

Pasta al limone with asparagus and shrimp

SERVES: 1 TIME: 15 MIN

A light and refreshing pasta dish to welcome spring.

Ingredients

2 oz spaghetti
3 oz shrimp
1 cup asparagus tips, cut into 1 inch pieces
1 clove garlic, diced
¼ tsp lemon zest
Juice from ½ lemon
¼ tsp red pepper flake
1 Tbsp basil
1 Tbsp grated parmesan
Kosher salt
Fresh cracked black pepper

Instructions

1. Cook pasta in a pot of boiling salted water, stirring occasionally, until al dente. Drain pasta, reserving ½ cup pasta cooking water.
2. Meanwhile, heat olive oil in a non-stick pan over medium heat until shimmering. Add asparagus, season with salt, and cook, stirring often, about 1 minute. Add garlic, lemon zest, and red pepper flakes and cook, until fragrant, about 30 seconds; remove from heat. Add shrimp to pan and sauté for 2 to 3 minutes on each side.
3. Add asparagus mixture, pasta, and basil to the pan. Add lemon juice, parmesan, and reserved pasta liquid to the pan; tossing vigorously until pasta is coated, about 1 minute. Season with pepper and more salt if needed.

NOTES:

Use GF pasta to make GF. Use DF cheese or omit cheese to make DF.