

Pasta with Creamed Asparagus Sauce

I used my Vitamix because I wanted a smooth sauce. I don't like to have any stringy asparagus pieces in my sauce (a personal preference). A blender would do the same thing. The original sauce looked more chunky.

This pasta dish is the perfect comfort food and vegetable haters will eat some of the green stuff. I am thrilled having found this recipe. The amount of pasta is up to you. If you want more sauce cook less noodles. Add pasta water if you want a thinner sauce. This dish feeds 4-6 people comfortably, depending on individual appetites or what is served with it.

Ingredients:

¾ lb. tube pasta
1 lb. green asparagus
1 large burrata cheese piece
1 cup freshly grated parmesan cheese
⅓ cup basil leaves , sliced
4 strips of hickory smoked bacon
3 TBS butter
2 TBS and more olive oil
1 cup + hot pasta water
Salt and pepper

Direction:

Put on some "Big Night" Italian music and heat up the pasta water. Add 1TBS of salt to the pasta water.

Cut off the tips of the asparagus and put aside. Break up the woody end of the asparagus and discard. Slice the asparagus stems in 1 inch pieces. Heat the butter and oil in a frying pan with a lid. Add the asparagus and sauté for a few minutes. Add 1 cup of pasta water and simmer covered for 20 minutes. Most of the liquid will evaporate after 20 minutes. While the asparagus is cooking, grate the parmesan cheese. I used a micro plane. Put the bacon in a cold frying pan and sauté until crispy. Discard most of the bacon fat and sauté the asparagus tips in the pan. Break the bacon into little pieces and restrain yourself from eaten to many.

Put the asparagus pieces, the burrata and parmesan cheese, the basil leaves, salt and pepper into a Vitamix or blender. In the Vitamix start with the lowest setting and then increase to more. Taste the sauce, add salt and pepper, some pasta water and a shot of olive oil. You want a thick and smooth sauce. In the meantime cook the pasta according to the instructions on the bag. Taste for doneness. Mix the drained pasta with the sauce. Add the asparagus tips and bacon. Taste for seasoning and add more pasta water if necessary.

Buon Appetito!

Recipe by Luca Pontarosa

Here is the link to the video

Cooked by the Sunnycovechef