

## **Pasta Primavera**

By Dan Pelosi for NYT Cooking

### **Ingredients:**

Salt and freshly ground black pepper  
1 pound penne or other short pasta  
1 cup frozen peas  
3 tablespoons olive oil  
1 red onion, thinly sliced  
1 red bell pepper, sliced into matchsticks  
2 cups bite-size broccoli florets  
1 zucchini, sliced into ¼-inch-thick half moons  
1 yellow squash, sliced into ¼-inch-thick half moons  
1 tablespoon unsalted butter  
1 medium shallot, minced  
4 garlic cloves, thinly sliced  
1 cup vegetable broth  
½ cup heavy cream  
1 tablespoon lemon zest and 3 tablespoons lemon juice (from 1 lemon), plus more zest for serving  
½ cup freshly grated Parmesan, plus more for serving  
Chopped fresh basil, for serving  
Chopped fresh parsley, for serving

### **Directions:**

Step 1: In a large pasta pot, bring salted water to a boil. Add pasta and cook until al dente (according to package instructions); 2 minutes before the pasta is done, add the peas. Drain the pasta and peas and set aside.

Step 2: While the pasta is cooking, heat a large skillet (at least 12 inches) or a Dutch oven on medium and add olive oil. When the oil is hot, add the red onion, red bell pepper and broccoli. Cook, stirring occasionally, until broccoli is slightly softened, about 4 minutes. Add the zucchini and yellow squash and continue to cook for 3 to 5 minutes, until all vegetables are tender but still crisp. Season with salt and pepper and remove vegetables from the pan and set aside.

Step 3: To the same pan over medium, add the butter, shallot and garlic. Cook for 2 minutes, stirring constantly, until aromatic. Add the vegetable broth, bring to a boil and then decrease the heat to medium. Stir in the heavy cream, lemon zest and juice, bring to a simmer, and cook until sauce thickens slightly, 4 to 5 minutes.

Step 4: Add the reserved vegetables and pasta and peas to the skillet, stirring to combine. Stir in the Parmesan until combined with the sauce, coating the vegetables and pasta. Season with salt and pepper. Serve garnished with basil, parsley, lemon zest and more Parmesan.