

## **PASTA WITH LEMON ASPARAGUS SAUCE (for 4)**

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### **Ingredients:**

1 1/2 lbs thin asparagus, tips cut into 1 1/2" lengths,  
tips & stalks reserved separately  
1/3 C extra virgin olive oil  
1 1/2 C finely grated lemon zest  
Fine sea salt  
3/4 lb gemelli pasta  
3/4 C finely ground Parmesan cheese (2 oz)  
Freshly ground pepper

### **Directions:**

In large pot of boiling salted water cook asparagus stalks till tender (about 3 minutes). With a large skimmer transfer stalks to food processor - add olive oil, lemon zest + 1/2 tsp salt - blend till smooth.

Add asparagus tips to boiling water & cook till tender (about 3 minutes). Use skimmer to transfer tips to colander - rinse under cold water, drain & pat dry.

Add pasta to the boiling water - cook & stir for half the recommended time. Drain, reserving 1 1/2 Cs of the water - return pasta to pot.

Add 1/4 C of reserved water to processor & blend - add sauce + 1 C of reserved water to pasta & simmer over high heat, stirring often, till pasta is al dente. Stir in asparagus tips & Parmesan - cook 1 minute. Add remaining 1/4 C water IF sauce seems too thick. Season with salt & pepper - serve.

**Wine Tip:** Choose your favorite Riesling.