

Pasta Primavera

INGREDIENTS

1 cup zucchini, sliced
 1½ cups broccoli, broken into flowerets
 1½ cups snow peas
 1 cup baby peas
 6 stalks asparagus, sliced
 1 pound spaghetti (preferably the Italian De Cecco brand)
 12 cherry tomatoes, cut in half
 3 tablespoons olive oil
 2 teaspoons garlic, minced
 Salt, freshly ground black pepper
 ¼ cup Italian parsley, chopped
 ⅓ cup pine nuts
 10 large mushrooms, sliced
 ½ cup butter
 ½ cup Parmesan cheese, freshly grated
 1 cup heavy cream
 ⅓ cup fresh basil, chopped
 ⅓ cup chicken consommé (optional)

METHOD

☐ Blanch zucchini, broccoli, snow peas, baby peas, and asparagus in boiling salted water for 1-2 minutes each until just crisp-tender. Drain and refresh under cold water. Set aside. This can be done ahead of time.
☐ Cook pasta in lots of boiling salted water until *al dente*, about 8-11 minutes. Drain.
☐ While pasta is cooking, sauté tomatoes in 1 tablespoon oil with 1 teaspoon garlic, salt, pepper, and parsley. Set aside.
☐ In another large pan with leftover oil, sauté pine nuts until brown. Add remaining garlic and all vegetables. Simmer a few minutes until hot.
☐ In a pan large enough to hold pasta and vegetables, melt butter. Add cheese, cream, and basil. Stir to blend and melt cheese. Add pasta and toss to coat with sauce. If sauce gets too thick, thin with a little chicken consommé. Add about ⅓ of the vegetables, toss again.
☐ Divide pasta among 6 broad soup plates and top with remaining vegetables. Top with cherry tomatoes. Season to taste with salt, pepper and more grated Parmesan, if desired. Serves 6. →

Forget the mushrooms.....yucky

Use whatever portions of vegetables

okay to use dried basil