

Carrot Fettuccine with Mushrooms and Red Pepper



INGREDIENTS

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| 1 1/2 tbsp olive oil | 1/2 cup cherry tomatoes, quartered |
| 1 garlic clove, minced | 3/4 cup marinara sauce |
| 1/2 cup sliced baby bella mushrooms | 3 large carrots, peeled |
| 1/2 cup diced red bell pepper | Salt and pepper to taste |
| 2 tbsp fresh chopped basil | 1/2 tbsp fresh chopped basil for garnish |

DIRECTIONS

1. Pour oil in large pan and heat on medium low.
2. Add garlic, mushrooms, red pepper and basil. Sauté for five minutes.
3. Add tomatoes and cook for another eight minutes.
4. Use a vegetable peeler to cut the carrots into ribbons.
5. Add marinara and carrots to pan. Cook for another eight - ten minutes or until carrots are cooked.
6. Pour into bowl, sprinkle with fresh basil before serving.



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