

# Pasta Primavera

*Stan and Doris Sleeman*

*The Church of St. Michael and St. George - St. Louis, MO - 1985*

## **Yield: 32 people**

*1/2 pound bacon, browned  
and crumbled*

*1 pound chopped onion*

*6 large cloves garlic,  
minced*

*2 tablespoons dried basil*

*1 can (51 ounce) cream of  
mushroom soup*

*24 ounces half-and-half*

*1 teaspoon white pepper*

*1 1/2 pounds zucchini,  
sliced 1/8-inch thick*

*1 1/2 pounds frozen peas,  
thawed*

*2 pounds chopped  
tomatoes*

*2 pounds spaghetti, cooked*

*6 1/2 ounces Parmesan or  
Romano cheese*

In a skillet, cook the bacon until browned.

Crumble and reserve. In the bacon drippings, cook the onions, basil and garlic until tender.

Stir in the soup, basil, cream and pepper.

Add the zucchini, bacon, peas and tomatoes.

Heat thoroughly, stirring to prevent sticking.

In a bowl, mix the spaghetti, sauce and cheese.

(The recipe can be reduced to serve fewer people.)

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Per Serving (excluding unknown items): 5806 Calories; 142g Fat (22.0% calories from fat); 245g Protein; 887g Carbohydrate; 83g Dietary Fiber; 195mg Cholesterol; 5593mg Sodium. Exchanges: 52 1/2 Grain(Starch); 9 1/2 Lean Meat; 18 Vegetable; 18 Fat.