



GEORGE
CHIALA'S
RECIPE
OF
THE MONTH
COLLECTION

MAR 2019
Recipe 118



Cooks Note: Full of delicate, fresh flavor thanks to spring vegetables like asparagus and watercress, this dish is a wonderful homage to spring. Combined with bucatini pasta and lots of lemon zest, it is not only delicious, but simple to prepare.

Bon Appétit
-George

(photo by Marc-Henri)

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Spring Bucatini Pasta with Asparagus and Watercress

PREPARATION

1 - Prepare vegetables: Snap off and discard the woody ends of the asparagus and then thinly slice the asparagus on an angle. Peel and thinly slice the garlic. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and de-seed the lemon. Pick the mint leaves off the stems; discard the stems.

2 - Cook Bucatini: Heat a large pot of salted water to boiling on high. Add the pasta to the pot of boiling water. Cook 10 to 12 minutes, or until just shy of al dente. Reserving 1/2 cup of the pasta cooking water, thoroughly drain the pasta. Set aside.

3 - Toast breadcrumbs: In a large pan, heat 2 teaspoons of olive oil on medium-high until hot. Add the breadcrumbs. Cook, stirring occasionally, 2 to 3 minutes, or until golden brown; season with salt and pepper. Transfer to a paper towel-lined plate. Wipe out the pan.

4 - Cook Asparagus: In the same pan used to toast the breadcrumbs, heat 2 teaspoons of olive oil on medium-high until hot. Add the asparagus and garlic; season with salt and pepper. Cook, stirring occasionally, 2 to 3 minutes, or until softened and fragrant.

5 - To the pan of asparagus, add the butter, lemon zest, watercress, cooked pasta, half the pecorino cheese, half the reserved pasta cooking water, the juice of all 4 lemon wedges and as much of the red pepper flakes as you'd like. Cook, stirring frequently, 2 to 3 minutes, or until thoroughly combined. Season with salt and pepper to taste. Remove from heat and serve warm.

INGREDIENTS

- 8 oz Bucatini pasta
- 3 cloves garlic
- 1 bunch asparagus
- 1 lemon
- 1 oz watercress
- 1 bunch mint
- 2 tbsps butter
- 1/4 cup breadcrumbs (optional)
- 1/4 cup grated Pecorino cheese
- 1/4 tsp crushed red pepper flakes

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