

# PASTA PRIMAVERA

"A great opportunity to hit your local Farmer's Market for a fantastic dish."  
(Brenda's Kitchen, March 2010)

## Ingredients:

- 1 bunch broccoli, flowers only
- 1 bunch asparagus, tips only
- 1 small zucchini, sliced
- 1 summer squash, cubed
- 1 cup cut green beans
- ½ cup peas
- 1 pound vermicelli, cooked "al dente"
- 1 cup thinly sliced mushrooms
- 1 bunch scallions, chopped
- 2 cloves garlic, minced
- 2 tablespoons butter
- 2 cups cherry tomatoes, cut in halves
- ¼ cup chopped parsley
- 2 tablespoons chopped fresh basil (or 1 teaspoon dried)
- ½ teaspoon dried red pepper flakes (optional)
- ¼ cup butter
- 2 tablespoons chicken broth
- ¾ cup heavy cream
- 2/3 cup freshly grated Parmesan cheese
- Salt and freshly ground pepper to taste
- Toasted pine nuts (optional)



## Directions:

- Cook the first 6 vegetables, each separately, in boiling salted water until just tender.
- Rinse in cold running water until chilled. Drain well. It is very important that the vegetables remain crisp. This may be done well in advance of preparing the pasta, refrigerating the vegetables in plastic bags.
- Place cooked vegetables in a bowl.
- In a medium-sized skillet sauté mushrooms, scallions, and garlic in 2 tablespoons butter for 2-3 minutes. Add tomatoes and cook 1 more minute, stirring gently.
- Add to the bowl of vegetables, along with parsley, basil, and red pepper flakes.
- In a large pan or Dutch oven, melt ¼ cup butter. Add chicken broth, cream, cheese, and salt and pepper to taste.
- Stir with a whisk until smooth but do not boil.
- Add vegetables only to heat through, then cooked pasta. Check seasoning.
- Serve immediately dividing among heated plates with sprinklings of toasted pine nuts on top. Pass extra Cheese.

## Wine Pairing Recommendation:

Clos LaChance Santa Cruz Mountains Chardonnay or Estate Viognier