

CHEF SARA RHODES

CREAMY FETTUCINE W/ SHRIMP AND ASPARAGUS

8 oz. dry fettucine or $\frac{3}{4}$ of a recipe of Basic pasta dough
1 bunch of asparagus, trimmed at bottom and chopped in 1 $\frac{1}{2}$ inch pieces
2 Roma tomatoes, seeded and chopped
10 cloves garlic, minced
1 lb. 51 to 60 ct. shrimp, peeled, deveined
2 Tbsp. butter
5.2 oz. pkg. of Herb and Garlic Boursin Cheese
2 cups Asiago cheese, shredded
Salt, pepper, Mexican oregano, basil and red pepper flakes to taste
Shredded parmesan for garnish



Cook pasta according to package directions. Reserve 2 or more cups of pasta water. Drain pasta and rinse in cold water. Sprinkle pasta with a little olive oil and toss. Set aside.

If using fresh pasta, roll and cut pasta. Cook in boiling salted water for 3 to 4 minutes. Reserve 2 cups of pasta water. Proceed as with the dry pasta.

In a pot of boiling water, blanch the asparagus for about 2 to 3 minutes. Drain and rinse under cold water. Set aside.

In a large sauté pan, over medium high heat, melt butter and olive oil. Season shrimp with salt and pepper and add to sauté pan. Sauté for about 3 to 4 minutes. Add garlic and blanched asparagus and sauté for about 3 minutes more.

Add cooked pasta to shrimp and asparagus. Add the cheeses and start with one cup of the pasta water, stirring as you add it. Keep stirring until cheeses melt, adding more pasta water to create a creamy sauce. Add tomatoes and spices and season to taste with salt and pepper.

Bowl or plate and sprinkle with parmesan.