



Lemon Fettuccine with Asparagus

Serves 6

Ingredients

- 8 ounces fresh egg pasta - cut for fettuccine
- 2 Tbsp salted butter
- ¼ cup of fresh basil, julienned
- 3 Tbsp fresh squeezed lemon juice
- 1 ½ Tbsp grated lemon rind (I did mine on the microplane grater)
- 1 cup heavy cream
- ½ cup grated Parmesan cheese
- ½ tsp fine sea salt
- Fresh ground black pepper to taste
- 1 lb fresh asparagus

Instructions

Snap off the ends opposite the tips of the asparagus. Unless the stalks are the pencil thin, I peel the stems with a veggie peeler (if thin, you can omit peeling), put in large deep sauté pan with an inch of water. (My sauté pan is 11 inches in diameter.) Bring to a boil, and lower to medium heat for 5-7 minutes until the asparagus is bright green and barely tender when pierced with a fork. Remove the stalks of asparagus and put into ice water and let sit for 5 minutes. This stops the cooking and quickly cools the vegetable. After the asparagus is cooled and dried, cut it into 1 inch pieces.

In a large nonstick soup pot, bring water to a boil. Add two teaspoons of salt.

Meanwhile, in a medium saucepan, melt the butter over medium heat for 2 minutes. Add the basil and cook another 2 minutes. Stir in the lemon juice and lemon rind, and continue to cook 2 more minutes. Reduce the heat to low and add the cream. Slowly cook the cream until a thick sauce forms. Stir in the pepper and the grated Parmesan and set aside.

When the pot of water comes to a boil, drop in the fresh pasta and cook without covering until it is al dente. The timing will be determined by whether you use fresh or dried pasta. Since mine was fresh this only took about 3 minutes.

Drain the pasta noodles into a colander then add the sauce and pasta to your pasta water pot. (Note: this is why you want it nonstick. If it is a regular stainless steel pan, clean up is a lot more involved.) Stir until the pasta is thoroughly coated. Add in blanched asparagus and stir well.

Serve with extra grated cheese and a simple green salad.

This was so lemony and good that I'll make it a couple more times while asparagus is in season. And keep in mind that the fresh egg noodles freeze beautifully if you buy extra!