



Morel and Asparagus Linguine with Wild Ramps

Ingredients

- 12 oz cleaned and halved morel mushrooms
- 6 oz asparagus cut into 1-inch pieces
- 6 oz cleaned wild ramps cut into 1-inch pieces
- 1 tablespoon [Fustini's Garlic olive oil](#)
- 1 tablespoon butter
- 1 small shallot, minced
- ¼ cup dry white wine
- 2 teaspoons [Fustini's Sicilian Lemon balsamic](#)
- ¼ cup vegetable broth
- ¾ cup heavy whipping cream
- 1 teaspoon chopped fresh sage (or rosemary)
- 3 cups cooked linguine noodles
- salt and pepper to taste

Directions

Step 1.

In a large skillet, heat olive oil and butter over medium/high heat. Saute morels, asparagus and ramps until cooked through (about 5-7 minutes). Remove morels, asparagus and ramps from the skillet. Add shallot, fresh herbs, balsamic and white wine. Stirring constantly, reduce by ¼.

Step 2.

Add vegetable broth and whipping cream and reduce (until sauce starts to coat the back of a spoon) for about 7 minutes. Add back in morels, asparagus and ramps. Toss with linguine noodles until well mixed and noodles are well coated with sauce. Salt and pepper to taste.