



# RECIPE

## Balsamic Pasta Provencal

1 (2 lb. bag )  Butter Sauce

4 lbs. Cooked Pasta

2 Cups Mushrooms, sliced


4 Shallots, minced

6 Roma Tomatoes, chopped

1 Cup Green Onions, sliced

1 Cup Balsamic Vinegar

Butter for Sautéing

**Directions:** Sautee mushrooms and shallots in butter until softened and lightly browned. Add tomatoes and cook about two minutes. Add balsamic vinegar 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:** 16-18 servings

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