

## Orecchietta with Asparagus and Pancetta



### INSTRUCTIONS

- Heat olive oil over medium heat in a large skillet. Add pancetta and cook until browned, stirring frequently.
- Drain pancetta on a paper towel-lined plate, but don't drain the skillet.
- Add shallot and garlic, cook over medium heat until fragrant and golden, about 2 mins.
- Add asparagus and cook until bright green and barely tender, about 4 mins.
- Add white wine and cook until reduced by half.
- Stir in mascarpone, lemon zest and juice, cheese, and about 1 cup reserved pasta water.
- Season with salt and pepper, cook until slightly thickened and bubbly.
- Reduce heat to low. Mix in cooked pasta, parsley, cooked pancetta, and adjust seasoning.
- Add pasta water to thin, if desired.
- To serve, spoon into bowls and top with toasted breadcrumbs.

### SHOPPING LIST

- 1 tbsp. extra virgin olive oil
- 4 oz. pancetta, small dice 1 shallot, minced (about 1/4 cup)
- 1 large clove garlic, minced
- 1 bunch asparagus, chopped into 1/2-inch pieces
- 1/2 cup dry white wine, or chicken broth
- 8 oz mascarpone
- 1 lemon, zested and juiced
- 2 tbsp. Parmesan cheese, grated
- 1 lb. orecchiette, cooked al dente,
- 1 1/2 cups pasta water reserved
- 1 tbsp parsley, minced kosher salt, and pepper toasted breadcrumbs