



## **Pasta in Creamy Lemon Sauce with Asparagus and Smoked Salmon** (adapted from Gourmet)

1/2 pound asparagus  
1/2 pound pasta (wide noodle is best like pappardelle or tagliatelle)

3 tablespoons unsalted butter  
3 shallots, minced  
Zest of 1 lemon, and juice from 2  
1/3 pound smoked salmon  
3/4 cup heavy cream  
Fresh dill  
Salt and pepper to taste  
Pasta cooking water as needed

In a large pot of salted boiling water, blanch asparagus for 1-1/2 minutes. Remove asparagus from pot, reserving water. Drain in a colander. Cook pasta according to package directions. Drain, reserving 1 cup of pasta water for future use.

Meanwhile heat a large sauté pan over medium high heat. Add butter and when melted add shallots. Cook until shallots are softened. Add lemon zest and cream and cook stirring occasionally until sauce is slightly thickened - about 5 minutes. Add cooked pasta and asparagus to sauce. Toss well. Add lemon juice and salmon, reserving a few pieces for garnish. Heat gently until warmed through. Toss to coat adding reserved pasta water as needed if pasta becomes dry. Season with salt and pepper. Garnish with dill. Serves 4.