

Baked Pasta with Asparagus

Joan Walsh

Servings: 4

14 ounces penne or other short pasta
1 pound fresh asparagus
4 ounces butter
chicken stock
salt
black pepper
10 ounces (1-1/2 cup) Ricotta cheese
1 tablespoon olive oil
4 ounces freshly grated Parmesan cheese
3 eggs

Preheat the oven to 350 degrees.

Wash the asparagus. Remove any tough stalks and cut into short lengths.

In a pan, melt three tablespoons of butter. Cook the asparagus over low heat for about 20 minutes. Occasionally, add a little stock to keep moist. When the asparagus is cooked, season to taste.

While the asparagus is cooking, process the Ricotta cheese with the oil. Cook the pasta for half the time stated in the package directions. Drain. Immediately toss in the remaining butter and half of the Parmesan cheese.

Butter a deep casserole. In the casserole, make a thin layer of pasta, then a layer of asparagus, then another of pasta and one of Ricotta. Repeat the layers, finishing with a layer of pasta.

In a bowl, beat together the eggs and the remaining cheese. Pour over the top of the casserole. Sprinkle with black pepper.

Bake for 20 minutes.

Per Serving (excluding unknown items): 1384 Calories; 110g Fat (71.1% calories from fat); 77g Protein; 24g Carbohydrate; 2g Dietary Fiber; 532mg Cholesterol; 806mg Sodium. Exchanges: 10 1/2 Lean Meat; 1 Vegetable; 15 1/2 Fat.