

Pasta Prima Vera

Source: *Boston Globe*, April 07, 2015

Ingredients

	5 svg	25 svg
Salt and pepper	TT	TT
Penne pasta	1 lb	5 lb
Olive oil	2 T	0.5 c + 2 T
Shallots, thinly sliced	2	10
Garlic cloves, smashed	1 clove	5 cloves
Asparagus, trimmed and cut into 1½-inch lengths	1 bunch	5 lb
Carrots, julienne	8 oz	2.5 lb
Green beans, cut into 1½-inch lengths	0.25 lb	2.5 lb
Cherry tomatoes, halved	1 pt	5 pt
White wine (or vegetable stock)	0.5 c	2.5 c
Peas, fresh or frozen	2 c	10 c
Spinach, baby, stems removed	5 oz	1.5 lb
Zest and juice of lemon	1	5
Butter	3 T	1 c
Parmesan, grated	0.75 c	3.75 c
Basil, fresh	2 T	0.5 c + 2 T



Method:

- Bring a large pot of salted water to a boil. Add the pasta, and cook, stirring several times, until al dente 7(to 8 minutes).
- Drain and return to the pan. Add a sprinkle of olive oil and toss well.
- Heat the olive oil in a large flameproof casserole over medium heat. Add the shallots and garlic and cook, stirring often, for 3 minutes.
- Add the asparagus, carrots, green beans, salt, and pepper. Cook, stirring often, for 5 minutes.
- Add cherry tomatoes, and cook for 3 minutes more.
- Add the stock/wine, and let the mixture bubble until it reduces by half.
- Stir in the peas, spinach, and lemon juice and zest. Cook, stirring often, for 2 minutes, or until spinach wilts and the peas are tender.

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- Stir the butter and Parmesan into the remaining vegetable mixture.
- Taste for seasoning and add salt and pepper, if you like.
- Add the pasta, and toss well until it is hot. Ladle into shallow bowls and garnish with basil.