

Penne Pasta with Mushrooms, Spring Onions & Asparagus

From the blog For Love of the Table

1 to 2 T. olive oil
3 or 4 oz. crimini mushrooms, sliced
2 small spring onions, thinly sliced (white and some of green)
2 T. toasted pine nuts
6 to 8 oz. asparagus, trimmed and cut on the diagonal in 2-inch lengths
6 oz. penne pasta
1/3 c. freshly grated Pecorino Romano

Heat some olive oil in a medium sauté pan over high heat. When the oil is very hot add the mushrooms. Sauté, regulating the heat to maintain an active sizzle, until the mushrooms are browned and tender. Reduce the heat, season with salt and add a teaspoon or so of butter. Add the spring onions and cook until softened—about 5 minutes. Remove from the heat and add the pine nuts. Toss to combine and set aside.

While the mushrooms and onions cook, bring a large pot of water to the boil. Salt the water generously. Add the pasta and cook for 4 or 5 minutes. Add the asparagus and continue to cook until the pasta is al dente and the asparagus is tender—about 3 minutes more. Drain, reserving some of the cooking water. Add the pasta and asparagus to the mushrooms along with a generous drizzle of olive oil and toss to combine. If the pasta seems dry, add some of the cooking water. Add a few tablespoons of the cheese and toss again. Divide among serving plates, sprinkle with more Pecorino and serve immediately.

Serves 2.

<https://www.forloveofthetable.com/2010/04/market-inspirations-asparagus-spring.html>

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