
Rigatoni in Hot Vegetable Sauce

From Barb Bieganski

This is a recipe that we really like. The leftovers are great too!

Quantity	Ingredients	Preparation Notes
5 1/2 C	Frozen Broccoli, Cauliflower and Carrot Medley (2 - 16 oz bags)	• In a large saucepan, combine vegetable medley, 1 C water, minced onion, bouillon, garlic powder, basil, and pepper.
1 Tbsp	Instant Minced Onion	• Bring to a boil
3	Chicken Bouillon Cubes	• Reduce heat to low and simmer for 5 - 10 minutes until vegetables are heated through.
1 1/2 tsp	Garlic Powder	• Return to a boil, stir in dissolved cornstarch.
1 tsp	Basil Leaves	• Cook 2 - 3 minutes stirring constantly until thickened about 2 - 3 minutes.
1/8 tsp	Fresh Ground Pepper	
2 Tbsp	Corn Starch dissolved in 1/4 C water	• Add rigatoni, toss to mix well and serve.
3 C	Cooked Rigatoni	