

Prosciutto and asparagus pasta

Christine Datan, LAS VEGAS

SERVES 4 | 25 MINUTES

- 8 oz. angel hair pasta
- 1 tbsp. olive oil
- ½ 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
- 1¼ cups heavy whipping cream
- About ¼ cup grated parmesan cheese
- ½ tsp. pepper
- ½ 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, ¼ 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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