

Chef John39s Pasta Primavera

Jacob · 30/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

45 mins

Description

Pasta primavera is quite a straightforward recipe spaghetti or fettuccine tossed with an array of fresh spring vegetables When done right this is one of the years great seasonal recipes This looks smells and tastes like a cool sunny spring day

Ingredients

- - 1 bunch fresh basil - 3 cups chicken broth
- divided - ½ cup olive oil - 2 cloves garlic - 1 pound fettuccine pasta - 2 tablespoons olive oil - 1 large leek
- white and light green parts only
- chopped - 1 bunch green onions
- chopped - 2 jalapeño peppers
- seeded and diced - 2 pinches salt - 2 zucchini
- diced - 1 cup chopped sugar snap peas - ½ cup shelled English peas - 1 bunch asparagus
- stalks diced
- tips left whole - ½ cup grated Parmesan cheese
- or as needed

Instructions

1. Fill a large bowl with ice and cold water; set next to stovetop. Fill a large pot with lightly salted water and bring to a rolling boil. Hold basil bunch by the stems and dip basil leaves in boiling water until bright green
2. about 2 seconds. Immediately immerse basil in ice water for several minutes until cold to stop the cooking process. Once the basil is cold
3. drain well. Remove basil leaves from stems and discard stems. Combine basil leaves
4. 1 cup chicken broth
5. 1/2 cup olive oil
6. and garlic together in a blender; blend until smooth. Stir fettuccine into the same pot of boiling water and return to a boil. Cook pasta
7. uncovered
8. over medium heat
9. stirring occasionally
10. until tender yet firm to the bite
11. about 8 minutes. Drain. Heat remaining 2 tablespoons olive oil in a large saucepan over medium heat. Add leek and green onions; cook and stir until softened
12. about 5 minutes. Add jalapeño and salt; cook and stir until jalapeño is soft
13. about 5 minutes. Increase heat to medium-high. Stir in remaining 2 cups chicken broth
14. zucchini
15. sugar snap peas
16. and English peas; bring to a simmer and cook for 5 minutes. Add asparagus and continue cooking until asparagus is soft
17. about 3 minutes more. Add 1/4 cup basil-garlic mixture to zucchini mixture; cook and stir until heated through
18. about 1 minute. Remove from heat. Add pasta to a large bowl
19. then pour zucchini mixture over top
20. followed by remaining basil-garlic mixture. Sprinkle with Parmesan cheese and toss briefly to combine. Wrap bowl tightly with aluminum foil. Let stand until pasta and vegetables soak up most of the juices and oil
21. about 5 minutes. Toss again.