

Springtime Herb Pasta with Asparagus



INGREDIENTS:

- 1 pound thin asparagus spears
- 2 garlic cloves, peeled
- 4 tablespoons fresh herbs, chopped (basil, mint, parsley, oregano)
- 7 tablespoons heavy cream
- 2 tablespoons olive oil
- ¼ cup unsalted butter
- 9 ounces of your favorite pasta
- 4 ounces of grated parmesan

DIRECTIONS:

1. Trim the tough ends from the asparagus spears. Chop asparagus spears into bite-sized pieces.
2. Chop fresh herbs and garlic cloves. Place herbs and one garlic clove (chopped) with asparagus spears.
3. Place cream in a small saucepan. Bring to a boil with remaining chopped garlic. Let simmer until garlic is tender and then remove from heat.
4. In a large saucepan, heat olive oil and butter.
5. Sauté half of the asparagus spears for 5 minutes, stirring occasionally.
6. Add in remaining asparagus and cream. Bring to a boil.
7. Reduce heat to simmer until cream begins to thicken, about 6 minutes. Remove from heat.
8. Cook pasta according to package instructions. Drain thoroughly.
9. Add pasta to large pan with sauce and toss together with parmesan.
10. Serve immediately. Enjoy!

Source: food52.com



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