



One-Pot Pasta Primavera

Ingredients

- 12 oz penne pasta
- 2 cups chopped mixed vegetables (carrots, broccoli, bell peppers, zucchini, etc.)
- 2 cloves garlic, minced
- 2 tablespoons olive oil
- 4 cups vegetable or chicken broth
- 1 cup heavy cream (or half-and-half for a lighter version)
- 1 cup grated Parmesan cheese
- Salt and pepper to taste
- Fresh basil or parsley for garnish (optional)

Directions

1. In a large pot, heat the olive oil over medium heat. Add the minced garlic and sauté for a minute until fragrant.
2. Add the chopped vegetables to the pot and sauté for another 2-3 minutes until they start to soften.
3. Pour in the penne pasta and stir it with the vegetables to combine.
4. Pour the broth into the pot and bring it to a boil. Reduce the heat to a simmer and cover the pot.
5. Cook the pasta and vegetables in the broth for about 10-12 minutes, stirring occasionally, until the pasta is al dente and most of the liquid is absorbed.
6. Stir in the heavy cream and grated Parmesan cheese until the sauce is creamy and well combined.
7. Season with salt and pepper to taste.
8. Garnish with fresh basil or parsley if desired.
9. Serve the pasta primavera in bowls and enjoy a wholesome and comforting dinner with your family.

When it comes to dinner, simplicity is key for busy back-to-school evenings. This one-pot pasta primavera is not only quick and easy to make, but it's also packed with vegetables and flavors that the whole family will enjoy.