

Creamy Penne Pasta Primavera

Savannah · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

6

Description

Asparagus cherry tomatoes and carrots are tossed in a delicious and rich cream sauce

Ingredients

- - 2 cups penne pasta - 2 teaspoons olive oil - 1 pound fresh asparagus
- trimmed and cut into 2-inch pieces - 3 carrots
- cut into strips - 2 cups cherry tomatoes
- halved - 1 clove garlic
- minced
- or more to taste - 1 cup grated Parmesan cheese - 1 cup heavy whipping cream - $\frac{1}{4}$ teaspoon ground black pepper

Instructions

1. Bring a large pot of lightly salted water to a boil; add penne and cook
2. stirring occasionally
3. until tender yet firm to the bite
4. about 11 minutes. Drain. Heat olive oil in a large skillet over medium heat-high heat; saute asparagus and carrots until tender yet firm to the bite
5. about 5 minutes. Add tomatoes and garlic; saute until garlic is fragrant
6. about 1 minute. Stir Parmesan cheese
7. cream
8. and black pepper into vegetable mixture until cheese melts and sauce is smooth
9. 2 to 3 minutes. Add pasta to sauce and toss to coat. Recipe Tip This is a great base recipe. Try using green beans instead of asparagus or canned sun-dried tomatoes instead of cherry tomatoes
10. or add some fresh pesto to the cream sauce to mix up the flavor.