

# Creamy Pasta Primavera

*with Sautéed Asparagus & Crispy Maitake Mushrooms*

Chefs, spring is here! And we're celebrating with some of the first delicious produce of the season. Pasta primavera is a classic dish meant to showcase spring's best vegetables—the word “primavera” is Italian for “spring.” Our primavera features sautéed asparagus, crispy maitake mushrooms, spinach and garlic. We're tossing it all in a creamy sauce made with Greek yogurt and a little butter. A dusting of Parmesan completes this fresh, hearty meal.



## Ingredients

- 1 Pound Linguine Pasta
- ½ Cup Plain Greek Yogurt
- 7 Ounces Maitake Mushrooms
- 5 Cloves Garlic
- 1 Bunch Asparagus
- 1 Lemon
- 1 Pound Spinach

## Knick Knacks

- 4 Tablespoons Butter
- ¼ Cup Grated Parmesan Cheese

**Makes:** 4 servings | **Calories:** about 685 per serving  
**Prep Time:** 10 minutes | **Cook Time:** 20–30 minutes



1



## Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Using your hands, tear the mushrooms into bite-sized pieces. Snap off and discard the tough, woody ends of the asparagus; cut the asparagus into 1-inch pieces on an angle. Peel and mince the garlic. Quarter and deseed the lemon.

2



## Cook & drain the spinach:

In a large pot, heat 2 teaspoons of olive oil on medium-high until hot. Add the **spinach**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until wilted. Transfer to a strainer; hold or rest the strainer over a bowl. Using a spoon, press down on the cooked spinach to release as much liquid as possible; discard the liquid. Transfer the drained spinach to a cutting board and finely chop. Wipe out the pot.

3



## Brown the mushrooms:

In the pot used to cook the spinach, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms** and cook, stirring occasionally, 8 to 10 minutes, or until browned and crispy. Transfer to a paper towel-lined plate, leaving any remaining oil in the pan. Season with salt and pepper and set aside in a warm place.

4



## Cook the pasta:

While the mushrooms brown, add the **pasta** to the pot of boiling water. Cook 8 to 10 minutes, or until al dente (still slightly firm to the bite). Reserving **¾ cup of the pasta cooking water**, thoroughly drain the cooked pasta and set aside in a warm place.

5



## Cook the asparagus:

Add the **asparagus** to the pot used to brown the mushrooms; season with salt and pepper. (If the pot seems dry, add 1 teaspoon of olive oil.) Cook on medium-high, stirring occasionally, 1 to 2 minutes, or until slightly softened and bright green. Add the **garlic**. Cook, stirring frequently, 30 seconds to 1 minute, or until fragrant.

6



## Finish the pasta & serve your dish:

To the pot of asparagus, add the **cooked pasta**, **chopped spinach**, **butter**, **yogurt**, **¾ of the browned mushrooms** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring constantly, 2 to 3 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide the **finished pasta** between 4 dishes. Top with the **remaining browned mushrooms**. Garnish with the **cheese**. Serve with the **lemon wedges** on the side. Enjoy!