

## Ingredients

- 12 ounces medium pasta cooked
- 3 tablespoons butter
- 1 teaspoon minced garlic
- 1 cup sliced zucchini
- ½ cup chopped asparagus trimmed and cut into thirds
- ½ cup diced bell pepper red, yellow or orange
- 1 cup [chicken broth](#)
- 1 cup heavy whipping cream
- ½ cup petite peas
- ½ cup snow peas
- ⅔ cup grape tomatoes or cherry tomatoes
- 1½ tablespoons cornstarch
- ½ cup shredded Parmesan cheese

## Instructions

1. Cook pasta al dente according to package directions and set aside.
2. In a large skillet add butter and melt over medium heat. Add garlic and cook until fragrant, about one minute.
3. Add zucchini, asparagus, peppers and cook 1 minute more. Add broth, bring to a simmer and let cook 2 to 3 minutes or until vegetables are tender-crisp.
4. Stir in heavy cream, peas and tomatoes and simmer an additional 2 to 3 minutes.
5. Make a slurry by combining cornstarch with 1 tablespoon of broth or water. Whisk the cornstarch into the pan until the sauce thickens.
6. Stir in parmesan and pasta. Season with salt & pepper to taste. Serve immediately.