



## Summer Squash and Sun Dried Tomato Sauce with Farfalle

Any seasonal squash will find a ready home in this rich sauce that incorporates sun-dried tomatoes, garlic, onions and Parmesan cheese, folded with bow-tie pasta.



**Prep Time:** 12 minutes

**Cook Time:** 20 minutes

**Serves:** 4 entrée portions

### Ingredients:

1 lb. Farfalle	\$1.10
1/2 cup (1 stick) butter	\$0.52
1 cup onion, diced	\$0.40
2 cups Summer Squash (zucchini, yellow squash or any fresh seasonal variety)	\$0.36
1/2 cup all-purpose flour	\$0.04
2 1/4 cups hot chicken broth	\$0.80
1/2 cup Parmesan cheese, grated	\$1.29
2 Tbsp. olive oil extra virgin	\$0.20
2 Tbsp. garlic, chopped	\$0.20
1 cup (4 oz.) sun-dried tomatoes in oil, chopped (if de-hydrated, soak in warm water)	\$1.00
Salt and fresh ground black pepper, to taste	\$0.06
<b>Total:</b>	<b>\$5.97</b>

**ESTIMATED FOOD COST FOR 4:** \$1.49/serving

Chalk Board Menu Price: \$6.95

Gross Profit Per Plate: \$5.46

Food Cost % (for 4) 21.5%

**Estimated Profit** - Your prices may vary slightly.

### Directions:

1. Melt butter in large saucepan. Sauté onions and Summer Squash until al-dente. Mix in flour to make a roux. Gradually add chicken broth and allow thickening. Remove from heat and whisk in Parmesan. Immediately cover surface of sauce with a sheet of plastic wrap and set aside briefly.
2. Heat olive oil over medium-high heat in a skillet. Add garlic and sun-dried tomatoes; cook for a few minutes. With slotted spoon, transfer to the cheese sauce and whisk in.
3. Cover the pot of sauce and set aside.
4. Cook pasta according to package directions. Drain.
5. Add the hot al-dente pasta to the sauté pan containing the sauce and fold to coat pasta. Season with salt and pepper and serve immediately.