

Alfredo Primavera

- 2 Tbsp. Butter**
- 1 tsp. Shallots, minced**
- 1 tsp. Garlic, minced**
- 6 Whole Cherry Tomatoes**
- ½ Cup Portobello Mushroom, medium, diced**
- ½ Cup Squash and/or Zucchini, diced**
- ½ Cup Red Bell Pepper, medium, diced**
- 3 Whole Asparagus, diced; Tips reserved**
- ½ Cup Green Peas**
- Salt and Pepper to taste**
- 1 ½ Cups Heavy Cream**
- ½ Pound Fettuccine Pasta, cooked***
- ¼ Cup Shredded Parmesan**
- ¼ Cup Shredded Mozzarella**
- 1 Whole Egg Yolk**

*Cook pasta to al dente and set aside.

In a sauté pan over medium heat, add butter and vegetables and sauté together for 2 minutes. Season as needed with salt and pepper. Add the heavy cream and stir. Increase the heat to medium-high and let the sauce reduce for 2-3 minutes. Dip pasta into hot water to separate noodles; transfer pasta to sauté pan. Turn down heat to low and add parmesan cheese, mozzarella cheese, and egg yolk. Stir quickly to incorporate cheeses and egg to thicken sauce. Transfer to serving bowl; garnish with asparagus tips and shredded parmesan cheese.

Enjoy!
-Chef Doug