



## ***FARMERS MARKET***

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

### **Cavatelli Pasta with Spring Vegetables**

#### **Serves 4**

#### Ingredients

2 cups cavatelli pasta  
2 Tbs. extra-virgin olive oil, plus more for drizzling  
1/2 bunch asparagus, ends trimmed and cut into a small dice  
5 scallions, cut into 1-inch pieces  
5 – 6 garlic cloves (or more!), minced  
1 cup frozen (or fresh) peas  
1/2 cup fresh mint and parsley (combined), for garnish  
4 slices thin prosciutto, torn  
coarse salt and freshly ground pepper

#### DIRECTIONS:

In a small sauté pan, crisp up the prosciutto strips over a medium heat (no oil.) Snack on a few and set the rest aside.

Heat the oil in a large sauté pan over medium-high. Add the asparagus, scallions and peas; sauté until tender and bright green in color, 3 or 4 minutes. Give a good pinch of salt and pepper. Add the garlic and bloom 30 seconds.

In the meantime, bring a large pot of salted water to a boil. Add the cavatelli and boil until al dente, about 15 minutes. Reserve 1/3 cup pasta water and drain the rest.

Add the pasta to the veggies and stir in some of the pasta water to create a thin sauce, Go ahead and drizzle another Tbs. of oil over it too. Yes. Taste it. Need another pinch of salt? Maybe? Probably.

Serve the pasta garnished with a good handful of fresh mint, parsley, and the crispy prosciutto.

Credit: bevcooks.com