

# Pasta Primavera

- Prep 15 min
- Total 35 min
- Servings 4

- 8 ounces uncooked fettuccine or linguine
- 1 tablespoon olive or vegetable oil
- 1 cup broccoli flowerets
- 1 cup cauliflowerets
- 2 medium carrots, thinly sliced (1 cup)
- 1 cup frozen green peas, rinsed to separate
- 1 small onion, chopped (1/4 cup)
- 1 container (10 ounces) refrigerated Alfredo pasta sauce
- 1 tablespoon grated Parmesan cheese



1. Cook fettuccine as directed on package.
2. While fettuccine is cooking, heat oil in 12-inch skillet over medium-high heat. Cook broccoli, cauliflowerets, carrots, peas and onion in oil 6 to 8 minutes, stirring frequently, until vegetables are crisp-tender.
3. Stir in Alfredo sauce; heat through. Drain fettuccine. Stir fettuccine into sauce mixture; heat through. Sprinkle with cheese.