



FAST. EASY. FRESH.

CREAMY GREEN BEAN, ZUCCHINI, AND PEA PASTA WITH PARMESAN AND BASIL

1. Start by bringing a large pot of salted water to a boil. Add the **penne** and cook for 10-12 minutes, or until al dente. When the pasta is cooked, drain, and set aside.

2. Meanwhile, cut the **zucchini** into ½-inch moons, thinly slice the **onion**, cut the **green beans** on the diagonal into thirds, and mince the **garlic**. Lastly, thinly slice the **basil**.

3. Heat 2 Tbsp. **olive oil** in a large frying pan over medium-high heat. Add the **onions** and **garlic** to the pan and sauté for 2 minutes. Next, add the **zucchini**, **green beans**, and **peas** and cook for 4 more minutes.

4. Add the **heavy cream** and **basil**, and simmer for 5 minutes. Then, add the **cooked pasta** to the cream and vegetable mixture and simmer for another 1-2 minutes to heat through.

5. To finish, add the **parmesan** and season with **salt** and **pepper** to taste.

6. To serve, divide the pasta between dishes. Enjoy!

Ingredients (4 Servings – 1,158 Calories Per Serving)

Pasta	450 g	Fresh Basil	30 g
Frozen Peas	2 Cups	Parmesan	100 g
Zucchini	1 Large	Olive Oil	4 Tbsp.
Green Beans	300 g	Heavy Cream	473 ml
Garlic	4 Cloves	Salt and Pepper	To taste
White Onion	1 Large		



35 Minute
Cook
Time!