

# Crockpot Pasta and Vegetables

## INGREDIENTS:

- 2 tablespoons butter
- 1 medium zucchini, sliced in 1/4-inch rounds
- 1 medium yellow summer squash, sliced in 1/4-inch rounds
- 2 medium carrots, thinly sliced
- (May substitute any Lakeside Blend for vegetables)
- 8 ounces fresh sliced mushrooms
- 1 1/2 cup frozen broccoli
- 4 to 6 green onions, sliced
- 3 cloves garlic, minced
- 1/2 teaspoon dried leaf basil
- 1/4 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup grated Parmesan cheese
- 12 ounces or linguini
- 1 cup cream
- 2 egg yolks
- 1 cup shredded Mozzarella cheese



## PREPARATION:

Grease crockpot bottom and walls with the 2 tablespoons butter. Combine zucchini, yellow squash, carrots, mushrooms, broccoli, onions, garlic, seasonings and parmesan in the Crock Pot. Cover; cook on HIGH 2 to 3 hours, or until vegetables are just tender. Cook fettuccine or linguini according to package directions; drain well. Lightly whisk cream with egg yolks. Add cooked fettuccine, mozzarella, and egg mixture to the crockpot. Stir to blend well. Cook for 30 minutes longer on HIGH. For serving turn to Low for up to 30 minutes. Serves 6.