

# Creamy Goat Cheese Pasta with Asparagus

SERVES 4 TO 6



## INGREDIENTS

- 2 pounds asparagus (2 standard bunches), woody ends removed and cut into 2" pieces – you should have approximately 1 to 1 ¼ pound(s) of trimmed asparagus pieces
- 2 tablespoons olive oil
- 1 pound (16 ounces) **Cavatappi** pasta ★
- 6+ ounces soft, fresh goat cheese, crumbled, plus more for garnish
- 4 tablespoons butter, cut into pieces
- 1 teaspoon fresh lemon zest
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh lemon juice
- $\frac{2}{3}$ + cup pasta water, plus more to correct consistency, if needed
- chives, chopped
- Kosher salt and fresh ground black pepper

## FIRST

Toss asparagus pieces with olive oil. Place on a sheet pan and sprinkle with salt and pepper. Roast in a 375 degree oven for 10 to 15 minutes until just beginning to brown. Remove from oven and set aside.

## NEXT

In a large pot of boiling salted water, cook pasta until al dente according to package directions. Make sure to reserve cooking water before draining.

While the pasta is cooking, Place crumbled goat cheese, butter, lemon zest, lemon juice and a generous amount of salt & pepper into a large bowl. Take  $\frac{2}{3}$  cup of the pasta water from the pot and add to the large bowl. Whisk the sauce ingredients together until creamy. Taste for seasoning and adjust as necessary.

## LAST

Add drained, hot pasta and asparagus pieces to the large bowl and toss. Add additional pasta water, if necessary, to thin the sauce. Garnish with chopped chives, additional crumbled goat cheese and freshly ground black pepper.

## ★ J. NOELLE NOTES

You can use any type or shape of pasta in this recipe, but the shape of cavatappi clings nicely to the creamy sauce.

## DEFINITION

**Cavatappi** – noun

An “S” shaped macaroni noodle. Cavatappi means “corkscrews” in Italian.