



Gemelli Pomodoro

Like marinara sauce, pomodoro sauce combines tomatoes, garlic and olive oil, but is thicker. This version features mushrooms, zucchini and Parmesan cheese.



Prep Time: 12 minutes

Cook Time: 25 minutes

Serves: 4-6 entrée portions

Ingredients:

1 lb Gemelli	\$1.10
1 stick butter	\$0.52
2 cloves garlic, crushed	\$0.20
1/2 cup zucchini, cut in half lengthwise and sliced thin	\$0.32
3 cups of mushrooms, sliced thin	\$1.80
6 fresh medium tomatoes, core and cut in quarters	\$1.65
2 cups half and half	\$0.96
2 Tbsp. chopped parsley	\$0.12
2 cups grated Parmesan cheese	\$2.64
Salt and black pepper	\$0.06

Total: \$9.37

\$1.20

ESTIMATED FOOD COST FOR 6:	\$1.56/serving
Chalk Board Menu Price:	\$8.25
Gross Profit Per Plate:	\$6.69
Food Cost % (for 6)	18.9%

Estimated Profit - Your prices may vary slightly.

Directions:

1. Cook pasta according to package directions, reserve 1 cup of pasta cooking water.
2. Melt butter in a large skillet on medium heat, add the crushed garlic cloves and cook until soft. Add the zucchini, mushrooms and tomatoes and cook 6 minutes while stirring often.
3. Add the half and half and simmer until lightly thickened then stir in the cheese.
4. Season with salt and pepper, then garnish with chopped parsley and serve immediately.