Country Style Rotini

Serves 6-8

Ingredients

- 1 pound (6 cups) garden rotini
- 1/4 cup olive oil
- 1 1/2 cups ham, julienned
- 1/2 cup red peppers, julienned
- 1/2 cup yellow peppers, julienned
- 1 cup mushrooms, sliced
- 1 tsp garlic, minced
- 3/4 cup chicken broth
- 3/4 cup fresh spinach, chopped
- 1/2 cup parmesan cheese
- Salt and pepper to taste

Instructions

1. Cook garden rotini according to package directions.
2. Heat olive oil in a large skillet over medium heat.
3. Sauté ham, peppers, and mushrooms for 2 minutes.
4. Add garlic and salt & pepper and cook for 4 minutes.
5. Add chicken broth and simmer mixture for 2 minutes.
6. Add hot rotini and mix well.
7. Add spinach and cook until it wilts.
8. Add parmesan cheese, blend well, and serve.

COUNTRY STYLE ROTINI

1 pound (6 cups) garden rotini
¼ cup olive oil
1½ cups ham, julienned
½ cup red peppers, julienned
½ cup yellow peppers, julienned
1 cup mushrooms, sliced
1 teaspoon garlic, minced
3/4 cup chicken broth
3/4 cup fresh spinach, chopped
½ cup parmesan cheese
Salt and pepper to taste

Cook garden rotini according to package directions. Heat olive oil in large skillet over

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medium heat. Saute ham, peppers and mushrooms for 2 minutes. Add garlic and salt & pepper and cook for 4 minutes. Add chicken broth and simmer mixture for 2 minutes. Add hot rotini and mix well. Add spinach and cook until it wilts. Add paremesan cheese. Blend well and serve.

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