



Pasta Primavera

Makes 4–6 servings

4 servings ~ \$16.50 (\$4.13 per serving)

- 1 lb. linguine
- 1 small onion or one small shallot, finely chopped
- 4 oz. diced bacon, pancetta or prosciutto
- 4 oz. sugar snap peas
- 1 medium size bunch of asparagus
- 3 tbsp. pinon nuts, toasted

Cook pasta in boiling salted water. Meanwhile, lightly sauté onion/shallot in olive oil, do not brown.

In a separate pan, lightly toast pinon nuts. Set aside.

Add your choice of meat to the pan of sauteed onions and simmer 1 to 2 min. Stir in snap peas, asparagus. Add about 1/4 c. pasta water, cover and simmer for 3-4 min. until vegetables are barely done (al dente).

Toss cooked, drained pasta with vegetables.

Top with grated parmesan cheese and a dollop of arugula pesto.

Arugula pesto

- 2 cups packed arugula
- 1 c. olive oil
- 2 tbsp. pinon nuts
- 1/4 c. parmesan cheese, grated

Blend all ingredients in Cuisinart. Refrigerate. Use on pasta as garnish or alone with pasta as a sauce, or as a spread on sandwiches.

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