Summer Pasta Primavera with Crispy Pancetta

Servings: 4 | Difficulty: Easy | Prep Time: 10 minutes | Total Time: 25 minutes

About the Dish:

Make the most of the last days of summer with this bright and flavorful Summer Pasta Primavera with Crispy Pancetta. Fresh vegetables, juicy tomatoes and crispy Volpi Chopped Pancetta come together in a light, creamy sauce for a weeknight dinner that's fresh, satisfying and full of flavor. It's the perfect way to bring a taste of summer to the table as busy school nights and fall routines begin.

Ingredients:

- (4 oz) Volpi Chopped Pancetta
- (10 oz) Mezzi Rigatoni
- (1) Shallot, *diced*
- (1) Zucchini, *sliced*
- (2 cups) Asparagus, *chopped*
- (2 cups) Cremini Mushrooms, *sliced*
- (1 cup) Cherry Tomatoes, *halved*
- (1 tbsp) Lemon Juice
- (3 cloves) Garlic, *minced*
- (2 tbsp) Butter
- (3/4 cup) Heavy Cream
- (1/2 cup) Grated Parmesan
- (1 tsp) Olive Oil
- (2 tsp) Italian Seasoning
- Salt & Pepper, *to taste*
- Fresh Parsley, *for garnish*

Directions:

1) Cook pasta according to package directions, reserving 1/4 cup pasta water before draining.
2) Heat a large skillet over medium heat. Add the Volpi Chopped Pancetta and cook for 4 to 5 minutes, until crisp and golden. Transfer to a paper towel-lined plate, leaving the rendered fat in the skillet.
3) Add the olive oil and zucchini and cook for 2 to 3 minutes, until lightly browned around the edges. Add the mushrooms and shallot, and cook for 3 to 4 minutes, until they begin to brown and soften.
4) Add the tomatoes, asparagus, Italian seasoning, salt, and pepper. Cook for 2 to 3 minutes, until the asparagus is tender-crisp and tomatoes are warmed and beginning to soften.
5) Add the butter and garlic and cook until fragrant. Stir in the cream and Parmesan, then add the reserved pasta water and lemon juice. Gently toss and cook for 1 to 2 minutes, until the sauce is smooth and lightly coats the vegetables.
6) Divide the pasta among bowls or plates. Spoon the vegetables and sauce over the pasta and finish with crispy Volpi Chopped Pancetta, parmesan, and fresh parsley.