

# One Pot Farmers Market Pasta

Enjoy this recipe using Farmers Market produce!

Recipe courtesy The View from Great Island  
(<https://theviewfromgreatisland.com/one-pot-farmers-market-pasta/>)



## Ingredients

- 12 oz. spaghetti, uncooked
- 1 medium red onion, peeled, halved and sliced
- 1 small Japanese eggplant, halved lengthwise and sliced
- Several stalks asparagus, cut into 2 inch pieces
- Handful of broccoli florets
- 2 cups cherry tomatoes, halved
- 1 bell pepper, chopped
- 2 cloves garlic, peeled and minced
- 2 handfuls baby greens
- 4 teaspoons salt
- Pepper to taste
- Optional: 1/2 teaspoon red pepper flakes
- 2 tablespoons olive oil
- 1 cup dry white wine
- 3 1/2 cups water
- 1 tablespoon white wine vinegar or sherry vinegar
- 1 cup shredded hard Italian cheese

## Directions

1. Put everything (except cheese) into a large pot.
2. Add wine and water, cover the pot and bring to a boil.
3. Once at a boil, remove the lid and boil for 7 to 9 minutes until the pasta is al dente.
4. Don't drain the pasta--toss it with the shredded cheese and serve with extra tomatoes and basil if desired.

