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*by ewfood*

## 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

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