

Asparagus Fettuccini with Pancetta and Basil in a White Wine Broth

1 pound fettuccini
6 tablespoons extra-virgin olive oil, divided
2 bunches California asparagus, trimmed, cut into 2 " diagonal slices
6 oz., pancetta, cooked and chopped
2 cloves garlic, chopped
1 cup chicken or vegetable broth
1 cup white wine
3 tablespoons butter
1/4 cup chopped fresh basil
Parmesan cheese, grated



Cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain and return to pot.

Heat 2 tablespoons oil in heavy large skillet over medium heat. Add asparagus, pancetta and garlic and sauté until tender, about 5 minutes. Add asparagus mixture to pasta. In the same sauté pan, bring the broth and wine to a boil. Reduce to a simmer and add the butter, salt and pepper to taste. Add the wine mixture to the pasta.

To serve, top pasta with the chopped basil and grated cheese.

Makes 4 servings

Nutrients per serving:

Calories 932, calories from fat 384, fat 43 gms, saturated fat 9 gms, cholesterol 64 mg, sodium 1230 mg, carbohydrate 99 gms, dietary fiber 9 gms, protein 27 gms

For a high-quality, high-resolution photo go to: <http://www.calaspphoto.com/>

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