SPRING FUSILLI WITH ASPARAGUS AND CHERRY TOMATOES

By: Simply Creative Chef Rob Scott

**Ingredients:** Yields 4 servings

8 ounces fusilli pasta

3 tablespoons olive oil

2 garlic cloves, minced

1 ½ pounds thin asparagus trimmed and cut into 1-inch pieces

Salt and freshly ground black pepper

2 cups (about 9 ounces) cherry tomatoes

1 cup shelled fresh peas

½ cup low-sodium chicken stock

1 cup grated parmesan

2 tablespoons chopped fresh basil leaves

**Directions:**

* Bring a large pot of salted water to a boil over high heat
* Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 – 10 minutes
* Drain the pasta, reserving about ½ cup of the pasta water
* In a large sauté pan, heat the oil over medium-high heat
* Add the garlic and cook until fragrant, about 1 minute
* Add the asparagus, season with salt and pepper, and cook for 3 minutes until slightly soft
* Add the cherry tomatoes and peas
* Cook for 2 minutes
* Pour the chicken stock into the pan and bring the mixture to a simmer
* Cook until the tomatoes start to burst, and the stock is reduced by half, about 3 minutes
* Transfer the asparagus mixture to a large serving bowl
* Add the cooked pasta and ½ the parmesan
* Toss well, adding reserved pasta water, if needed, to loosen the pasta
* Garnish with the remaining parmesan and chopped basil