Spring Vegetable Penne with Lemon Sauce

Season: Spring       Type: Pasta       Difficulty: Medium

Serves: 6 or 20 tastes

Fresh from the garden: asparagus, broccolini, snow peas, lemon, parsley

Recipe source: adapted from bbcgoodfood

### Equipment:
- Scales
- Knives
- Chopping boards
- Herb chopper
- 1 large saucepan
- 1 small saucepan
- Colander
- Juicer
- Grater
- tablespoon

### Ingredients:
- 500 grams penne pasta
- 500 grams mixed spring vegetables such as asparagus, broccolini and snow peas.
- 1 lemon
- 1 tablespoon Dijon mustard
- 1 tablespoon olive oil
- 2 tablespoons finely chopped parsley.
- Parmesan, to serve

### What to do:
- Place a large pot of salted water on the stove to boil.
- Meanwhile prepare vegetables by trimming the snow peas and halving the larger ones, chopping the broccolini into florets and its stems into pieces and cutting the asparagus into even sized bits.
- Grate the zest from half the lemon and squeeze the juice from the whole lemon. Put juice in a small pan with the mustard, olive oil and a little black pepper.
- Warm through until smooth and set aside.
- Cook the pasta in the rapidly boiling water for 10 minutes and then add the prepared vegetables.
- Cook for a further 3 minutes.
- Adding 4 tablespoons of the water to the lemon sauce then drain the pasta and vegetables.
- Return the pasta to the large pan, reheat the sauce, adding the parsley.
- Add to the pasta, tossing everything together well.
- Top with Parmesan cheese and black pepper.