



Pasta with White Wine Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

8 oz fresh, dry pasta
2 cloves garlic, minced
1 large shallot, minced
1/2-1 tbs olive oil
1/4 cup dry white wine
1/2-1 cup vegetable stock
3/4 lb asparagus
1 tsp lemon pepper (optional)
1 pinch red pepper flakes
1 pinch salt (plus more for pasta water)
6-8 grape tomatoes, halved
Asiago and Parmesan cheese

Instructions

Serves 3-4

This recipe has become a staple in my house because of how easy it is to make and how DELICIOUS it is when you're done.

Be sure that you use good quality pasta in the dish because the sauce is so simple. You can also use different vegetables, if you like. I sometimes use green beans or broccoli; just be sure to adjust your cooking time a bit.

In a medium pot, bring some salted water with a pinch of red pepper flakes to a boil.

Add pasta and cook slightly less time than the package directions. If you are using fresh pasta, it will only take a few minutes to cook, so plan accordingly. Reserve about 1/2 cup of the pasta water.

In a large skillet, heat oil over medium heat. Add garlic and shallot and cook about 3 minutes. Slowly pour in the white wine and add the vegetable stock. Add the trimmed and cut asparagus. Make sure that there is just enough liquid to cover the asparagus. Add the lemon pepper and salt. Reduce heat to medium low and cover.

When asparagus is crisp tender, add the pasta, tomatoes, and a bit of the pasta water. Stir and adjust the liquid to ensure that it is not too soupy but that there is enough sauce.

Serve topped with cheese. Enjoy!