



Quik
Creations™

RECIPE

Pasta Provencal

1 (2 lb. bag)  Butter Sauce

4 lbs. Cooked Pasta

2 Cups Sliced Green Onions


2 Cups White Wine
(or cooked pasta liquid)

1 ½ - 2 Cups Sliced Mushrooms

3-4 Minced Shallots

2-3 Chopped Roma Tomatoes

Butter for Sautéing

Directions: Sauté mushrooms and shallots in butter until softened and lightly browned. Add tomatoes and cook about two minutes. Add wine or pasta liquid to deglaze pan; cook 2-3 minutes more. Stir in  Butter Sauce, green onions, salt, and pepper. Cook until thoroughly mixed and heated through. Serve over pasta.

Yield: 14-16 servings

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