

Shaved Asparagus Pasta

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Ingredients

1 bunch of asparagus, ends trimmed
2 shallots, minced
2 garlic cloves, minced
pinch of fresh thyme
1½ tbsp mascarpone cheese
1 lb fettuccine
¼ cup Parmesan cheese (for serving)
1 tbsp olive oil
1 tbsp fresh lemon juice
salt & pepper

Directions

Shave asparagus stalks into long ribbons with a vegetable peeler.

Boil pasta in salted water. Cook according to package instructions.

Meanwhile in a pan, sauté shallots and garlic in olive oil until translucent. Season with pinch of thyme, salt, and pepper.

Pour a ladle of pasta water to pan and add mascarpone. Stir until dissolved. Toss in asparagus ribbons just a few minutes before pasta is al dente.

Drain pasta and toss in the sauce.

Serve with a squeeze of lemon for freshness and sprinkle freshly grated parmesan.