

Ingredients:

Vegetables whatever you want

(Asparagus, tomatoes, onions, peppers, spinach, etc.)

Heavy whipping cream

Pasta

Cheese (Parmesan mozzarella goat cheese)

Directions:

Cook pasta and add a little salt to water

Add minced garlic to large pan with butter and a splash of olive oil

Add the veggies that need to cook longer. If you have tomatoes and spinach wait to put those in. They will wilt too soon.

Once veggies are almost cooked then you can add the tomatoes and spinach. You want the tomatoes to start wilting in the pan where you can almost see the skin easily peeling off. Then add heavy whipping cream to the pan and mix it all together. I don't measure but if I were to I would say $\frac{1}{3}$ to $\frac{1}{2}$ cup of cream. If needs more water I always reserve pasta water so add if necessary.

Then stir in the cheese! Mix it all in and it should look cheesy. Then add pasta and you're all set!