



## Sicilian Pasta with Winter Vegetables

### You will need:

- 2 servings of your favorite pasta
- ½ lb baby kale, rinsed and drained
- 1 lb carrots, grated or finely chopped
- 4 cloves of garlic, finely chopped
- 1 onion, thinly sliced
- 2 Tablespoons **Delavignes Extra Virgin Olive Oil**
- 2 Tablespoons **Delavignes Sicilian Dipping Oil**

### Directions:

Cook pasta as directed; in the meantime heat the **Extra Virgin Olive Oil** in a large sauté pan over **Medium**. Sauté the onions, carrots and garlic until onions are translucent and carrots are tender. Add baby kale and sauté for one minute, tossing constantly, until it turns bright green. Remove from heat immediately and toss well with cooked & drained pasta, **Sicilian Dipping Oil** and salt & pepper to taste.

This recipe yields two hearty servings, but can be easily doubled! You may also substitute spinach for the baby kale.