



# Pasta with Asparagus and Chèvre

Serves 4

## ***Ingredients***

- 1 pound short pasta (fusilli, penne or similar)
- 2 tablespoon olive oil
- 4 cloves garlic, minced
- 1 small onion, chopped
- 1 red pepper, diced
- 1/4 teaspoon each, salt and pepper
- 1 1/2 pounds of asparagus, woody ends removed and cut into 1 inch pieces
- 4 ounces Mystery Bay Chèvre crumbled
- 2 tablespoons chopped fresh chives
- 1/4 cup green onions sliced (for garnish)

## ***Preparation***

In large pot of boiling salted water, cook pasta as directed on package. Drain and return to pot, reserving 1/2 cup cooking liquid.

Meanwhile, in large skillet, heat oil over medium heat. Add garlic, onion, and salt and pepper, red pepper and asparagus. Cover and cook, stirring occasionally, until vegetables are softened, 3 to 5 minutes.

Add 2 tbsp chives; cook, uncovered, for 3 minutes. Add cheese and vegetable mixture to pasta and toss well to coat, adding enough of the reserved cooking liquid to moisten if necessary. Sprinkle with green onions.