



Asparagus with Peas and Penne

Ingredients

- 1/2 pound penne pasta
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 3 garlic cloves, minced
- 1 pound asparagus, peeled, trimmed to 1" lengths
- 2 tablespoons [Fustini's Citrus Oregano balsamic](#)
- 2 cups vegetable stock
- 2 cups peas
- 1/4 cup heavy cream
- 1 tablespoon [Fustini's Parmesan Spice blend](#)
- 1/2 cup Parmesan cheese, grated (plus more for garnish)
- Salt and pepper

Sharon's Hint

Adapted from Chef Cindy Pawlcyn,
Food & Wine

Directions

Step 1.

Bring a large pot of salted water to a boil. Add the penne and cook, stirring occasionally, until al dente and drain. Meanwhile, in a large skillet, heat the olive oil. Add the garlic and asparagus and cook over moderately low heat, stirring occasionally, until the garlic is fragrant for about 3 minutes. Deglaze pan with Fustini's vinegar. Add the stock and boil over high heat until reduced by half and the asparagus are tender for about 5 minutes.

Step 2.

Add the peas and cream to the skillet and boil over high heat until the sauce has thickened, 3 minutes. Stir in the penne and cook until heated through. Remove from the heat and stir in the butter, spice blend and 1/2 cup of cheese. Season with salt and pepper. Transfer the pasta to bowls, garnish with additional Parmesan and serve right away.