



“Springtime in Tuscany” Pasta

Featuring Delavignes Tuscan Herb Dipping Oil.

You Will Need:

12 oz. small elbows pasta	¼ teaspoon crushed red pepper
12 oz. Asparagus, trim off woody ends and cut into ½ in pieces	½ cup shredded parmesan cheese
1 cup frozen sweet peas	12 garlic cloves, thinly sliced
6 tablespoons Tuscan Herb Dipping Oil	¼ cup fresh parsley, chopped
1 medium onion, finely chopped	¾ teaspoon fine sea salt, or Kosher salt

Instructions:

Cook the pasta according to directions in a large pot of salted water and carefully add the asparagus and peas for the last minute of cooking. Drain and reserve. Heat the Tuscan Herb Oil in an extra-large skillet over Medium Heat; add onion and crushed red pepper, sauté until slightly soft (about 3 minutes). Add garlic and sauté for an additional 3 minutes. Add reserved pasta mixture and gently toss until heated through (1-2 minutes). Remove from heat and stir in parsley and salt. Garnish with parmesan and serve warm, as a vegetarian entrée or side dish.

GreatOil.com