

Pasta Primavera

written by The Recipe Exchange | January 4, 2015

Ingredients

1/2 c. butter
1 lg. clove garlic, minced
1 lb. asparagus, diagonally cut
1 med. zucchini, sliced
2 c. whipping cream
1 c. chicken broth
1/2 lb. mushrooms, thinly sliced
1 c. frozen tiny peas, thawed
1/2 lb. bacon, cooked & chopped
1 lb. angel hair, cooked
1 1/2 c. Parmesan cheese

Directions

Saute butter and garlic for a few minutes. Mix in asparagus, mushrooms and zucchini. Stir fry for 2 minutes. Add cream and broth, boil about 3 minutes. Stir in peas and bacon. Cook 1 minute longer. Pour over pasta. Add cheese and toss until thoroughly combined. Serves 8.