

asparagus, snap pea, and avocado pasta

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SERVES 6 ■ PREP TIME: 20 MINUTES ■ TOTAL TIME: 30 MINUTES

coarse salt and ground pepper

1 pound asparagus,
ends trimmed and cut
into 2-inch lengths

1 pound sugar snap peas,
strings removed

1 pound bow-tie pasta (farfalle)

4 tablespoons butter

2 garlic cloves, minced

1 ripe avocado, halved,
pitted, peeled, and cut
into ½-inch chunks

½ cup chopped fresh mint,
parsley, or basil

½ cup shredded Parmesan or
pecorino cheese, plus
more for serving, if desired

1 In a large pot of boiling salted water, cook asparagus until bright green, about 2 minutes. Add snap peas; cook 30 seconds. With a slotted spoon or a small sieve, scoop out vegetables; transfer to a bowl.

2 Return water to a boil; add pasta and cook until al dente, according to package instructions. Drain, reserving 1 cup pasta water; set pasta aside in colander.

3 In pasta pot, melt 2 tablespoons butter over medium heat. Add asparagus, snap peas, and garlic; season with salt and pepper. Cook, tossing, until vegetables are crisp-tender, about 2 minutes. Add remaining 2 tablespoons butter, cooked pasta, avocado, herbs, cheese, and reserved pasta water. Toss to combine; season with salt and pepper. Serve topped with additional cheese, if desired.