

## **Pasta with Asparagus & Marinara Sauce**

Servings: 2

Adapted from

<http://www.skinnytaste.com/2011/04/baby-pasta-shells-with-asparagus-and.html>

### **Ingredients**

8 oz whole wheat penne

1/2 lb asparagus, trimmed

3/4 cups marinara sauce

Pepper to taste

1/8 cup grated Parmesan cheese

### **Preparation**

- 1) Place about 4 inches of water in a large pot. Bring to a boil and add asparagus; cook about 2 to 3 minutes, or until tender crisp. Drain and chop into small bite sized pieces.
- 2) Meanwhile, cook pasta according to package directions for al dente.
- 3) While pasta is cooking, in a medium saucepan heat 3/4 cups marinara sauce.
- 4) Return pasta back to the pot and toss with marinara, asparagus, grated cheese, and pepper.