



Pasta Primavera

NIBBLEDISH CONTRIBUTOR

Ingredients

- 200 gms spaghetti noodles (cook according to package instruction)
- olive oil

- 3 clove garlic, minced
- 1 onion, minced
- broccoli (blanched) or asparagus, cut into 1 inch strips
- 1 carrot, julienned
- 1 red bell pepper, strips

- 1 zucchini, cubed
- 1/2 cup tomatoes, deseeded and chopped
- 1/2 knorr chicken cube or chicken stock
- 1 cup fresh milk

- salt
- pepper
- 1/4 cup basil, chopped

- 1/4 cup cheddar cheese, grated
- parmesan cheese, grated

Instructions

1. Heat the oil in a large saute pan, cook garlic and onion until soft. Add red bell pepper, carrots and cook until they begin to soften. Add asparagus, zucchini and tomatoes and cook until softened.
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2. Add chicken cube, milk, cheddar cheese, salt and pepper and bring to a boil; reduce to a simmer and cook until liquid has thickened slightly.
 3. Toss pasta with the sauce. Turn off the heat and add basil. Serve hot. Sprinkle with parmesan cheese.