Creamy Lumaca Rigata Pasta

with Asparagus & Goat Cheese

PREP TIME: 10 minutes **COOK TIME: 20-30 minutes**

SERVINGS: 2

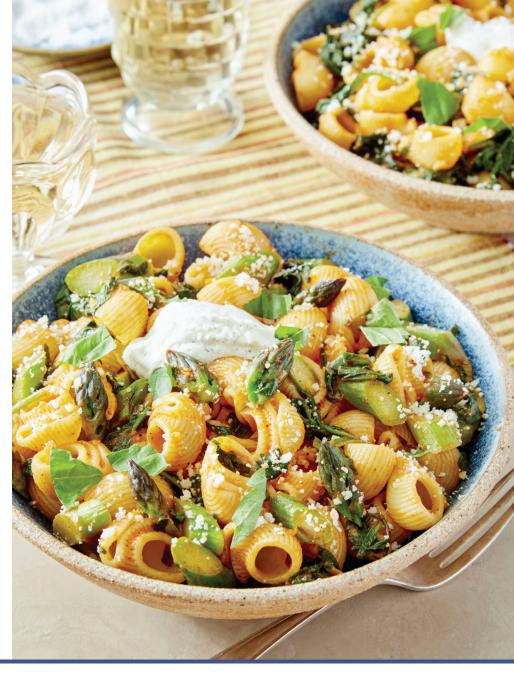
A verdant duo of seasonal asparagus and spinach gives tonight's pasta a delicious lift. Before tossing the vegetables with whimsically shaped lumaca rigata, we're blanching and shocking the asparagus-or boiling it only briefly and then transferring it to ice water to stop the cooking process, preserving its crisp texture. A finishing dollop of tangy goat cheese (combined with a bit of olive oil) adds the perfect creamy consistency in every bite.



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Ingredients



1/2 lb LUMACA RIGATA **PASTA**



½ bunch **ASPARAGUS**



SPINACH

2 cloves

GARLIC



1 bunch BASIL

KNICK KNACKS:



2 Tbsp **BUTTER**



2 Tbsp SPREADABLE **GOAT CHEESE**



CRUSHED RED PEPPER FLAKES



2 Tbsp GRATED **PARMESAN** CHEESE



2 Tbsp TOMATO PASTE

















1 Prepare the ingredients:

- ☐ Heat a medium pot of salted water to boiling on high.
- ☐ Wash and dry the fresh produce.
- ☐ Cut off and discard the tough, woody stem ends of the asparagus; cut into ½-inch pieces on an angle, leaving the pointed tips intact.
- Peel and finely chop the garlic.
- ☐ Roughly chop the spinach.

2 Blanch & shock the asparagus:

- Fill a medium bowl with ice water and a pinch of salt; set aside.
- ☐ To the pot of boiling water, add the **asparagus**. Cook 2 to 3 minutes, or until bright green and slightly softened.
- Leaving the pot of water boiling, using a slotted spoon (or tongs), transfer the cooked asparagus directly to the bowl of ice water. Let stand until cool; drain thoroughly and pat dry with paper towels.

3 Cook the pasta:

- ☐ Add the **pasta** to the same pot of boiling water and cook 9 to 11 minutes, or until just shy of al dente (still slightly firm to the bite).
- Reserving ½ cup of pasta cooking water, drain thoroughly.

4 Season the goat cheese:

☐ While the pasta cooks, in a bowl, combine the **goat cheese** and a drizzle of olive oil. Season with salt and pepper to taste.

5 Cook the aromatics:

☐ While the pasta continues to cook, in a large pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot. Add the garlic, tomato paste, and as much of the red pepper flakes as you'd like, depending on how spicy you'd like the dish to be; season with salt. Cook, stirring constantly, 1 to 2 minutes, or until dark red and fragrant. Turn off the heat.

6 Finish the pasta & plate your dish:

- ☐ Add the spinach and half the reserved pasta cooking water to the pan of cooked aromatics; season with salt and pepper. Cook on medium-high, stirring frequently, 1 to 2 minutes, or until the spinach has wilted.
- Add the **cooked pasta**, **shocked asparagus**, and **butter**. Cook, stirring vigorously to coat the pasta, 1 to 2 minutes, or until thoroughly combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Turn off the heat; season with salt and pepper to taste.
- ☐ Pick the **basil** leaves off the stems; discard the stems and tear the leaves.
- Divide the finished pasta between 2 dishes. Top with the **seasoned** goat cheese. Garnish with the parmesan cheese and basil. Enjoy!