



PAPPARDELLE WITH ASPARAGUS AND LEMON

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

1 bunch pencil-thin asparagus, trimmed
and thinly sliced on the diagonal

½ pound pappardelle pasta (or fettuccine)

¼ cup freshly squeezed lemon juice
(about 2 lemons)

3 cloves garlic, finely chopped

2 tablespoons dry white wine

½ teaspoon salt

¼ cup butter

2 tablespoon minced lemon zest

2 tablespoon 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 run 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 Terra Collection Bianchetta Trevigiana

Cook Time: 30 Minutes

