

Cook This!



ZITI WITH ASPARAGUS, MOZZARELLA AND PROSCUITTO

- ◆ 8 oz dried ziti or other tubular pasta
- ◆ 1 lb asparagus, trimmed to 1 inch pieces
- ◆ 2 tablespoons olive oil
- ◆ 2 cloves garlic, minced
- ◆ salt and pepper to taste
- ◆ ½ cup smoked mozzarella diced
- ◆ 3 oz proscuitto, cut into strips
- ◆ 2 cloves garlic, minced
- ◆ 3 tablespoons fresh basil thinly sliced

1. In a large pot of salted, boiling water, add ziti and cook for 5 minutes.
2. Add asparagus to pot and cook for another 2 minutes, drain reserving one cup of cooking liquid.
3. In a large skillet, heat oil. Add garlic, pasta, asparagus and reserved cooking liquid. Simmer 2 - 3 minutes.
4. Remove from heat and add remaining ingredients. Toss to combine.
5. Portion into warm bowls.