## Carol Anne's Pasta

## Carol Anne's Pasta

Makes approx 16 cups, 8 servings (1 serving is 2 cups), 7 FSP per serving

- 2 medium zucchini (sliced)
- 2 medium yellow summer squash (sliced)
- 1 pound mushrooms (sliced)
- 1/2 cup onion (chopped)
- 1 15 oz. can petite diced tomatoes
- 1 15 oz can diced tomatoes seasoned with basil and oregano
- 3 cloves garlic (minced)
- 2 Tbsp olive oil
- 1 pound fresh crabmeat
- 12 oz Barilla Protein Plus Penne (cooked)
- 1 cup Ragu sauce (or your favorite, just check points)
- 1. In a large skillet, heat olive oil over medium high heat. Saute zucchini, yellow squash, onions, mushrooms and garlic about 10 minutes or until they soften.
- 2. Add the diced tomatoes. Add crabmeat and pasta sauce.
- Add pasta and stir until well combined. and heated through.