil   | 1/2 Cup Grated Parmesan Cheese      |

## Instructions:

Cook penne pasta until pasta is al dente, drain and set aside. Chop 2 cups of assorted vegetables (zucchini, red pepper, squash, mushrooms & carrots) and steam veggies until they are al dente. Drain steamed veggies. In a large sauce pan over medium heat slowly melt one container of Greek Cream Cheese. Gradually add 1/2 cup of white wine. Tear 1/8 cup of fresh basil and add to cheese and wine. Stir in 1/4 cup of freshly grated Parmesan, reserving remainder for garnish. Continue to stir until cheese mixture melts. Add pasta and steamed veggies to sauce, and lightly toss to coat with cream sauce. Add salt and pepper to taste and serve with grated cheese. 4 Servings.

