

## [Linguini with Asparagus, White Beans and Crispy Prosciutto](#)

from [Cooking Club](#)

printed from [Smells Like Food in Here](#)

6 oz. whole-grain linguini  
4 thin [slices prosciutto](#), chopped (1 1/2 oz.)  
2 tsp olive oil  
1/4 tsp crushed red pepper  
2 medium [leeks](#), white and light green parts, julienned (1 cup)  
1 1/2 c [chicken stock](#)  
1 (15-oz.) can cannellini beans, drained, rinsed  
1 lb. asparagus, diagonally sliced (1 inch)  
2 garlic cloves, minced  
1/4 c grated Romano cheese

Cook linguini according to package directions; drain.

Meanwhile, cook prosciutto in large nonstick skillet over medium-high heat 5 minutes or until crisp, stirring occasionally. Remove prosciutto.

Add oil and crushed red pepper to skillet; heat over medium heat until hot.

Add leeks; cook 4 minutes or until soft, stirring occasionally and reducing heat to medium-low if necessary.

Add chicken broth and beans; bring to a boil over medium heat.

With potato masher, gently crush some of the beans to slightly thicken sauce.

Stir in asparagus and garlic.

Cover; cook over medium-low heat 6 to 8 minutes or until asparagus is crisp-tender.

Stir in pasta. Sprinkle with crisp prosciutto and cheese, and serve.