

## **Creamy Vegetable Bow Tie Toss**

Grace Eckstrom

2 lbs. uncooked bow tie pasta	2/3 C chicken broth
2 C sliced fresh mushrooms	1 C sour cream
2 C ct fresh asparagus (about 1/2 pound)	1/2 C prepared ranch dip
2 medium sweet onions, finely copped	1/2 C grated parmesan cheese
2 medium carrots, sliced	1/4 C minced fresh parsley
2 medium zucchini, halved and sliced	2 T minced fresh basil
1 medium sweet yellow pepper, julienned	1/2 t salt
1/2 C butter, cubed	

Cook pasta according to package directions.

In a large skillet, sautee' vegetables in butter for 5 minutes. Stir in broth; cook for 3 minutes or until vegetables are crisp tender.

In a small bowl, combine the sour cream, dip, cheese, parsley, basil and salt; stir into skillet and heat through.

Drain pasta. Add to the skillet and toss to coat.

Yield: 12 servings