

SPRING FUSILLI WITH ASPARAGUS AND CHERRY TOMATOES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 4 servings

8 ounces fusilli pasta
3 tablespoons olive oil
2 garlic cloves, minced
1 ½ pounds thin asparagus trimmed and cut into 1-inch pieces
Salt and freshly ground black pepper
2 cups (about 9 ounces) cherry tomatoes
1 cup shelled fresh peas
½ cup low-sodium chicken stock
1 cup grated parmesan
2 tablespoons chopped fresh basil leaves

Directions:

- Bring a large pot of salted water to a boil over high heat
- Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 – 10 minutes
- Drain the pasta, reserving about ½ cup of the pasta water
- In a large sauté pan, heat the oil over medium-high heat
- Add the garlic and cook until fragrant, about 1 minute
- Add the asparagus, season with salt and pepper, and cook for 3 minutes until slightly soft
- Add the cherry tomatoes and peas
- Cook for 2 minutes
- Pour the chicken stock into the pan and bring the mixture to a simmer
- Cook until the tomatoes start to burst, and the stock is reduced by half, about 3 minutes
- Transfer the asparagus mixture to a large serving bowl
- Add the cooked pasta and ½ the parmesan
- Toss well, adding reserved pasta water, if needed, to loosen the pasta
- Garnish with the remaining parmesan and chopped basil