



Cut at the line for a 4x6 Recipe Card

**Everyday Recipes: [everydayrecipes.ca](http://everydayrecipes.ca)**

## ***Cheesy Pasta & Vegetables***

(Side Dishes)

### Ingredients:

- 2/12 cups fusilli pasta
- 1/4 cup butter
- 2 cloves garlic
- 1 med zucchini, chopped
- 1/2 sweet red pepper
- 2 tb all-purpose flour
- 2 cups milk
- 1 1/2 ps shredded mozzarella cheese
- 1/2 cups chopped fresh parley
- 1/3 cup grated Parmesan cheese
- 1 tsp dried basil
- Salt and pepper
- 1 cup bread crumbs

### Directions:

(continued on card #2)

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## ***Cheesy Pasta & Vegetables***

(Side Dishes)

### Directions:

In large saucepan boiling salted water, cook pasta 15 min or until tender but firm; drain, set aside in large bowl. In large heavy saucepan, melt butter over med - high heat. Cook onion and 1 clove garlic 3 to 5 min or until onion is softened; stir in zucchini and red pepper. Sprinkle flour over vegetables; cook, stirring 2 min or until flour is golden. Gradually stir in milk and cook, stirring constantly, 3 min until sauce thickens and is smooth. Pour sauce over pasta, add mozzarella cheese in small bowl. Parsley. 1/4 cup of Parmesan cheese. Basil and remmaining garlic. Add to pasta; stir well. Season with salt pepper to taste greased 6-cup 1.5 L casserole. In small bowl, combine bread crumbs and remaining Parmeasan cheese. Sprinkle evenly over pasta. Cover with lid or foil, bake at 400 F over 45 minutes or until bubbly and heated though. Remove lid, bake 15 minutes or until topping is golden.