Creamy Spring Linguine
with English Peas, Asparagus & Mint

With their delicious texture and delightful sweetness, it's no wonder that fresh peas are snapped up by chefs come spring. When tossed with asparagus and mushrooms, the peas create a springtime medley that pairs perfectly with fresh linguine pasta. A creamy, lemony sauce and a garnish of mint brings this bright, flavorful dish together.

Blue Apron Wine Pairings
Rogers Vineyards Sauvignon Blanc, 2014
Asilomar Trail Riesling, 2014

Ingredients

1 Pound Fresh Linguine Pasta
6 Ounces White Button Mushrooms
4 Cloves Garlic
1 Bunch Asparagus
1 Lemon
½ Pound English Peas
1 Bunch Mint

Knick Knacks

4 Tablespoons Butter
⅔ Cup Grated Parmesan Cheese
½ Cup Sour Cream

Makes: 4 servings | **Calories:** about 670 per serving
Prep Time: 15 minutes | **Cook Time:** 20–30 minutes

1

Prepare the ingredients:

Wash and dry the fresh produce. Heat a medium pot of salted water to boiling on high. Thinly slice the mushrooms. Snap off and discard the tough, woody ends of the asparagus; cut into 1-inch pieces on an angle. Shell the peas. Peel and finely chop the garlic. Quarter and deseed the lemon. Pick the mint leaves off the stems; discard the stems.

2

Brown the mushrooms:

In a large pot, heat 1 tablespoon of olive oil on medium-high until hot. Add the **mushrooms**. Cook, stirring occasionally, 8 to 10 minutes, or until browned. Season with salt and pepper.

3

Add the vegetables:

Add the **asparagus**, **peas** and **garlic** to the pot of mushrooms; season with salt and pepper. (If the pot seems dry, add 1 teaspoon of olive oil.) Cook, stirring occasionally, 4 to 6 minutes, or until the asparagus and peas are bright green and slightly softened.

4

Cook the pasta:

While the vegetables cook, add the **pasta** to the medium pot of boiling water. Cook 2 to 4 minutes, or until al dente (still slightly firm to the bite). Reserving **1 cup of the pasta cooking water**, thoroughly drain the cooked pasta.

5

Finish the pasta:

To the pot of vegetables, add the **cooked pasta**, **butter**, **sour cream**, **the juice of all 4 lemon wedges** and **half the reserved pasta cooking water**. Cook, stirring vigorously to coat the pasta, 2 to 3 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Remove from heat and season with salt and pepper to taste.

6

Plate your dish:

Divide the **finished pasta** between 4 dishes. Garnish with the **cheese** and **mint** (tearing just before adding). Enjoy!