

# Pasta Primavera with Asparagus and Peas

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

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## INGREDIENTS

**¼ pound sugar snap peas, stems trimmed**  
**½ pound asparagus, ends snapped**  
**2 tablespoons unsalted butter**  
**¾ cup fresh English peas**  
**¼ cup thinly sliced spring onion, white part only (or use shallot)**  
**2 garlic cloves, finely chopped**  
**½ 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>))**  
**⅔ cup grated Parmigiano-Reggiano, at room temperature**  
**½ 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.

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## PRIVATE NOTES

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