

Penne with Roasted Asparagus & Balsamic Butter

Servings: 2

Adapted from www.foodandwine.com

Ingredients

1/2 lb asparagus
1/2 tablespoon olive oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/2 cup balsamic vinegar
1/4 teaspoon brown sugar
8 ounces penne
2 tablespoons butter, cut into pieces
1/4 cup grated Parmesan cheese, plus more for serving

Preparation

- 1) Heat the oven to 400°. Snap the tough ends off the asparagus and discard them. Cut the spears into 1-inch pieces. Put the asparagus on a baking sheet and toss with the oil and 1/4 teaspoon each of the salt and pepper. Roast until tender, about 10 minutes.
- 2) Meanwhile, put the vinegar in a small saucepan. Simmer until 2 tablespoons remain. Stir in the brown sugar and the remaining 1/4 teaspoon pepper. Remove from the heat.
- 3) Cook the penne in a large pot of boiling water until just done, about 13 minutes. Drain the pasta and toss with the butter, vinegar, asparagus, and Parmesan. Serve with additional Parmesan.