



asparagus pesto pasta;

1. (az-pahr-ah-gus pehst-oh pah-stah) *noun*. Chopped asparagus tossed with pasta and pesto and pine nuts.
2. Produces 4-6 Servings.
3. Preparation 35 mins.
4. Oven temperature set to --.

Ingredients;

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|------------------------|----------------------------|
| 2 c. uncooked pasta | 1 bunch of asparagus |
| 2 cloves garlic | 1 lemon |
| $\frac{1}{2}$ c. pesto | $\frac{1}{4}$ c. pine nuts |
| 1 c. mozzarella cheese | |

Instructions;

1. Bring a large pot of water to a boil, and boil pasta. Add a bouillon cube for extra flavor as desired. Cook until al dente and drain. Reserve some pasta water.
2. Wash the asparagus, and chop into approx. 1" pieces.
3. Add the pine nuts to a skillet and toast until browned on all sides.
4. Heat a little olive oil in a sauté pan. Add the asparagus and 2 minced garlic cloves. Cook over medium heat for 2-4 minutes.
5. Zest the lemon add the juice of the lemon. Add in the pasta and pesto, and toss to coat. If necessary, add some of the pasta water to loosen the sauce.
6. Add in the toasted pine nuts and mozzarella, and mix to melt the cheese. Serve warm.