



Pasta Primavera

1 pound fresh asparagus
1 medium onion, chopped
1 large clove garlic, chopped
3 tablespoons unsalted butter, melted
½ pound fresh mushrooms, thinly sliced
1 ½ cups small cauliflower flowerets
1 medium zucchini, thinly sliced
1 carrot, cut into 1/8-inch slices
1 cup whipping cream
½ cup chicken broth
2 tablespoons chopped fresh **basil**
1 (3-ounce) package prosciutto, chopped
5 green onions, chopped
¼ teaspoon pepper
1 (16-ounce) package fettuccine or linguine
½ teaspoon salt
1 cup freshly grated Parmesan cheese
Fresh basil sprigs to garnish

Snap off tough ends of asparagus. Remove scales from stalks with a knife or vegetable peeler, if desired. Cut the asparagus diagonally into ¼ inch slices, leaving the tips intact; set asparagus aside.

Sauté onion and garlic in butter in a large skillet until tender. Add asparagus, mushrooms, cauliflower, zucchini, and carrot; stir-fry 2 minutes or until crisp-tender. Remove several pieces of asparagus tips, mushrooms and zucchini; reserve for garnish. Stir whipping cream, broth, and chopped basil into vegetable mixture; bring to a boil, and cook 3 minutes. Stir in chopped prosciutto, green onions, and pepper; cook 1 minute.

Cook fettuccine with salt, according to package directions; drain. Combine fettuccine, vegetable mixture, and Parmesan cheese in a large bowl, tossing to coat. Garnish with reserved vegetables and, if desired, basil sprigs. Serve immediately.

Serves 8.