



Macaroni with Salami & Vegetables

SHARED BY LAURIE BURKHART

Prep Time - 20 minutes

Cook Time - 35-40 minutes

Total - 55-60 minutes

Servings - 6

ingredients

- 4 Tbsp Olive Oil
- 1 Med. Onion, finely chopped
- 1 Lrg. Clove of Garlic, crushed
- 1 lb. Plum Tomatoes, skinned, seeded and chopped
- 1 sweet red pepper, seeded and cut into strips
- 8 oz Zucchini, thinly sliced
- 6 oz Italian salami, cubed
- Salt and Pepper to taste
- 1 ½ cups Elbow Macaroni
- 3 Tbsp Butter, melted

directions

- Heat 3 Tbsp of olive oil in a pan. Add the onion and fry for 3 minutes.
- Add the garlic and tomatoes. Bring to a boil.
- Reduce the heat and simmer steadily until the tomatoes are soft and pulpy.
- Add the pepper, zucchini, salami. Salt and pepper to taste and simmer until the vegetables are just tender.
- Meanwhile, cook the macaroni in a large pan of steadily boiling water until al dente with remaining oil and 1 tsp of salt.
- Drain thoroughly and toss in the melted butter.
- Gently stir in the prepared hot vegetable and salami sauce.
- Serve immediately.