



One-Pot Pasta Pronto

Did you know that “pronto” is Italian for “quick”? After a hard day of work (or maybe a weekend shopping spree), this one-pot pasta dish makes a satisfying supper.

2 15-oz cans crushed Italian-flavored tomatoes
1 15-oz can vegetable broth
1 cup water
2 cups rotini pasta
1 tsp. dried Italian seasoning
2 Tbs. olive oil
1/2 tsp. salt
Pepper to taste

Place all ingredients into a large stewpot. Bring to a boil. Reduce heat and simmer uncovered, stirring occasionally, for about 15 minutes or until pasta is *al dente*. Serve with a green salad and fresh Italian bread, and maybe a glass of Chianti.