



Pasta Primavera with Lemon Caper Sauce

Jacob · 30/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

4

Description

Colorful crisptender veggies are tossed with linguine pasta and a creamy lemoncaper sauce and served with shredded Parmesan cheese

Ingredients

- - 8 ounces linguine pasta - ¼ cup Crisco® Pure Olive Oil - 1 large red or yellow onion
- chopped - 1 pound fresh asparagus spears
- cut into 1-inch pieces - 1 medium yellow squash or zucchini
- quartered lengthwise
- sliced 1/4-inch thick - 1 cup frozen peas and carrots - ½ teaspoon coarsely ground pepper - ¼ teaspoon salt - ¼ cup butter - 2 tablespoons Pillsbury BEST® All Purpose Flour - 1 ½ teaspoons minced fresh garlic - 1 (14.5 ounce) can chicken broth - 3 tablespoons Santa Cruz Organic® Pure Lemon Juice - ¼ cup Crosse & Blackwell® Capers
- drained - ¼ cup minced fresh parsley - 1 cup finely shredded Parmesan cheese

Instructions

1. Make the pasta: Bring a large pot of lightly salted water to a boil. Cook linguine at a boil until tender yet firm to the bite
2. about 11 minutes. Drain and keep warm in the pot until needed. While the linguine is cooking
3. heat oil in a large skillet over medium heat. Reduce the heat to medium-low and add onion; cook until soft
4. about 7 minutes. Add asparagus
5. squash
6. frozen peas and carrots
7. pepper
8. and salt; cook until asparagus is crisp-tender
9. about 5 minutes. Meanwhile
10. make the sauce: Melt butter in a medium saucepan over medium heat. Stir in flour and garlic until blended. Gradually whisk in chicken broth until smooth. Increase the heat to high and stir constantly until boiling. Reduce the heat to low and simmer for 5 minutes. Stir in capers and lemon juice. Add vegetable mixture
11. sauce
12. and parsley to linguine; stir until well combined. Garnish individual servings with Parmesan.