

Restaurant Vivaldi - Pasta Primavera

1 portion



Ingredients:

- ¼ cup of each vegetable :
 - Baby spinach
 - Assorted bell peppers
 - Mushrooms
 - Zucchini
 - Green onions
- A handful of your favorite pasta
- 1 tbsp chopped parsley
- 1 tbsp chopped garlic
- 1 tbsp fresh basil
- 2 tbsp olive oil
- ¼ cup white wine
- Salt and pepper to taste

Directions:

1. Boil water, add pasta. Cook until soft
2. Combine all ingredients into frying pan except wine, pasta and parsley
3. Sauté until vegetables soften
4. Add wine
5. Strain pasta, then add it into frying pan
6. Finish with parsley
7. Add some parmesan cheese and fresh ground pepper