



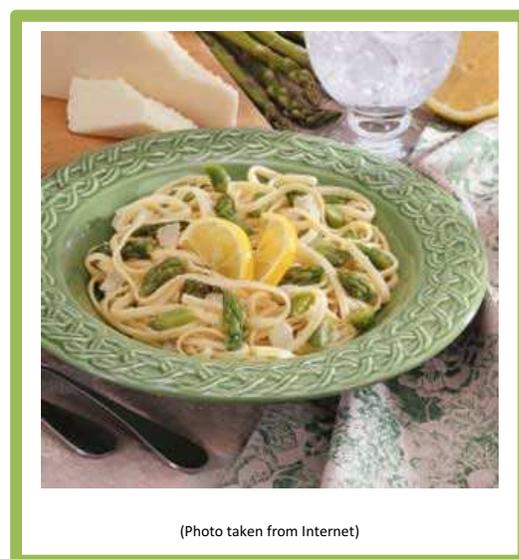
## LINGUINI WITH ASPARAGUS AND LEMON BUTTER SAUCE

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**A** Asparagus is in season once again! The versatility of this Spring vegetable is vast! Soups, salads, sauces, pasta dishes and on its own! This very simple Pasta Dish will please Mom on **Mother's Day!** Serve it by itself, or as a side with a piece of poached Salmon or Chicken!

16 oz	Linguine
4 tbsp	butter
1 large	sweet onion
3/4 tsp	Red Pepper Flakes (optional)
2	lemons
1 bunch	Asparagus
To taste	Salt & Pepper
	Grated Parmesan Cheese
	Parsley fresh or dried (optional)



1. Cook linguine according to the package. When the linguine is done, remove the pasta to a serving bowl with a spaghetti spoon, keeping it warm. Keep the remaining water boiling to blanch the asparagus.
2. Cut your asparagus into pieces 2-3" long. You can use as much as you'd like.
3. Blanch the asparagus in the boiling pasta water for 30 seconds or until the asparagus is tender and bright green. Drain, reserving 1 cup of the pasta water.
4. Heat butter over low medium heat in a large skillet. Add minced onion and red pepper flakes, and saute slowly until they are soft and just beginning to brown a little. Add the lemon juice and simmer for a few minutes until it cooks down just a bit, approximately two to three minutes.
5. Add the asparagus to the skillet and toss everything together warming the asparagus through.
6. Pour this butter sauce with the asparagus over your pasta and toss until all the pasta is shimmering with sauce. Season with salt and pepper. Top with Parmesan cheese and parsley and serve.

### ***Maggie's Notes***

- Add shrimp to the skillet when the onions are finished.
- Add other veggies such as mushrooms and cherry tomatoes to the simmering skillet.
- Using Farfale (bow tie noodles) makes this dish kid friendly.
- If your sauce isn't quite enough to cover the pasta sufficiently, add a bit of the pasta water.
- Feel free to add 2 – 3 cloves of minced garlic to the onion skillet.