

Asparagus and Roasted Red Peppers with Ohio City Pasta

Ingredients:

¼ cup shallots (diced)

Virgin olive oil

1½ cup asparagus (blanched and sliced into ½ inch pieces)

1/3 cup roasted red peppers (diced)

1 Tbl. Parsley minced

1 Tbl. garlic fresh (minced)

1 cup vegetable broth

2 Tbl. butter

Salt and pepper

2 bundles of fresh Ohio City Pasta

**O H I O
C I T Y
P A S T A**

Sautee ¼ cup Shallots diced in virgin olive oil until soft.

Add 1½ cup of Asparagus blanched and sliced into ½ inch pieces and cook for 2-4 minutes.

Add 1/3 cup of diced roasted red peppers and cook 2 minutes.

Add 1 Tbl. Parsley minced and 1 Tbl. of garlic fresh, minced cook 2 minutes.

Add 1 cup vegetable broth and simmer for 3-4 minutes.

Add 2 tbl. of butter and stir in; season with Salt and Pepper.

Toss with 2 bundles of fresh Ohio City Pasta Cooked in Boiling Water.