Pasta PrimaveraIngredients1 package penne pasta1/3 cup chopped fresh basil leaves1 cup fresh green beans, trimmed and cut into 1 inch pieces1/2 cup grated Parmesan and Cheddar chess.1/4 cup olive oil1 onion, thinly sliced1 yellow bell paper, cut into thin strips1 red bell paper, cut into thin strips1carrot, cut into thin strips5 Mushrooms, thinly sliced4 clove garlic,thinly sliced Method1. Bring a large pot of lightly salted water to a boil. Add the penne pasta and cook for 10 to 12 minutes or until al dente; drain.2. Heat olive oil in a large wok. Stir in the onion and garlic, and cook until tender. Toss in the green beans and carrot Cook for 1 minute and then add the bell pepper and Mushrooms. Cook for another 2 minutes.3. Stir the penne into the wok and then serve.