

Shenandoah Vineyards

Shenandoah Valley Quick and Easy Spring Pasta

- 1 lb. pasta—seashells or bow ties
- ¼ lb. mushrooms
- 1 large onion, coarsely chopped
- 3 cloves garlic, finely chopped
- 1 small bunch of washed spinach, chopped
- 1 lb. baby squash
- 1 lb. Kielbasa (smoked sausage) or cooked chicken—
cut in bite-size pieces
- ½ cup Shenandoah Vineyards Sauvignon Blanc**
- 1 can cream of chicken soup (condensed)
- 1 can of chicken broth
- 2 Tbsp. olive oil
- Salt and pepper to taste
- ½ parmesan cheese, grated

Heat the olive oil in a large sauté pan or wok, on medium high. Sauté the garlic, onions, squash, and meat very quickly. At the last second, add the spinach and mushrooms. Add the wine and cook for 30 seconds more. Add the broth and the cream soup. Stir only until smooth, season to taste, and add to cooked pasta.

Serves four hungry people, or eight as a side dish.

Leon Sobon
Winemaker