

Fettuccine Primavera

1/2 onion, finely chopped
1 clove garlic, finely chopped
2 tablespoons butter
1/2 pound fresh mushrooms, washed and sliced
1 zucchini, sliced
1 carrot, sliced
1 tablespoon flour
2 teaspoons dried basil
1 cup half and half
1/2 cup chicken broth
1 pound fettuccini pasta, freshly cooked
3/4 cup grated parmesan cheese

In a large skillet, cook onion and garlic in butter over medium heat until onion is tender. Add mushrooms, zucchini and carrot cook, stirring constantly, 2 minutes. Increase heat to high. Add flour and basil. Cook for a minute. Add half and half and broth and bring to a boil, stirring occasionally until thickened. In serving bowl, combine fettuccine with sauce and parmesan cheese. Serve immediately.