



# Pasta Primavera

Use the freshest vegetables of the season to make this versatile pasta sauce. Made with [Pamela's Rotini](#).

## Ingredients

- 8 oz. [Pamela's Rotini](#)
- ¼ cup + 1 TBSP butter
- 6 oz wild or porcini mushrooms, sliced
- 1 medium shallot, finely chopped
- 3 cloves garlic, finely chopped
- 2 TBSP Italian parley, chopped, plus more for serving
- 2 TBSP chives, finely chopped
- 2 TBSP fresh lemon thyme, or regular thyme (optional)
- 1 cup asparagus, cut diagonally into bite size pieces
- ¾ cup fresh or frozen green peas
- ¾ cup fresh snow peas cut diagonally into bite size pieces
- 1 cup cream or half and half
- ½ tsp salt
- ¼ tsp fresh ground pepper
- ¾ cup Parmesan cheese
- ½ to 1 cup pea shoots or watercress (optional)

## Directions

Start a large pot of salted water to boil.

Brown mushrooms in 2 TBSP butter. Set aside in small bowl. Add shallots to pan and sauté 3 to 4 minutes, until translucent. Add garlic and herbs, and sauté another minute, until fragrant. Melt the remaining butter in pan, add vegetables, and sauté a couple of minutes. Add cream, herbs, salt and pepper; cook uncovered, stirring with a whisk, until slightly reduced and thickened, and vegetables are cooked until tender but crisp.

Cook pasta in boiling water, drain, rinse, and drain well again. Toss pasta in warm pasta pan with pea shoots or watercress, and Primavera Sauce. Add ½ cup cheese and toss again. Transfer to warm platter, sprinkle with more chopped parsley, and serve with more cheese at table.

Chef's Note: In springtime look for fresh fava beans or other tender vegetable from the farmers market, or use your favorite vegetables like red peppers, zucchini, or tender carrots. Cut the vegetables in sizes that will cook in the same amount of time to prevent some from getting soggy and overdone.

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