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Pasta with Asparagus and Pine Nuts

posted by [Annie B. Bond](#) Aug 22, 2000 9:53 am

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Adapted from *Pasta for All Seasons* by Robin Robertson (Harvard Common Press, 2000).

Lemon and dill provide sparkle in this fresh, light dish perfect for the plentiful asparagus season, and garlic adds healthful benefits.

You can throw this recipe together very quickly, giving you more time to enjoy the spring weather. Fast, tasty and appealing!

INGREDIENTS

1/2 cup pine nuts

3 tablespoons extra-virgin olive oil

1 garlic clove, finely minced

1/2 pound thin asparagus, cut diagonally into 1-inch pieces

1 pound pasta (this recipe recommends farfalle, but use any type you fancy)

2 tablespoons minced fresh dill

Zest and juice of one fresh lemon

Salt and freshly-ground black pepper

1. Lightly toast the pine nuts in a dry skillet over medium heat until golden brown, about 1 to 2

minutes. Transfer the nuts to a small bowl and set aside.

2. Reheat the skillet with 1 tablespoon of the olive oil over medium heat. Add the garlic and asparagus, and cook until the asparagus is slightly tender, about 4 to 5 minutes.

3. Cook the pasta in a large pot of boiling salted water, stirring occasionally, until it is al dente, about 8 to 10 minutes. When the pasta is cooked, drain it and place it in a large serving bowl with the asparagus and pine nuts.

4. Add the remaining olive oil, the dill, lemon zest, and lemon juice. Season with salt and pepper to taste and toss gently to combine. Serve immediately.

Serves 4.

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