



# PAPPARDELLE WITH ASPARAGUS AND LEMON

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*A fresh take on Vicki Sebastiani's late summer pasta dish with light, bright seasonal asparagus and herbs with a hint of lemon zest to finish.*

**PAIR WITH VIANSA TERRA COLLECTION  
BIANCHETTA TREVIGIANA**

**VIANSA**  
VIGNETI DI FAMIGLIA



# PAPPARDELLE WITH ASPARAGUS AND LEMON

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1 bunch pencil-thin asparagus,  
trimmed and thinly sliced  
on the diagonal  
½ lb. pappardelle pasta (or  
fettuccine)  
¼ cup freshly squeezed lemon  
juice (about 2 lemons)  
3 cloves garlic, finely chopped  
2 tbsp. dry white wine  
½ tsp. salt  
¼ c butter  
2 tbsp. minced lemon zest  
2 tbsp minced parsley, plus  
more for garnish

1. Blanch sliced asparagus in boiling water, lightly salted, for 2 minutes or until tender but still firm. Immediately transfer to a bowl of ice water, or under cold water. Drain, cover and set cooked asparagus aside.

2. Cook pasta in large pot of boiled salted water until al dente (barely tender), about 10-12 minutes.

3. While pasta is cooking, combine lemon juice and white wine in a small non-stick pan and sauté over medium-heat until reduced to 2-3 tablespoons. Add salt and butter and reduce. Remove from the heat and stir in one tablespoon of lemon zest. Cover and keep warm until the pasta is cooked.

4. When pasta is cooked, drain and return to the pot. Add asparagus pieces, lemon cream sauce and minced parsley. Toss gently to combine. Transfer to serving platter or pasta dishes. Garnish with remaining tablespoon of lemon zest and serve.

*Serves 6-8 • Pair with Viansa 2020 Terra Collection Bianchetta Trevigiana  
Cook Time 30 Minutes*

