
Filasky's Produce

Recipe Of The Week

Pasta with Mushrooms and Asparagus

1 Lb. pasta (bowtie, penne, orzo) whatever type you like!
2 Tbsp. Olive Oil
8 oz. Mushrooms (or more!)
1 Lb. Asparagus, snapped and cut into 2" pieces
2 Tbsp. Shallots, chopped
3-4 cloves Garlic, minced
1 Lemon (Zest and juice)
2 Tbsp. fresh Parsley
2 Tbsp. Butter
Sea Salt and Fresh Ground Pepper
1/4 Cup Grated Parmesan Cheese

Cook pasta according to package directions saving 1/4 Cup of cooking water. Boil or steam asparagus for 2 to 3 minutes till it's bright green. Drain and rinse with cold water to stop the cooking process. Heat olive oil in skillet and add mushrooms and shallots cook for 4 minutes then add minced garlic and asparagus. Add the lemon juice, zest, and butter to pan. Add the drained pasta and Parmesan and the reserved water and parsley. Mix until evenly coated and season with salt and pepper. Add more lemon or butter if necessary. Think about adding Chicken, Shrimp, or Crab!! Enjoy!