
Pasta with Smoked Salmon and Asparagus

Windsor Family Cookbook

Windsor Vineyards, Windsor CA

Servings: 4

1 pound fresh linguini

1/2 pound smoked salmon, cut into bite-size pieces

1 bunch fresh asparagus, cut into 1/2-inch pieces

8 tablespoons butter, softened

8 to 10 basil leaves, chopped

8 sprigs Italian parsley, chopped

2 cloves garlic

3 tablespoons olive oil

salt (to taste)

pepper (to taste)

Blanch the asparagus in boiling salted water for 10 to 15 seconds, until barely tender. Make an herb butter by mixing the softened butter with the chopped herbs.

Mince the garlic cloves and heat them with the blanched asparagus in the olive oil over low heat.

Cook the pasta in boiling salted water until it is al dente. about 1 minute. Drain the pasta and toss it with the asparagus, smoked salmon and herbed butter.

Pasta

Per Serving (excluding unknown items): 739 Calories; 39g Fat (46.9% calories from fat); 28g Protein; 72g Carbohydrate; 5g Dietary Fiber; 158mg Cholesterol; 777mg Sodium. Exchanges: 4 Grain(Starch); 1 1/2 Lean Meat; 2 Vegetable; 7 Fat.