

PASTA WITH ASPARAGUS COINS and TOMATOES

(from the Bewitching Kitchen)

1 shallot
1 T olive oil
fresh asparagus
1 small can Muir fire-roasted tomatoes
salt and pepper
grated parmiggiano-reggiano cheese
pasta of your preference



Set a large pot with salted water to boil.

Using a sharp knife, cut the asparagus into small coins, trying to get them in similar sizes, about 1/4 inch thick. Dice the shallot. Open the can of tomatoes.

Heat the olive oil in a large skillet, saute the shallots until translucent, immediately add the asparagus coins, and cook them in medium-high heat, moving them around. Season with salt and pepper, and try a bite after a couple of minutes. They should be still very firm. Add the tomatoes, cook for a few more minutes, adjust seasoning.

Meanwhile, cook the pasta until al dente. Drain and add to the skillet with the asparagus/tomato sauce. Cook them together for a minute or so, add parmiggiano on top and serve.