

# Angel Hair Pasta w/Asparagus



## Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

1T butter

1T olive oil

1 shallot, cut into thin slivers

2 garlic cloves, finely minced

1/2 pound mushrooms, sliced

1/2c dry white wine

2 pounds fresh asparagus, trimmed and cut  
into 1" pieces

1t thyme, dried

1/4t salt

8oz angel hair pasta

1c Parmesan cheese, shredded

Heat olive oil and butter in large skillet. Add shallot and garlic, stir and cook 1 minute. Do not let garlic burn. Add mushrooms into skillet and cook until they start to release their juices. Add white wine and cook 5 minutes. Add asparagus, thyme and salt and simmer 2 minutes.

While asparagus mixture is cooking, cook pasta according to box directions. Drain pasta, reserving 1c of cooking liquid.

Add pasta and 1c reserved cooking liquid into skillet. Increase heat and cook 3 minutes or until sauce is slightly thickened and asparagus is tender but still crisp.

Plate and garnish with shredded Parmesan cheese.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)