

Vegetarian Pasta Primavera

Ingredients:

- 200g spaghetti
- 1 zucchini, sliced
- 1 carrot, julienned
- 1 cup cherry tomatoes, halved
- 2 tbsp olive oil
- 1 garlic clove, minced
- Salt, pepper, and grated Parmesan to taste

Instructions:

1. Cook spaghetti according to package instructions.
2. Heat olive oil in a large skillet.
3. Sauté garlic, zucchini, and carrot for 5 minutes.
4. Add cherry tomatoes and cook for another 3 minutes.
5. Drain pasta and add to the skillet.
6. Toss to combine, season with salt, pepper, and Parmesan. Serve warm.