

One-Pot Pasta Primavera

Ingredients:

1 tbsp each; butter and olive oil
1 large leek, halved and thinly sliced
2 tbsp garlic
1 cup snap peas
1 crown broccoli, cut into florets
1/2 cup green beans, cut in half
2 jarred roasted red peppers, sliced
1 1/2 cups water
1, 32 oz chicken stock
1/2 cup parmesan cheese, finely grated
1/2 stick butter
1 lb cavatelli pasta
1 lemon
parmesan cheese, finely grated, to serve

Directions:

In a large deep pan, over medium-high heat, heat 1 tbsp each butter and olive oil until shimmering. Add leeks and cook 5 minutes, stirring constantly. Add garlic and cook 30 seconds or until fragrant.

Add pasta to pan and stir. Add water and broth to pan and stir to completely cover pasta with liquid. Turn heat to high, cover and let boil for 10 minutes, stirring every 2 minutes. Remove lid and add broccoli, snap peas and green beans to pan and use tongs to toss with pasta to combine. Let cook 5 more minutes.

Turn off heat and stir in roasted red peppers, parmesan cheese and 1/2 stick butter. Toss to combine.

Serve, with a squeeze of lemon over the top, some parmesan cheese and a pinch of red pepper flakes if desired.