VEGETARIAN LINGUINE
By Dorothy Zehnder

6 ounces uncooked linguine
2 medium zucchini, thinly sliced (5 ounces)
8 ounces fresh mushrooms, sliced
2-5 green onions, chopped
1 garlic clove, minced
2 Tablespoons butter or margarine
1 Tablespoon olive or vegetable oil
1 large tomato, chopped
2 teaspoons minced fresh basil
½ teaspoon salt
½ teaspoon Bavarian Inn All-Purpose Seasoning
¼ teaspoon pepper
4 ounces provolone cheese, shredded
3 Tablespoons shredded Parmesan cheese

Optional – Suggestions to add extra vegetables:
¾ cup carrots, chopped or shredded
¼ cup celery, finely chopped
2 medium yellow summer squash, thinly sliced

Cook linguine according to package directions. As pasta cooks, in a large skillet, sauté the zucchini, mushrooms, onions, garlic and any extra vegetables in butter and oil for 3-5 minutes. Add the tomato, basil, and seasonings. Cover and simmer for 3 minutes
Drain linguine; add to vegetable mixture. Sprinkle with cheeses and toss to coat. 6 servings.

Note from Dorothy – This is a very good meal. Nice and light, but also very satisfying. It is perfect when you want to take a break from heavier meals.