

# Pasta Primavera



PREPARATION TIME

15 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

chicken cutlets



When grating Parmesan cheese in the food processor, spray the metal blade with cooking spray beforehand. The cheese won't stick and you'll have less waste—and more cheese—for your money.

## SHOPPING LIST

- Parmesan cheese • carrots
- half-and-half • broccoli
- cherry tomatoes • zucchini

## ON HAND

- butter • spaghetti • onion
- olive oil • dried oregano

## INGREDIENTS

- 16 ounces thin spaghetti
- 2 tablespoons olive oil
- 2 large stalks broccoli
- 1 medium zucchini
- 2 medium carrots
- $\frac{1}{4}$  cup butter or margarine
- 3 tablespoons dried oregano
- $\frac{1}{2}$  cup chopped onion
- 1 cup half-and-half
- $\frac{3}{4}$  cup grated Parmesan cheese
- 2 cups cherry tomato halves

SERVES 6

## COOKIN' *Express*

- A good substitute for half-and-half in this recipe is  $\frac{1}{2}$  tablespoons melted butter and enough whole milk to yield 1 cup.
- For an even speedier version of this classic dish, eliminate cutting and slicing by using frozen Italian-style mixed vegetables.

### Make Ahead

Leftover pasta primavera from dinner can become quick lunchtime fare. Refrigerate in a microwave-safe container, then just microwave on HIGH for about 1 minute.

### ♦ VARIATION

*It's easy to make this pasta dish extra special. Just add  $\frac{1}{3}$  cup sliced almonds to the vegetables in step 3.*

**1** Cook pasta according to package directions; drain. Add olive oil; toss until well coated. Place in large serving bowl.



**2** While pasta is cooking, cut broccoli into florets; set aside. Peel off tough stems and cut stalks into thin slices; set aside. Julienne zucchini and carrots; set aside.



**3** Heat butter in a large skillet over medium heat for 1 minute; add oregano and onion. Sauté for 2 minutes. Add vegetables. Sauté for 3 minutes or until crisp-tender.



**4** Stir half-and-half and Parmesan into skillet; cook, stirring continually, for 2 minutes. Remove from heat. Add pasta; toss to combine. Place pasta mixture in a serving bowl. Top with cherry tomatoes.