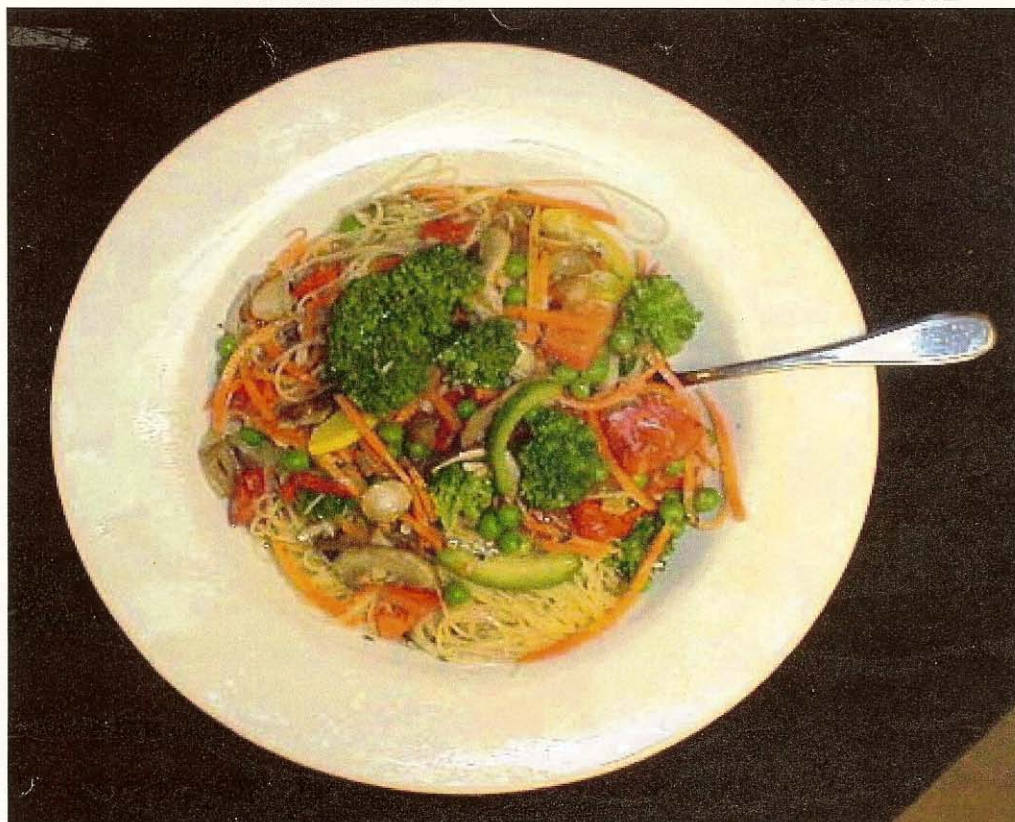


PRIMAVERA

PASTA BOWL



Number	Units	Ingredients	Volume	Weight
3	OZ	ANGEL HAIR (SIZE OF A QUARTER) DRY	3	OZ
2	OZ	EXTRA VIRGIN OLIVE OIL	2	OZ
1	TABLSP	SLICED GARLIC	0.3	OZ
3	OZ	STIR FRY VEGETABLE MIX	3	OZ
1	OZ	WILD MUSHROOM MIX	1	OZ
1	EACH	BROCCOLI SPEAR (CUT IN 3)	0.1	BUNCH
2	TABLSP	GREEN PEAS	0.5	OZ
2	OZ	SALSA FRESCA	2	OZ
4	OZ	WHITE WINE	4	OZ
4	OZ	WHITE CHICKEN STOCK	4	OZ
1	TABLSP	CHOPPED FRESH HERBS	0.1	OZ
2	OZ	GARLIC BUTTER	2	OZ
1	PINCH	KOSHER SALT	0.04	OZ
1	PINCH	GROUND BLACK PEPPER	0.04	OZ

Procedure: IN A HOT SAUTE PAN HEAT OLIVE OIL, RENDER GARLIC UNTIL GOLDEN BROWN, ADD MUSHROOMS, COOK FOR 2 MINUTES THEN ADD VEGETABLE MIX GLAZE PAN WITH WHITE WINE, REDUCE.. ADD CHICKEN STOCK & REDUCE AGAIN.. ADD GREEN PEAS, SALSA FRESCA & BROCCOLI .., ADD GARLIC BUTTER, FRESH HERBS SALT & PEPPER THEN TOSS ANGEL HAIR WITH THE SAUCE....