

Ham and Vegetable Linguine

By Dorothy Zehnder

1 8-ounce package linguine
1 tablespoon olive oil
¼ cup butter or margarine
½ cup carrot, thinly sliced
⅛ cup celery, sliced
2 cloves garlic, minced
¾ cup yellow squash, diced
¾ cup zucchini, diced
2 tablespoons diced green and red peppers
½ cup fresh mushrooms, sliced
1 teaspoon dried basil
⅛ teaspoon ground nutmeg
¼ teaspoon lemon pepper
1 teaspoon Bavarian Inn All-Purpose Seasoning
1 teaspoon salt
½ teaspoon Bavarian Style German Seasoning
Dash of pepper
2 cups milk
2 tablespoons flour
3 green onions, sliced
½ pound fresh asparagus, remove tops; cut stalks into 1-inch pieces
1½ cups julienned fully cooked ham
¼ cup frozen peas
¼ cup grated Parmesan cheese
Additional Parmesan cheese, optional

Cook linguine according to package directions. Meanwhile, in a large skillet, sauté in hot oil and butter the carrots, celery and garlic for 2 minutes. Add squash, zucchini, peppers and mushrooms, and cook for another 2 minutes. Mix all seasonings and flour into the milk. Add this to the vegetable mixture along with the asparagus, peas, green onions, Parmesan cheese and ham; bring to a boil. Reduce heat; simmer for 3 minutes, stirring frequently. Rinse and drain linguine; add to vegetable mixture and toss to coat. Sprinkle with Parmesan cheese if desired.

Makes 6 servings.

***Note from Dorothy – This is a very good dish that incorporates so many garden items. It also makes an excellent vegetarian dish by eliminating the ham.*