

# Asparagus Pasta

## Ingredients

- 1 lb. spaghetti or 1 recipe of homemade fettuccine
- 1/3 cup extra-virgin olive oil
- 1 large bunch asparagus, trimmed, thinly sliced on a deep diagonal (e.g. using a peeler)
- 4 garlic cloves, rasped
- Zest of one lemon, rasped
- ½ tsp. crushed red pepper flakes
- Bunch of basil, course chopped
- 2 lemons, halved
- 2 oz. Parmesan, finely grated (about 1 cup), plus more for serving

## Method

1. Cook pasta in a large pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving 1½ cups pasta cooking liquid.
2. Meanwhile, heat oil in a large pot over medium. Add pepper flakes and stir to release flavour. Stir in rasped garlic and lemon peel.
3. Add asparagus, season with salt, and cook, stirring often, for a minute or two.
4. Add pasta and basil to pot with asparagus mixture. Squeeze juice from both lemons into pot and add 2 oz. Parmesan and ~1 cup reserved pasta cooking liquid. Cook, stirring vigorously for a minute or two, adding more pasta water as needed, until sauce is creamy and pasta is coated. Taste and season with more salt if needed.