

Easy One-Pot Veggie Pasta

This Simple One-Pot Pasta makes for an ideal weeknight meal. Just toss uncooked pasta, veggies, and sauce into one pot, and let them cook together for just 20 minutes! It's speedy, convenient, fulfilling, and can be loaded with veggies. And the best part? Minimal clean up!

 Prep Time: 5 min

 Cook Time: 15 min

 Serves: 4

Ingredients included in your pack:

- 4 cups dry pasta
- 2 garlic cloves, minced.
- 1 yellow onion thinly sliced.
- 2 zucchinis chopped & quartered.
- 2 carrots chopped.
- 2 cups pasta sauce

Additional items:

- Protein of choice (optional)
- 1/2 teaspoon red pepper flakes (optional)
- 1/2 teaspoon kosher salt
- Handful of fresh spinach

Instructions

1. Prep and cut up the veggies.
2. Cook pasta as per packet instructions.
3. Once the pasta is cooked add the remaining ingredients (except for the spinach) and mix well. Bring the pot to a boil over high heat.
4. Once boiling, reduce the heat to medium low for 10-14 minutes, until al-dente. Stir the mixture every 2 minutes to prevent anything from sticking to the bottom of the pan.
5. (Optional) Turn the heat off and fold the spinach into the pasta. Once the spinach has wilted.
6. Divide the pasta into serving bowls and top as desired.

