

Shenandoah Vineyards

SHENANDOAH VALLEY HARVEST PASTA

(20 minutes preparation time, 10 minutes cooking)

- 1 lb. pasta—(I prefer Ronzoni shells)
or 2 lbs. fresh pasta, undercooked and firm
- ½ cup pine nuts
- ¼ lb. fresh mushrooms
- 1 large red onion, or 3 bunches green onions
- 1 large clove garlic, sliced or chopped
- 4 cups fresh vegetables
(red bell peppers, zucchini, peas, broccoli, green beans)
- 2 large tomatoes diced, or 1 can redi-cut tomatoes
- 1 T. olive oil
- 1 T. sesame oil
- ½ cup loosely chopped parsley
- ½ cup **Shenandoah Vineyards Sauvignon Blanc**
- 1 can cream of chicken soup (condensed)
- 1 can of chicken broth
- Salt, white pepper, fresh herbs to taste
(I like oregano, savory or basil)
- 1 cup grated parmesan cheese

The mix of vegetables will completely change the flavors and appearance of the dish. I like to dice or julienne them according to the shape of the pasta.

In a large skillet or wok at full heat, sauté the garlic and pine nuts in the oil until golden. Add the onions, vegetables and mushrooms one at a time, tomatoes last, while constantly stirring and tossing. Add the wine, cook and stir constantly 4-5 minutes. Stop stirring! Season to taste. Add the broth. Stir again! When it boils, add the cream soup. Stir one minute more, and toss with the cooked pasta. Garnish with Parmesan and parsley. Enjoy!

Leon Sobon, Winemaker