

*Perfect for pasta.*



## Bush's® Rockin' Rainbow Pasta

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| 2 tablespoons extra virgin olive oil  | 5 tablespoons canned, chopped, black ripe olives |
| 3 tablespoons minced garlic   | 4 tablespoons chopped parsley                    |
| 1 (15.8 oz.) can BUSH'S® Great Northern Beans, drained and rinsed               | 4 tablespoons lemon juice                        |
| 3 cups diced assorted bell peppers  | 4 tablespoons grated Parmesan cheese             |
| 1 lb. penne pasta, cooked according to box directions (reserve the pasta water) | Salt and pepper to taste                         |
| 4 tablespoons thinly sliced, seeded pepperoncini                                |  |

1. Heat olive oil in a medium sauté pan over low heat. Add garlic, cook 3 minutes. Increase heat to high, add beans and peppers. Sauté 5 minutes, season with salt and pepper. Meanwhile, cook pasta in a large pasta pot according to directions.
2. Drain cooked pasta and reserve 1/2 cup of pasta water. Add pepperoncini, olives, parsley, lemon juice and bean and pepper mixture to the large pasta pot, add pasta and water, toss well. Add salt and pepper to taste. Pour in a large serving bowl and sprinkle Parmesan cheese on top.
3. Serve hot or cold. Let sit in refrigerator for 1 hour to serve cold.