
PASTA TOSSED WITH PANCETTA, ROASTED ASPARAGUS, HERBS, GARLIC & YOGURT

Serves: 6

4 ounces	Pancetta, diced
3 tablespoons	Extra virgin olive oil
3 cloves	Garlic, chopped
1 tablespoon	Fresh herbs chopped (basil, parsley, thyme)
1 pound	Roasted asparagus, diced
¼ cup	Yogurt
	Salt and red chili flakes
¾ cup	Grated parmesan cheese
1 pound	Pasta

- Bring a large stock pot of salted water to a rolling boil.
- While the water is coming to a boil heat a large sauté pan, add the pancetta then cook until crispy. Remove the pancetta and drain on a paper towel. Reserve the pancetta fat.
- Add the pasta to the boiling water and cook until al dente. Before draining reserve about ½ cup water. Drain the pasta and then place in a bowl. Add just enough water to coat the pasta.
- Add the reserved pancetta fat, olive oil, herbs and peas. Toss well.
- Add the yogurt and toss well. Season with salt, chili flakes and about ½ the cheese.
- Toss well. Place on a large tray and top with remaining cheese.