

## Spring Asparagus Angel Hair Pasta

(from [www.thatsmyhome.com](http://www.thatsmyhome.com))

2 lbs. of asparagus  
salt for water  
2 T. olive oil  
8 cloves garlic shaved thin and then julienned  
1 C. shallots peeled and julienned  
pinch of crushed red peppers  
2 lemons juiced  
3/4 C. fresh chives chopped fine  
1 lb. angel hair pasta  
salt and pepper to taste  
1/2 C. Parmesan cheese freshly grated

Rinse the asparagus and remove the bottom inch of the stem. Cut the tips into 2 inch pieces and set aside. Julienne cut the remaining stems (long, thin strips, like matchsticks) and set aside.

Bring a large pot of water to a boil. Add salt. In a large nonstick skillet, sauté the garlic, shallots and red pepper flakes in olive oil, until tender but not browned. Add the lemon juice and reduce by half.

Drop the pasta and the asparagus tips into the boiling water. Cook until the pasta is al dente, about 3 - 4 minutes. Drain for a few minutes and add to the pan.

While the pasta is cooking add the remaining asparagus (julienned stalks) to the pan with the shallots and sauté until they begin to wilt. Toss in the chives, the pasta and cook until the remaining water has evaporated.

Season with salt and freshly ground pepper.

Remove from heat and add the Parmesan cheese. Serve immediately.

Serves 4 - 6.