

## Prosciutto and asparagus pasta

Christine Datian, LAS VEGAS  
SERVES 4 | 25 MINUTES

8 oz. angel hair pasta

1 tbsp. olive oil

1/2 large onion, sliced

2 garlic cloves, minced

2 cups sliced mushrooms

4 oz. thinly sliced prosciutto,  
cut into strips

1 lb. asparagus, trimmed and  
cut into 1-in. pieces

1 1/4 cups heavy whipping cream

About 1/4 cup grated parmesan cheese

1/2 tsp. pepper

1/2 tsp. chile flakes

1. **Cook** pasta according to package directions. Drain and return to pot.

2. **Meanwhile**, heat oil in a large frying pan over medium-high heat. Cook onion, garlic, and mushrooms until fragrant, about 2 minutes. Add prosciutto and asparagus and cook until asparagus is bright green, about 2 minutes. Add cream, 1/4 cup cheese, the pepper, and chile flakes. Reduce heat to simmer and cook until sauce has thickened, about 4 minutes.

3. **Pour** sauce with vegetables over pasta and toss to coat. Serve with more parmesan.

**PER 2-CUP SERVING** 610 CAL., 54% (330 CAL.) FROM FAT,  
21 G PROTEIN; 37 G FAT (20 G SAT.); 50 G CARBO  
(2.9 G FIBER); 880 MG SODIUM, 122 MG CHOL.

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