PESTO VEGETABLE PASTA

Roundtable recipe, T229 version *09Nov2016*

Ingredients

- 14" or larger dutch oven, or any large cooking container
- 1-2lb pork sausage (or other meat of your choice)
- 2lb frozen vegetables (broccoli, cauliflower, carrot mix)
- 2lb dry pasta (prefer shells or ziti)
- Salt, pepper, hot sauce, miscellaneous seasonings
- Pesto (or tomato sauce, or curry mixture)

Heat source:

- If you use briquets, it will likely go slower. In this fashion, we usually sit the dutch oven on a bed of coals.
- If using a propane stove, keep it on high for boiling pasta and cooking sausage and vegetables. During the mixing stage, turn down the heat to medium.

Steps

1. Cook pasta al dente – this can be done beforehand and brought to camp; if done at campsite, make sure there is something to strain out pasta and to hold until the meats are cooked; set aside
2. Cook sausage completely, until most fat is released. Remove as much grease as you see fit, but leave some in which to cook/heat the vegetables
3. Add the vegetables to the cooked meat, turning frequently, until the veggies are no longer frozen AND are warm to the touch.
4. Add pasta back to this mixture, and continue to cook with occasional mixing; you may or may not need to use the entire amount of cooked pasta, depending on how many you're cooking for.
5. add salt, pepper, hot sauce, or other seasoning to your liking. We prefer to hold the hot sauce and add to personal taste.
6. Add pesto (1/2 cup at first) and mix well - usually end up adding another 1/4 c or more, depending on personal taste.
7. Enjoy!