



# MARLEY SPOON



## Asiago Orecchiette

with Asparagus, Almonds and Lemon

 20-30min  2 Portions

An Italian cow's milk cheese, asiago has a slight fruit flavour and is a wonderful eating cheese. We've teamed it here with ear-shaped pasta so it can catch the decadent sauce of cheese, lemon and oil. Add a few spring vegetables and you have a perfect warm-weather meal for two.

## What we send

- garlic
- baby spinach leaves
- asiago <sup>7</sup>
- asparagus
- lemon
- orechiette <sup>1</sup>
- flaked almonds <sup>15</sup>
- oregano
- spring onion

## What you'll require

- olive oil
- salt and pepper

## Utensils

- Colander
- grater
- medium saucepan
- small frypan

- Our veggies come straight from the farm, so please wash them before cooking.

## Allergens

Gluten (1), Milk (7), Tree Nuts (15).  
May contain traces of other allergens.

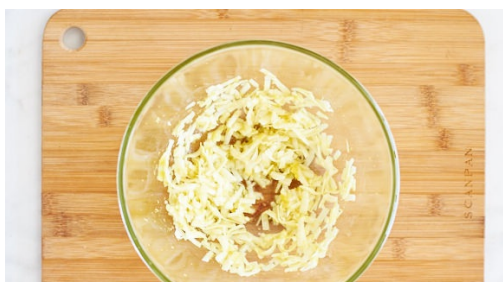
## Nutrition per serving

Energy 790.0kcal, Fat 35.8g, Proteins 32.3g, Carbs 79.2g



### 1. Prepare ingredients

Bring a medium saucepan of salted water to the boil for the pasta. Finely grate the **asiago**. Thinly slice the **spring onion**. Pick the **oregano** leaves and discard the stems. Finely chop the **garlic**. Trim the **asparagus** and cut into 2cm rounds.



### 4. Finish sauce

Meanwhile, place most of the **cheese** in a large bowl, reserving a little for garnish. Zest the **lemon** over the bowl and add 2 tbs **oil**. Stir to combine.



### 2. Toast almonds

Place the **almonds** in a small frypan and cook over medium heat for 3-4 mins until toasted.



### 5. Toss pasta

With the pan off the heat, add the **cheese mixture** to the hot **pasta** and **asparagus**, and toss until the pasta is evenly coated (add a little reserved pasta water if you prefer a creamier sauce). Squeeze the **lemon** and add 1 tbs juice to the pasta. Season with **salt and pepper** and toss to combine.



### 3. Cook pasta and asparagus

Cook the **pasta** in the boiling water for 8-9 mins until almost al dente. Add the **asparagus** and cook for a further 1 min or until bright green and pasta is al dente. Reserve 125ml ( $\frac{1}{2}$  cup) pasta water and drain. Return the pasta and asparagus to the pan and toss through the **garlic**.



### 6. Get ready to serve

Toss the **baby spinach** with 2 tsp **lemon juice** and 2 tsp **oil** and season with **salt and pepper**. Toss the **spring onion** and **oregano** through the **pasta**. Top with the **almonds** and **reserved cheese**. Serve with the **salad**.