



Easy Veggie Pasta Primavera

Jacob · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

4

Description

Perfect for pasta night family dinners our Easy Pasta Primavera recipe is so simple to pull together We used zucchini yellow squash and peas but the beauty of this recipe is that you can customize it with whatever veggies you like

Ingredients

- - 8 ounces penne pasta - 3 tablespoons Country Crock® Spread
- divided - 2 medium shallots
- sliced - 2 cloves garlic
- chopped - 1 cup cherry tomatoes
- halved - 1 cup zucchini
- sliced - 1 cup yellow squash
- sliced - 1 cup frozen peas - ½ cup chicken or vegetable broth - 1 tablespoon chopped fresh mint or basil - ½ teaspoon lemon zest - Grated Parmesan cheese

Instructions

1. Cook pasta according to package directions. Meanwhile
2. melt 2 tablespoons Country Crock® Spread in large nonstick skillet over medium heat. Add shallots and cook 3 minutes or until tender. Add garlic and cook 1 minute. Add vegetables and cook 3 minutes
3. stirring occasionally. Stir in broth and simmer 5 minutes or until vegetables are tender. Add remaining tablespoon Country Crock® Spread. Toss vegetable mixture with cooked pasta
4. mint or basil
5. and lemon zest. Sprinkle with Parmesan cheese
6. if desired. Cook's Note: You can use any assortment of fresh vegetables
7. a total of 4 cups.