Creamy Pasta Primavera

Description

This pasta dish is a wonderful blend of tender, crisp, colorful vegetables and a creamy parmesan cheese sauce.



Ingredients

- 2 cup uncooked gemelli or spiral pasta
- 1 lb asparagaus, trimmed and cut into 2 inch pieces
- 3 medium carrots, cut into thin strips
- 2 tsp canola oil
- 2 cup cherry tomatoes
- 1/2 cup shredded parmesan cheese
- 1/2 cup heavy whipping cream
- 1/2 tsp pepper
- 3 clove garlic, minced
- 1 tsp italian seasoning

Instructions

Cook pasta according to package directions.

In a large skillet, salt, season and saute asparagus and carrots in oil until crisp-tender.

Add tomatoes and garlic; cook 1 minute longer.

Stir in the cheese, cream and pepper. Drain pasta; toss with asparagus mixture.

Summary

Yield: 6
Prep Time: 30 minutes
Category: Pasta
Cuisine: American
Tags: pasta