

Pasta Primavera

Super simple, yet packed with flavor, this one-pot meal is a tasty time-saver! Pasta, cooked al-dente with a reserve of pasta water to help make a creamy sauce, tossed with fresh lightly steamed vegetables and a little lemon. Perfect pairing.

Prep: 15 min | Cook: 15 min | TOTAL: 30 min

6-8 servings

Ingredients

- 1 Lb Spaghetti (or pasta of choice)
- 2 Tbsp of Olive Oil (plus more for drizzling)
- 4 large cloves of garlic, minced
- 1/2 Red Onion, Quartered and Thinly Sliced
- 6 Oz Baby Spinach
- 1 Lb of Asparagus Chopped into 1 inch pieces (Or Broccoli Flowerets)
- 1 Cup Cherry or Grape Tomatoes
- 1/2 Cup Sweet Green Peas
- 1 Tbsp *Wild Persimmon Herbed Salt No. 1*
- Fresh Parmesan and Fresh Basil for garnish

Instructions

Cook Pasta according to package instructions, draining a couple of minutes early and reserving about 1 Cup pasta water for the sauce.

In the same pasta pot, add olive oil, garlic and onion, sauté on med-high heat for a few minutes.

Add the spinach, asparagus, grape tomatoes and peas, lemon juice and Herbed Salt No. 1 and another small drizzle of olive oil.

Cook for about 5 min, stirring occasionally. Add the pasta and reserved pasta water. Toss with veggies until heated through and sauce starts to thicken. Add more Herbed Salt No. 1 to taste.

Remove from heat and garnish with fresh shredded parmesan cheese and coarsely chopped fresh basil leaves. - Enjoy!

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