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Creamy Pasta Primavera

Yield: 4 min Total Time: 35 min

Recipe from: https://www.recipeschoose.com/recipes/italian-sofrito-seasoning-recipe

Ingredients:

- 2 tablespoons soffritto DeLallo, Sautéed Vegetable Cooking Base
- 1 bunch asparagus look for thin stems ends trimmed & cut into smaller pieces
- 1/2 cup frozen peas
- 1/2 bell pepper sliced/chopped
- 1 cup zucchini diced
- 3 cloves garlic minced
- 1 Roma tomato chopped
- 1/2 teaspoon fresh lemon juice
- 1/4 teaspoon Italian seasoning
- 3/4 cup whipping cream heavy/
- 1/2 cup freshly grated Parmesan cheese
- 8 leaves fresh basil sliced thin
- 8 3/4 ounces egg pasta Delallo Pappardelle
- salt
- pepper

Nutrition:

Calories: 260 calories
Carbohydrate: 26 grams
Cholesterol: 65 milligrams

4. Fat: 13 grams5. Fiber: 4 grams6. Protein: 12 grams7. SaturatedFat: 7 grams

8. Sodium: 470 milligrams

9. Sugar: 4 grams

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