



Chef Lindsay Moore

Truffle Asparagus and Basil Pesto

Ingredients

1 Pound Pasta Shells
1 Stick Butter
2 cups diced and blanched asparagus
1 lemon
1 jar pesto (10oz)
Truffle Oil
Parmesan Cheese
Salt and pepper



Directions

Cook 1 pound of pasta until tender. Drain
Add 1 tablespoon butter to pan
Return drained pasta to pan and stir until butter is melted and pasta is coated
Return noodles to strainer
Add 2 cups blanched asparagus to warm pan.
Add pasta back to pan and stir until mixed
Squeeze half of a lemon juice into pan and stir
Add 1/2 jar of pesto and continue to stir
Add 2 tablespoons of truffle oil
Add desired amount of parmesan cheese
Stir until all ingredients are combined.
Add salt and pepper to taste.