

Pasta with Asparagus, Prosciutto and Parmesan

Recipe Cookbook: Cookbook Sampler

Prep Time: 10 minutes

Cooking Time: 15 minutes

INGREDIENTS:

1 lb fresh pasta, of any kind (OR 1 lb dried capellini)
1 TBS salt + salt to taste
1 lb asparagus spears of medium thickness
6 oz sliced prosciutto
3 TBS extra-virgin olive oil
Grated nutmeg
Freshly ground pepper
1/3 C grated Parmesan cheese + cheese at the table

DIRECTIONS:

Fill a large pot with hot tap water. Cover & bring to boil over high heat for 8-10 minutes. Meanwhile, cut bottom 1" from asparagus spears & discard. Cut spears on the diagonal into 1 1/2" pieces.

When water boils, add salt, pasta & asparagus. Stir, cover & return to boil. Stir again, partially cover & cook 3-4 minutes till pasta is done to your taste (asparagus will be cooked, but firm).

While pasta & asparagus cook, cut prosciutto slices crosswise into 1/2"-wide strips. Combine olive oil, nutmeg, salt & pepper to taste in a cup. Drain pasta & asparagus, reserving 1/2 C of cooking liquid. Put pasta & asparagus back into pasta pot. Add prosciutto + olive oil mixture - toss well. Add cheese & cooking water - toss well. Serve in pasta bowls. Pass the additional cheese at the table.

Serves: 4