

GREMOLATA PASTA



Ingredients:

12	Ounces	Small Shell Pasta, uncooked
5	Tablespoons	Gremolata Olive Oil, divided*
1	Pint	Cherry Tomatoes, any color
$\frac{3}{4}$	Pound	Asparagus
$\frac{1}{2}$	Cup	Gremolata (Separate Recipe)
$\frac{3}{4}$	Cup	Feta Cheese, crumbled

Directions:

1. Cook pasta to al dente according to package instructions. Drain and immediately toss with 3 tablespoons olive oil, $\frac{1}{2}$ cup gremolata and feta cheese. Set aside.
2. Cut tough ends from asparagus. Cut into 1" pieces.
3. Place 2 tablespoons olive oil, tomatoes and asparagus in a large saucepan and saute on medium heat for about 8 to 10 minutes, or until asparagus is tender and tomatoes start to burst.
4. Add the pasta mixture to the pan and toss to thoroughly combine. Serve warm.

**If you don't have Gremolata Olive Oil, regular extra virgin olive can be substituted. The flavor just won't be as intense. If you'd like, add a little more gremolata.*