



# Pasta Primavera with Asparagus

paired with Sémillon 2018

*Serves 4*

## Ingredients

100g sugar snap peas, stems trimmed

250g asparagus, ends snapped

2 tablespoons unsalted butter

¾ cup fresh English peas

¼ cup thinly sliced spring onion, white part only (or use shallot)

2 garlic cloves, finely chopped

½ teaspoon fine sea salt, more as needed

Black pepper, more as needed

350g fettuccine or tagliatelle, preferably fresh (see recipe)

⅔ cup grated Parmigiano-Reggiano, at room temperature

½ cup crème fraîche or whole milk Greek yogurt, at room temperature

3 tablespoons finely chopped parsley

1 tablespoon finely chopped tarragon

## Directions

### PREPARATION

1. Bring a large pot of heavily salted water to a boil over medium-high heat.
2. While the water is coming to a boil, slice snap peas and asparagus stems into 1/4-inch-thick pieces; leave asparagus tips whole.

3. Melt butter in a large skillet over medium-high heat. Add snap peas, asparagus, English peas and onion. Cook until vegetables are barely tender (but not too soft or mushy), 3 to 4 minutes. Stir in garlic and cook 1 minute more. Season with salt and pepper; set aside.
4. Drop pasta into boiling water and cook until al dente (1 to 3 minutes for fresh pasta, more for dried pasta). Drain well and transfer pasta to a large bowl. Immediately toss pasta with vegetables, Parmigiano-Reggiano, crème fraîche and herbs. Season generously with salt and pepper, if needed.

*Recipe time 00:20*