



Pasta Primavera

Ingredients:

1 lb farfalle
2 tbsp olive oil
1/2 cup cherry tomatoes, halved
2 cups broccoli florets
1 cup zucchini, diced
1 shallot, sliced
2 cups asparagus, cut into 1" pieces
1 cup baby spinach
1 lemon, juiced
1 cup peas
1 tsp garlic
1/2 cup parmesan cheese
2 tsp salt
1 tsp black pepper

Directions:

In a large pot of salted water, cook pasta according to package directions. Drain, saving 3/4 cup cooking water and set aside. Add broccoli to pasta while cooking. Boil broccoli for 4 minutes, and using a slotted spoon remove from water.

In a large skillet, heat olive oil over medium-high heat until shimmering. Add tomatoes, zucchini, broccoli, asparagus and shallot to pan and cook, stirring constantly until softened - about 10 minutes. Stir in peas, spinach and garlic. Cook for another 3 minutes, stirring constantly.

Add cooking liquid to pan, and scrape up all the browned bits on the bottom.

Remove from heat and stir in pasta, lemon juice and parmesan cheese. Toss until well combined.

Serve warm with additional parmesan cheese if desired.