

2016

MUSHROOM AND ASPARAGUS PASTA

1 lb. white or baby Bella mushrooms, sliced
12 oz. bowtie pasta
4 cloves garlic, smashed and peeled and then thinly sliced
½ t kosher salt
¼ t black pepper
2 T olive oil
3 ½ C water
1 lb. asparagus, ends trimmed and cut in 6 or 8 even pieces
2 T butter
¼ C heavy cream
Freshly grated Parmigiano-Reggiano cheese, for serving
Cooked bacon, crumbled for serving

Add mushrooms, bowtie pasta, garlic, salt, pepper, water and olive oil to a large sauce pan. Bring to a boil over high heat. Cook pasta, stirring constantly for about 5 to 6 minutes then add asparagus.

Cook for another 3 to 4 minutes and then add butter and heavy cream. Lower heat to low, mix thoroughly and continue cook until pasta is al dente, another 2 to 3 minutes. Season with salt and pepper to taste if necessary.

Serve with the cheese and bacon.