

Fettuccine Alfredo with Asparagus

Ready to go at a moment's notice, this asparagus-embellished classic is not only creamy, quick, and delicious, but it dirties only one pot.

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 10 minutes

Cooking Time: 12 minutes

INGREDIENTS:

1 lb asparagus

3/4 lb fettuccine

4 TBS butter, cut into pieces

1 C heavy cream

Pinch ground nutmeg

3/4 tsp salt

1/8 tsp fresh ground black pepper

1/2 C grated Parmesan cheese (plus more for serving)

DIRECTIONS:

Snap off the tough asparagus ends & discard. Cut asparagus spears into 1-inch pieces. In a large pot of boiling, salted water, cook the fettuccine till almost done (about 8 minutes). Add asparagus - cook both till just done (about 4 more minutes).

Drain pasta & asparagus. Toss with the butter, cream, nutmeg, salt, pepper & Parmesan. Serve with additional Parmesan.

Wine Recommendation:

A forcefully acidic white wine is a natural with asparagus and will pierce the richness of the sauce. Try a Sauvignon Blanc from New Zealand or a Vernaccia from Italy.

Serves: 4