

---

# Fusilli Pasta Primavera

Total time: 30 min Yield: 4 servings

## Ingredients

1 lb fusilli pasta  
1/4 cup canola oil  
1 onion (julienned)  
2 carrots (washed, peeled, julienned)  
1 zucchini (washed, large diced)  
2 cup broccoli crowns (washed, chopped)  
1 cup mushrooms (cleaned, chopped)  
4 clove garlic (sliced)  
salt  
pepper  
3 cup tomato sauce  
1 cup heavy cream  
2 Tbsp butter  
1/2 cup Parmesan cheese (shaved)

Prep Time: 10 min Cooking Time: 20 min Total Time: 30 min

## Instructions

Cook pasta according to package directions and set aside.

Add the oil to a large pot on medium heat. Add the onion, carrots, zucchini, broccoli, mushrooms, garlic, salt and pepper to taste; sauté for 7 minutes.

Add the tomato sauce and heavy cream to the cooked vegetables. Bring the sauce to a simmer, about 2 minutes, then add the cooked pasta.

To finish, immediately toss the sauced pasta with butter and shaved Parmesan cheese. Enjoy this veggie-lovers' pasta dish with a crisp green salad and a glass of Chardonnay.

## Recipe brought to you by:

Chef Maka Kwon