

## **PASTA WITH ASPARAGUS COINS and TOMATOES**

*(from the Bewitching Kitchen)*

1 shallot  
1 T olive oil  
fresh asparagus  
1 small can Muir fire-roasted tomatoes  
salt and pepper  
grated parmiggiano-reggiano cheese  
pasta of your preference



Set a large pot with salted water to boil.

Using a sharp knife, cut the asparagus into small coins, trying to get them in similar sizes, about 1/4 inch thick. Dice the shallot. Open the can of tomatoes.

Heat the olive oil in a large skillet, saute the shallots until translucent, immediately add the asparagus coins, and cook them in medium-high heat, moving them around. Season with salt and pepper, and try a bite after a couple of minutes. They should be still very firm. Add the tomatoes, cook for a few more minutes, adjust seasoning.

Meanwhile, cook the pasta until al dente. Drain and add to the skillet with the asparagus/tomato sauce. Cook them together for a minute or so, add parmiggiano on top and serve.