

Pasta Primavera

Ingredients

2 T Butter	1 Onion (chopped fine)
8 oz White Mushrooms (quartered)	2 clv Garlic (minced)
14 1/2 oz Diced Tomatoes (drained)	1 c Heavy Cream
12 oz Fettuccine (egg-enriched) discarded, spears cut diagonally	1 lb Asparagus (tough ends into 1-inch pieces)
1 Zucchini (cut into 1/2-inch dice)	1/2 c Parmesan Cheese
1 c Peas (frozen)	1/4 c Basil (sliced)
1 1/2 T Lemon Juice	1/2 t Ground Black Pepper
1/2 t Salt (plus 2 tablespoons)	

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Instructions

1. Bring 4 quarts water to boil in large pot for cooking pasta. Meanwhile, melt butter in large skillet over medium heat until foaming. Add onion, mushrooms, 1/2 teaspoon salt, and 1/2 teaspoon pepper and cook until soft and browned, about 8 minutes. Add garlic and cook until fragrant, about 1 minute. Stir in tomatoes and cream, increase heat to high, bring to boil, and remove pan from heat.
2. As sauce cooks, add 2 tablespoons salt and pasta to boiling water and cook until just beginning to soften, about 6 minutes. Add asparagus to pot and cook for 1 minute. Add zucchini and cook for 2 minutes. Add peas and cook until pasta is al dente, about 1 minute.
3. Drain pasta and vegetables and return to pot. Toss in cream sauce, cheese, lemon juice, and basil and season with salt and pepper. Serve, passing extra cheese at table.