

# Pesto Pasta Primavera

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This pesto, pasta, primavera is ever-changing, depending on what fresh vegetables you have on hand. The most important ingredient is fresh vegetables and good pesto sauce

You can use store bought or homemade pesto, I used homemade. There are a few staples in my kitchen I almost always have, one is marinara, the other is pesto.

The recipe for the pesto is easy in a blender mix 1 bunch of washed basil stems removed, add 1 cup parmesan, 1 cup toasted pine nuts pour in 2 cups extra virgin olive oil.

Quick, easy, delicious and versatile is what make this healthy vegetarian meal perfect for weeknight family meals and it's decant enough for Saturday night dinner with friends.

If you want a hearty meal add chicken, shrimp or mix in any left overs. Change the shape of the pasta and the combination of add ins and you wouldn't repeat the same meal for atleast a week.

## You'LL Love this Pesto Pasta Primavera

Sure there's a time for fancy plated, layered creations, that take hours to prepare, but for me, quick, easy, and delicious is what am looking for.

I want recipes that come together in less than an hour, most times less then 30 minutes. This pesto, pasta primavera comes together in less than 30 minutes , but your family and friends

will think it took much longer.

When am stuck for dinner ideas or company's coming it's pasta I turn to. You are going to love this pasta, it's vibrant colors and fresh flavors make this one of those meals you'll want to make often.

If you make this please leave me a comment and don't forget to tag me on Instagram, hearing from you is my favorite part!!!

## Ingredients

- 1/2 Lbs. Fettuccine
- 1 cup broccoli florets
- 1 cup cherry tomatoes cut in half
- 1 cup fresh corn
- 1 onion chopped
- 2 cups chopped spinach
- 2 cups prepared pesto sauce
- 2 cups reserved pasta water
- 3 Tablespoons chopped garlic
- 3 Tablespoons each chopped Italian parsley and basil
- 1/4 cup parmesan cheese

## Instructions

1. cook pasta according to package directions reserving 2 cups of pasta water
2. In a large saute pan in 2 tablespoons of olive oil and 2 tablespoons of butter saute the onion and garlic until tender and just starting to brown
3. Add the vegetables salt and pepper now saute 5 minutes
4. Add pesto and pasta water simmer 5 minutes longer
5. Toss pasta in pesto sauce add herbs
6. Sprinkle with the parmesan cheese .... Enjoy