

## GUASTELLO'S VILLAGE MARKET

# Pasta with Peas, Asparagus, Butter Lettuce & Prosciutto

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Serves 6 to 8

### Ingredients

2 tablespoons (1/4 stick) butter  
2 tablespoons extra-virgin olive oil plus additional for drizzling  
1/2 pound spring onions or green onions (dark green parts discarded); white parts cut into 1/4-inch-thick slices, pale green parts cut into 1/2-inch-thick slices  
2 tablespoons minced shallot  
Coarse kosher salt  
1/2 cup dry white wine  
1/2 cup low-salt chicken broth  
1 1/2 pounds asparagus, cut crosswise into 3/4-inch pieces  
2 cups shelled fresh peas (from about 2 pounds peas in pods) or 2 cups frozen petite peas, thawed  
1 pound campanelle (trumpet-shaped pasta) or medium (about 1-inch) shell-shaped pasta  
1 head of butter lettuce or Boston lettuce (about 6 ounces), cored, leaves cut into 3/4-inch-wide slices  
1 cup finely grated Parmesan cheese plus additional for sprinkling  
1/2 cup chopped fresh Italian parsley  
4 ounces thinly sliced prosciutto, cut crosswise into 1/2-inch-wide strips

Melt butter with 2 tablespoons oil in heavy large skillet over medium heat. Add onions and shallot. Sprinkle with coarse salt and pepper. Sauté until tender (do not brown), about 8 minutes. Add wine; increase heat to medium-high and simmer until liquid is reduced to glaze, about 3 minutes. Add broth and bring to simmer; set aside.

Cook asparagus in large pot of boiling salted water until just tender, 2 to 4 minutes, depending on thickness of asparagus. Using skimmer or slotted spoon, transfer to large bowl of ice water. Return water to boil. Add peas and cook until just tender, about 2 minutes. Using skimmer, transfer to bowl with asparagus. Drain vegetables.

Return water in pot to boil. Cook pasta until tender but still firm to bite, stirring occasionally. Drain, reserving 1 cup pasta cooking liquid.

Meanwhile, reheat onion mixture. Add lettuce and stir just until wilted, about 1 minute. Add drained asparagus and peas; stir until heated through.

Add pasta, 1 cup Parmesan cheese, and parsley to skillet with vegetables; toss, adding reserved pasta cooking liquid by 1/4 cupfuls if dry. Season with salt and pepper.

Transfer pasta to large shallow bowl. Sprinkle prosciutto over; drizzle with olive oil. Serve, passing more cheese alongside.

*Credit: Bon Appetit*