



Creamy Veggie Pasta Sauce

 Mar 15, 2023

Ingredients:

- 1/2 cup carrots, diced
- 1/2 cup vidalia onions, thinly sliced
- 1/2 cup celery, diced
- 1/2 cup bell peppers, chopped
- 2 TBSP Italian Seasoning
- 1 tsp chopped garlic
- 2 cups canned, diced tomatoes
- 1/4 cup chopped sun dried tomatoes in oil
- 2 TBSP jarred pesto
- 1 cup LaBelle Winery Red Alchemy or other red wine
- 2 cups vegetable stock • 1 cup heavy cream
- 1 TBSP butter if desired

Instructions: Add carrots, onion, celery and bell peppers with the Winemaker's Kitchen Italian Seasoning and garlic to a stock pot on medium heat. Cook until vegetables have sweated out. Add diced tomatoes, sun dried tomatoes and pesto. Stir to mix all together. Add wine, vegetable stock and cook 20 minutes more. Blend all with an immersion blender to make a smooth sauce. Add heavy cream, then cooked pasta of your choice. Add a TBSP of butter and salt if desired. Enjoy!

