

Fettuccine With Asparagus

By Pierre Franey | Time: 25 minutes | Yield: 4 servings

INGREDIENTS

6 fresh asparagus spears, about 1/2 pound
10 ounces fresh fettuccine or 3/4 pound dried fettuccine
2 tablespoons butter
1/8 teaspoon freshly grated nutmeg
2 tablespoons finely chopped fresh basil or parsley
1/2 cup freshly grated Parmesan cheese
Freshly ground pepper and salt to taste

PREPARATION

Step 1

Bring a large pot of salted water to boil.

Step 2

Cut off tough ends of asparagus spears. Cut each on the bias into 1-inch lengths. There should be about 1 1/2 cups. Rinse well and drain.

Step 3

Add the asparagus to the boiling water and cook about 2 minutes. Remove asparagus with a slotted spoon and set aside.

Step 4

Drop the fettuccine into salted boiling water. Let cook to desired degree of doneness (cooking time will range from about 2 to 2 1/2 minutes for fresh pasta to 9 minutes or more for dried). Reserve 2 tablespoons cooking water. Drain the pasta.

Step 5

Heat the butter in the pot in which the pasta was cooked. Add the asparagus pieces and the fettuccine. Add salt, pepper and nutmeg. Add the reserved 2 tablespoons of cooking water and basil. Toss to blend. Serve hot with Parmesan cheese on the side.

PRIVATE NOTES

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