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Asparagus and shrimp pasta



Ingredients

15 stalks thin fresh asparagus
0.5fl oz. olive oil
2 cloves garlic, crushed
¼ tsp. ground black pepper
6 Roma tomatoes, seeded & chopped
4fl oz. dry white wine or vegetable stock
salt to taste
12 oz. shrimp, cooked and peeled
0.5 oz. butter
9 oz. refrigerated fresh angel hair pasta, cooked & drained
2 oz. fresh basil
grated Parmesan cheese, for garnish

Preparation

- 1 Trim the asparagus, rinse in cold water and drain. Remove tips and set aside. Cut remaining stalks into 2.5cm pieces
- 2 Heat the olive oil in a large skillet over medium- heat, add the garlic and pepper and mix well
- 3 Stir in tomatoes and sauté for 2 minutes, stirring frequently
- 4 Add the asparagus stalks, white wine and salt and simmer for 3 more minutes, stirring frequently
- 5 Stir in asparagus tips and shrimp. Cook for 1 minute, stirring constantly
- 6 Finally add the butter and cook until butter melts
- 7 Toss the sauce with the pasta, stir in the fresh basil and top with the parmesan cheese

Cooks Note

Prep Time: 30 min; Cook Time: 12 min; Makes 3 servings