



## **FARMERS MARKET**

**37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525**

### **Lemon Pasta with Asparagus and Shrimp**

#### **Serves 4**

1 lb. fresh asparagus tips only  
7 oz spaghetti or other pasta  
2 cups cooked shrimp thawed

#### **Creamy Lemon Sauce:**

1 cup whipping cream  
2 Tbsp butter  
Salt and freshly ground pepper  
1 Tbsp lemon zest  
1 Tbsp lemon juice plus more, to taste  
1/4 cup Parmesan grated, plus more for garnish  
1/4 cup pasta cooking water

#### **For garnish:**

Lemon slices  
Pea shoots optional

Boil water in a large pot and salt generously. Cook pasta per package directions. Trim the tips off the asparagus, down to about 3 inches from the tip. Add the asparagus tips into the boiling water with the pasta for the last 2-3 minutes of cooking.

Meanwhile, heat the cream, butter salt and pepper in a large skillet over low heat. Add the lemon zest, lemon juice and Parmesan and stir to combine. Add the (cooked, thawed) shrimp to the sauce. Keep warm over low heat until the pasta is done.

If draining pasta and asparagus, remove 1 cup of the pasta cooking water and set aside, otherwise, use tongs to transfer the pasta and asparagus to the skillet with the cream/shrimp mixture. Add 1/4 cup of the pasta cooking liquid and cook over medium-low heat, tossing well, until well coated and the shrimp is warmed through. Taste and add more salt, pepper and additional lemon juice, as needed.

Serve garnished with lemon slices, additional Parmesan cheese and pea shoots, if desired.

***Credit: [seasonsandsuppers.com](http://seasonsandsuppers.com)***