

Spring into Pasta!

CELEBRATE THE SEASON WITH THIS CREAMY, CITRUSY SPRINGTIME PASTA.

PASTA COMBINATIONS are as numerous as cookbooks. It's easy to adapt the ingredients to your preferences. This classic combination announces that spring has arrived, and is quick + easy. Using only one pot and bowl, you have the added bonus of an easy clean up.

Let the pasta be the star of this dish. It turns out more is not always better. I've been slow to buy into this idea, but I assure you in this case, it is true. Too much sauce will overpower the delicate spring greens and delicious eggy-ness of the pappardelle.

I chose pappardelle for this dish to encourage you to choose a new shape. It can be made with any of your favorite pasta shapes, but the pappardelle makes this simple pasta a more elegant dish. The wide noodles cling to the creamy sauce with all of its surface area.

I hope you will enjoy this simple way to create a creamy sauce. Post your dish to social media and tag @tableanddish. I would love to see your spin on these fresh, spring flavors. U

BELOW: Pappardelle with spring greens and creamy goat cheese. The goat cheese does the heavy lifting here by adding a bit of tanginess and all the creaminess.



ABOVE: Pappardelle with Goat Cheese, Lemon, and Asparagus



Pro Tip

Pasta releases some of its starch as it cooks, and that salty, starchy water makes a great thickener for sauces. Don't waste this asset before draining the pasta. Set aside a cup of this water and add it as needed.

Culinary Notes

Pappardelle is a very broad, flat shaped pasta, similar to fettuccine. It originates from the Region of Tuscany. The word "pappardelle" comes from the Italian verb *pappare*, meaning to devour.



Pappardelle with Goat Cheese, Lemon, and Asparagus

INGREDIENTS:

One pound fresh pappardelle egg pasta
 (May substitute dried)
 1/4 cup extra-virgin olive oil
 Zest and juice of one lemon
 2 teaspoons fresh thyme, chopped
 1/4 cup fresh basil, torn
 5-ounce log goat cheese
 1 pound asparagus blanched and cut into 1-inch pieces
 1/2 cup fresh English peas, blanched
 1/2 teaspoon red pepper flakes
 Salt and ground pepper to taste

INSTRUCTIONS

Bring a large pot of water to a boil. Add salt. Cook pasta according to package instruction. Drain, reserving one cup hot pasta cooking water.

Meanwhile, combine oil, lemon zest, and thyme into a large mixing bowl add goat cheese, breaking it into smaller pieces. Add hot pasta directly to the bowl with the cheese. Stir in the asparagus, peas, and 1/4 cup of pasta water. Toss to coat. Serve garnished with fresh lemon juice and torn basil. Top with red pepper flakes, salt, and pepper.



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