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.

Enjoy this recipe using Farmers Market produce!

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