



Primavera Sauce

Ingredients

- 1 tablespoon [Fustini's Medium SELECT olive oil](#)
- 2 shallot, minced
- 1 garlic clove, minced
- 1/2 cup tomatoes, diced
- 1/4 cup sweet red pepper, diced
- 1/4 cup blanched vegetables, (beans, asparagus, broccoli)
- 1 teaspoon [Fustini's Sicilian Lemon balsamic](#)
- 1 cup hot cooked pasta or cooked chicken

Directions

Step 1.

Heat Fustini's olive oil in a large sauté pan and add shallot and garlic. Sauté for 1 minute, stirring constantly. Add the tomatoes and cook until they weep, 2-3 minutes. Add the pepper and bring to a simmer. Cook until the sauce is slightly reduced, another 2-3 minutes. Add the green vegetables and cook through. Sere over hot pasta or cooked chicken.