



FARMERS MARKET

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Penne with Asparagus, Shiitake, and Pancetta

4 Servings

Ingredients:

Kosher salt

12 oz. dried penne rigate

¼ cup extra virgin olive oil

1 medium lemon, finely grated to yield 1 tsp. zest; squeezed to yield 3 tbl. juice

¾ oz. thinly sliced pancetta or bacon

12 oz. fresh shiitake, stemmed and sliced ¼ inch thick (6 cups)

3 medium garlic cloves, minced

1 lb. medium-thick asparagus, trimmed and cut on the diagonal into 2-inch pieces

3 oz. coarsely grated Parmigiano-Reggiano (¾ cup); more, shaved, for serving

1 tbl. thinly sliced fresh chives

Bring a large pot of well-salted water to a boil. Cook the pasta according to package directions.

While the pasta cooks, whisk 2 tbl. of the olive oil with the lemon juice and zest in a small bowl.

Reserve 2 cups of the pasta water and drain the pasta. Return the pasta to the pot and toss with the lemon mixture; set aside.

In a 12-inch skillet, cook the pancetta in the remaining 2 tbl. olive oil over medium heat, turning once or twice until crisp and golden, about 7 minutes; transfer to paper towels.

Add the shiitake to the skillet and cook over medium-high heat, stirring occasionally, until browned in spots, about 7 minutes. Add the garlic and cook, stirring, until fragrant, about 30 seconds. Transfer to the pasta pot.

Add 1 cup of the pasta water to the skillet. Bring to a boil, scraping up any browned bits, and then add the asparagus. Cook, stirring often, until bright green and crisp-tender, 2 to 3 minutes.

Transfer the contents of the skillet to the pasta pot along with the grated cheese, chives, 1 tsp. salt, and ½ tsp. pepper; toss to combine, adding more pasta water, if necessary. Serve with the pancetta crumbled over top. Pass the shaved Parmigiano at the table.

Credit: fincooking.com