

# RV GODDESS: Fettuccini with Asparagus & Lemon

This is a great one-pot (plus a strainer/colander) meal. Light and very nice for Spring when asparagus is in season.

10-12 spears fresh asparagus (cut into 1½-inch pieces)  
Salt  
8 ounces fettuccini (dried or fresh, your choice)  
2 Tablespoons olive oil  
1 Tablespoon butter  
2 cloves garlic, minced fine  
1/3 cup white wine  
Zest of one lemon  
2 Tablespoons freshly-squeezed lemon juice  
Black pepper, to taste  
Freshly grated Parmigiano-Reggiano cheese (to accompany)

Put a large pot of water on to boil. Add one teaspoon kosher salt to pot. When water is boiling, place the stem ends of the asparagus in the pot. When the water returns to a boil, add the asparagus tips. Boil one minute and remove with a slotted spoon to a plate to cool.

In the same pot of boiling water, cook the fettuccini according to package directions, and have garlic, lemon zest, lemon juice and cheese ready. When pasta has finished cooking, strain and let rest while you prepare the sauce.

In same pot over a medium-high flame, add the olive oil and butter. Stir in the minced garlic and cook until just browned, one minute. Add the white wine and bring to a boil. Stir in the asparagus, lemon zest and lemon juice and return to boil again. Remove from heat, stir in the cooked pasta, and toss to coat. Salt and pepper to taste.

Serve, topped with the grated cheese.

Serves 2 generously.