

Pasta with Asparagus

TOTAL TIME: Prep/Total Time: 20 min. **YIELD:** 6 servings.

Ingredients

- 5 garlic cloves, minced
- 1/4 to 1/2 teaspoon crushed red pepper flakes
- 2 to 3 dashes hot pepper sauce
- 1/4 cup olive oil
- 1 tablespoon butter
- 1 pound fresh asparagus, cut into 1-1/2-inch pieces
- Salt to taste
- 1/4 teaspoon pepper
- 1/4 cup shredded Parmesan cheese
- 1/2 pound mostaccioli or elbow macaroni, cooked and drained

Taste of Home



Directions

1. In a large cast-iron or other heavy skillet, cook the garlic, red pepper flakes and hot pepper sauce in oil and butter for 1 minute. Add the asparagus, salt and pepper; saute until asparagus is crisp-tender, 8-10 minutes. Stir in cheese. Pour over hot pasta and toss to coat. Serve immediately.

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