



# SPRING VEGETABLE PASTA

500 gram dried pasta, papardelle

4 Tbls olive oil

2 cloves garlic

1 leek, white and light green part sliced

10 fresh fava bean pods, shelled

10 fresh english pea pods, shelled

4 baby purple artichoke, tough lower leaves removed, quartered and blanched until tender

1/4 red bell pepper, julienne

1/4 yellow bell pepper, julienne

3 leaves red swiss chard, leaves and stems sliced

salt and fresh pepper

1/4 cup vegetable stock

6 Tbls parmesan cheese, grated

Prepare all vegetables and cheese. Bring medium pot of salted water to the boil for pasta. While pasta cooks, heat oil to medium high in large saute pan and add leeks. Saute 1 minute and add garlic, followed by all remaining vegetables. Season, add vegetable stock and cook over medium high heat until vegetables are just cooked and still vibrant. Strain pasta when cooked and add to vegetable pan. Toss to coat and add parmesan cheese. Serves 2.