

- 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 crisptender. Remove several pieces of asparagus tips, mushrooms and zucchini; reserve for garnish. Stir whipping cream, broth, and chopped basil into

PASTA

*Pasta Primavera*



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.