Pasta Primavera

**Ingredients:**
- 3 carrots, peeled and cut into thin strips
- 1 red bell pepper, cut into thin strips
- 1 cup asparagus pieces
- 1 onion, thinly sliced
- 1 cup edamame, shelled
- 1 cup grape tomatoes, halved
- 1 tablespoon olive oil
- 2/3 cup evaporated fat-free milk
- 3/4 cup grated parmesan cheese
- 1 tablespoon chopped fresh basil
- 6 ounces uncooked whole wheat fettuccine

**Directions:**
1. Preheat oven to 425°F. Line a baking sheet with parchment paper and layer vegetables onto paper. Drizzle with 1 teaspoon of olive oil. Roast in the oven for approximately 20 minutes.
2. While vegetables are roasting, cook spaghetti according to package directions. Drain.
3. Heat olive oil in a 10” skillet over medium heat and add garlic. Sauté for 1 minute and add the milk and parmesan cheese. Stir constantly until milk is hot and cheese is melted. Add the roasted vegetables and spaghetti. Toss gently with chopped basil and serve immediately.