

Spring Bucatini Pasta

with Pea Tips, Asparagus & Mint

This dish is full of delicate, fresh flavor, thanks to spring vegetables like asparagus and pea tips. And not only are both these vegetables delicious, but they're also incredibly easy to cook. Quickly sautéing the asparagus with garlic brings out its subtle earthiness and gorgeous color. And adding the pea tips when the dish is almost done preserves their flavor and wilts them just enough. In this dish, we're loving the simplicity of spring.



Ingredients

8 Ounces Bucatini Pasta

3 Cloves Garlic

1 Bunch Asparagus

1 Lemon

1 Ounce Pea Tips

1 Bunch Mint

Knick Knacks

2 Tablespoons Butter

¼ Cup Breadcrumbs

¼ Cup Grated Pecorino Cheese

¼ Teaspoon Crushed Red Pepper Flakes

Makes 2 Servings

About 680 Calories Per Serving

Cooking Time: 25 to 35 minutes



1



Prepare the ingredients:

Wash and dry the fresh produce. Heat a large pot of salted water to boiling on high. Snap off and discard the woody ends of the asparagus; thinly slice the asparagus on an angle. Peel and thinly slice the garlic. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon. Pick the mint leaves off the stems; discard the stems.

2



Cook the pasta:

Add the **pasta** to the pot of boiling water. Cook 10 to 12 minutes, or until just shy of al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, thoroughly drain the pasta. Set aside.

3



Toast the breadcrumbs:

While the pasta cooks, in a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the **breadcrumbs**. Cook, stirring occasionally, 2 to 3 minutes, or until golden brown; season with salt and pepper. Transfer to a paper towel-lined plate. Wipe out the pan.

4



Cook the asparagus:

While the pasta continues to cook, in the same pan used to toast the breadcrumbs, heat 2 teaspoons of olive oil on medium-high until hot. Add the **asparagus** and **garlic**; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

5



Finish the pasta:

To the pan of asparagus, add the **butter**, **pea tips**, **lemon zest**, **cooked pasta**, **half the pecorino cheese**, **half the reserved pasta cooking water**, **the juice of all 4 lemon wedges** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined. Season with salt and pepper to taste. (If the sauce seems dry, slowly add the remaining pasta cooking water until you achieve your desired consistency.) Remove from heat.

6



Plate your dish:

Divide the **finished pasta** between 2 bowls. Top with the **toasted breadcrumbs** and **remaining pecorino cheese**. Garnish with the **mint** (tearing the leaves just before adding). Enjoy!