

Pasta Primavera with Asparagus and Peas

By Melissa Clark | **YIELD 4 servings** | **TIME 20 minutes**

INGREDIENTS

1/4 pound sugar snap peas, stems trimmed
1/2 pound asparagus, ends snapped
2 tablespoons unsalted butter
3/4 cup fresh English peas
1/4 cup thinly sliced spring onion, white part only (or use shallot)
2 garlic cloves, finely chopped
1/2 teaspoon fine sea salt, more as needed
Black pepper, more as needed
12 ounces fettuccine or tagliatelle, preferably fresh (see recipe (<http://cooking.nytimes.com/recipes/1017391-fresh-egg-pasta>))
2/3 cup grated Parmigiano-Reggiano, at room temperature
1/2 cup crème fraîche or whole milk Greek yogurt, at room temperature
3 tablespoons finely chopped parsley
1 tablespoon finely chopped tarragon

PREPARATION

Step 1

Bring a large pot of heavily salted water to a boil over medium-high heat.

Step 2

While the water is coming to a boil, slice snap peas and asparagus stems into 1/4-inch-thick pieces; leave asparagus tips whole.

Step 3

Melt butter in a large skillet over medium-high heat. Add snap peas, asparagus, English peas and onion. Cook until vegetables are barely tender (but not too soft or mushy), 3 to 4 minutes. Stir in garlic and cook 1 minute more. Season with salt and pepper; set aside.

Step 4

Drop pasta into boiling water and cook until al dente (1 to 3 minutes for fresh pasta, more for dried pasta). Drain well and transfer pasta to a large bowl. Immediately toss pasta with vegetables, Parmigiano-Reggiano, crème fraîche and herbs. Season generously with salt and pepper, if needed.

PRIVATE NOTES

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