

One-Pot Pasta Primavera

Instructions

1. To start: make a garlic-lemon butter. Mince and mash the garlic and ½ tsp of the salt together to make a paste. Transfer to a small bowl, add 4 tbsp of the butter and all of the lemon zest, and mash together until combined; set aside.
2. In a large Dutch oven or a pot over medium-high heat, melt the remaining 2 tbsp of butter. Add the minced shallots and sauté until softened and beginning to brown, about 2-3 minutes.
3. Add the pasta, 4 cups of hot water, and the remaining 2 tsp of salt to the Dutch oven or pot. Cover and bring to a boil over high heat. Reduce the heat back to medium-high, uncover, and cook until the pasta is al dente, about 8 minutes. Stir the pasta occasionally, loosening noodles that stick to the bottom or sides of the pot.
4. Add the asparagus, zucchini, carrots, bell pepper, broccolini, sugar snap peas, and peas to the pot with the pasta. Stir and cook uncovered until the vegetables are crisp-tender and the pasta water has reduced into a starchy sauce, about 2 minutes.
5. Finish the dish by adding the tomatoes, Parmesan cheese, and garlic-lemon butter. Once the cheese and butter are melted, the pasta water should be significantly reduced, leaving only a silky, buttery sauce. Serve in bowls garnished with red pepper flakes, basil, and more Parmesan cheese. Enjoy!

Ingredients

- 2 cloves of garlic, smashed
- 2 ½ tsp of kosher salt, divided
- 6 tbsp of unsalted butter, at room temperature, divided
- 1 tbsp of finely grated lemon zest (from 1 lemon)
- 1 medium shallot, minced
- 12 oz of dried short pasta, such as penne rigate, fusilli, or orecchiette
- 4 cups of hot water
- 6 asparagus spears, trimmed and cut into 1" pieces on the diagonal
- 1 small zucchini, diced
- 1 cup of julienned carrots (about 3 oz)
- ¾ cup of diced orange or yellow bell pepper
- 1 ¼ cups of broccolini (about 3 oz), trimmed and cut into 1" pieces.
- ½ cup of sugar snap peas, strings removed and halved on the diagonal (about 2 oz)
- ½ cup of fresh or frozen peas
- 10 cherry tomatoes, halved
- ¾ cup of grated Parmesan cheese, plus more for serving
- A pinch of red pepper flakes
- 2 tbsp of thinly sliced fresh basil leaves

Grocery List

Produce

- Garlic
- Lemon
- Shallot
- Asparagus
- Zucchini
- Carrots
- Bell pepper
- Broccolini
- Sugar snap peas
- Fresh or frozen peas
- Cherry tomatoes
- Basil leaves

Canned Goods/Grocery

- Kosher salt
- Unsalted butter
- Dried pasta
- Parmesan cheese
- Red pepper flakes