

Spaghetti - Asparagus, Mushroom, Lemon, Chive

Servings: 4

Source: Bon Appetit, April, 2006

Ingredients

- 12 ounces Spaghetti
- 4 tbsp Olive Oil (and 4 Tbsp Butter, Divided)
- ½ cup Thinly Slice Shallots
- 1 lb. Fresh Shiitake Mushrooms, Stemmed, Sliced
- 6 tbsps Lemon Juice
- 1¾ cups Vegetable Broth
- 1 Grated Lemon Peel
- 1 lb. Asparagus, Tough Ends Off, Cut Cross Into 3rds
- ¼ cup Chopped Fresh Chives
- 4 ounces Shaved Asiago Cheese

Method

Cook spaghetti in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain. Transfer pasta to large wide bowl.

Meanwhile, melt 2 tbsp butter with oil in heavy large skillet over medium heat. Add shallots; saute 1 minute. Add shiitake mushrooms; sprinkle with salt and pepper. Saute shiitake mixture until soft, about 6 minutes. Add lemon juice; cook 1 minute. Add vegetable broth and lemon peel and bring to boil. Reduce heat to medium and simmer until liquid is reduced by half, about 6 minutes. Add asparagus to shiitake mixture; simmer until asparagus turns bright green, about 2 minutes. Add chives and remaining 2 tbsp butter and stir until butter melts. Season sauce to taste with salt and pepper.

Pour sauce over pasta; toss to coat. Top with shaved Asiago and serve.