

Marilee Jacobi-Popovich's
Spring
Green Pasta

4 portions



- 8 oz. bow tie pasta
- 1-14 oz. can quartered artichoke hearts
- 8 asparagus spears, trimmed
- 2 tablespoons unsalted butter
- 1 tablespoon olive oil
- 1/4 cup chopped scallions (green onions)
- 2 cloves garlic, slivered
- 1/3 cup sliced black olives, pitted)
- 1/3/cup tiny green peas,(3 oz. if using frozen, thaw)
- 5 tablespoons grated Romano or Parmesan cheese
- salt and freshly ground black pepper, to taste

Spring Green Pasta cont.

1. Bring a sauce pan of salted water to a boil and add the asparagus. Simmer for 3 minutes, drain, reserve liquid. Run asparagus under cold water, and set aside.
2. Bring a large pot of fresh water to a boil. Add bow tie pasta and cook at a rolling boil till just tender.
3. Meanwhile, heat olive oil and 1 tablespoon of butter in a saucepan. Saute the garlic and scallions for 3 minutes - don't brown. Then stir in the olives, peas, artichokes, and asparagus, remaining butter, 1/3 cup of the reserved cooking liquid, and 3 tablespoons of grated cheese. Stir well, and cook just until heated through, 2 minutes. Stir in 2 tablespoons of the pasta cooking water, transfer the sauce to a heated serving bowl.
4. Drain the pasta, and toss in the bowl with the sauce until well coated. Season with salt, pepper, and the additional grated cheese. Serve immediately.