

Veal Pasta Ratatouille

written by The Recipe Exchange | July 28, 2016

Ingredients

1/4 cup olive oil
1/2 lb. veal – cut in 1/2" cubes
5 shallots – sliced
4 bulbs elephant garlic – sliced
1 med. green bell pepper – seeded, julienne
1 med. red bell pepper – seeded, julienne
1 med. yellow bell pepper – seeded, julienne
1/4 cup sliced zucchini
1/4 cup sliced eggplant
1 cup sliced porcini mushrooms
1 cup diced cherry tomatoes
28 oz. jar spaghetti sauce
1 cup red wine
4 fresh basil leaves – minced
1 tsp. dried oregano
1/2 cup pinion nuts
1/4 cup capers
1 lb. box penne pasta – cooked al dente, drained
1/4 cup Asiago cheese shavings

Directions

In a large sauté pan over medium-low heat, brown veal, shallots, garlic, peppers, zucchini, eggplant, mushrooms, and tomatoes in olive oil.

Stir in spaghetti sauce, wine, basil, oregano, nuts, capers, and pasta; heat through.

Sprinkle with cheese shavings.