



Spring asparagus pasta

Recipe by Dillon Kesur



Serves 2



15 minutes

INGREDIENTS

- ½ tablespoon of olive oil
- ½ tablespoon of butter
- 1 slice prosciutto, chopped (optional)
- 4 thin spring onions, sliced into 6cm pieces
- 1 bunch thin asparagus, or thick asparagus sliced lengthwise
- ¼ cup white wine, stock or water

DIRECTIONS

1. Heat olive oil and butter in a large pan over medium-low heat. Add slice of the chopped prosciutto, if using. Cook for 2 minutes.
2. In a separate pot, Cook pasta as per instructions.
3. Stir in spring onion pieces. Lower heat and simmer gently for 5 minutes.
4. Add the asparagus and pour in the white wine or stock. Cook on medium heat for 2 minutes. Return to a simmer, season with salt and pepper, then cover with a lid and cook for 5 minutes until the asparagus is tender, but still al dente.
5. Remove the lid.
6. Mix the cooked pasta into the pan, being careful not to break the asparagus heads.
7. Add grated lemon rind.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app



INGREDIENTS

- Salt and pepper to taste
- Fresh or dried pasta cooked just before mixing not sauce (reserve $\frac{1}{4}$ cup of pasta water, in case needed)
- $\frac{1}{2}$ lemon rind grated
- 2 slices prosciutto torn into pieces (optional)
- lemon wedges
- Grated gruyere or parmesan cheese

DIRECTIONS

7. If the pan looks a bit dry, pour in a splash of the reserved pasta water and give the pan a gentle shake to create a glossy sauce.
8. Plate the pasta and asparagus mixture and top with prosciutto pieces, if wanted.
9. Top with lots of grated cheese, and provide a lemon wedge to squeeze.



Sundays

with Lucie Cutting

on 936AM and the ABC listen app

