

**Asparagus Prosciutto Pasta** - original recipe found in March 2012 Sunset Magazine - slight adaptation by me

- 8 ounces angel hair pasta
- 1 Tablespoon olive oil
- ½ large onion, chopped
- 2 garlic cloves, minced
- 2 cups sliced mushrooms
- 4 ounces thinly sliced prosciutto, cut into strips
- 1 pound asparagus, trimmed and cut into 1-inch pieces (Substitute green beans, peas, or snow peas, if desired)
- ½ cup chopped sundried tomatoes
- 1 ¼ cups heavy whipping cream (or whole milk, or substitute)
- About ¼ cup grated parmesan cheese
- Salt and pepper to taste
- ½ teaspoon chile flakes

Start water boiling for pasta.

Then prepare vegetables and prosciutto, and grate the parmesan.

Heat oil over medium-high heat. Cook onion, garlic, and mushrooms until fragrant, about two minutes. Add prosciutto and asparagus and cook until asparagus is bright green, about 2 minutes. Add sundried tomatoes.

Add cream, parmesan cheese, and chile flakes. Reduce heat to simmer and cook until sauce has thickened, about 4 minutes.

Pour sauce with vegetables over pasta and toss to coat. Serve with more parmesan cheese.