

Morel Asparagus Prosciutto Lemon Pasta

<http://userealbutter.com/2017/04/09/morel-asparagus-prosciutto-lemon-pasta-recipe/>

4 oz. prosciutto ends or thick-cut prosciutto, 1/4-inch dice
2 tbsps olive oil
3 cloves garlic, minced
6 oz. asparagus, cut diagonally into 2-inch pieces
8 oz. fresh morels, sliced in half and cleaned
2 tbsps unsalted butter
1/2 cup chicken or vegetable stock
1 cup cream
1 tbsp fresh lemon juice
1 tbsp lemon zest
sea salt
freshly ground black pepper
1/2 lb. pasta of your choice, cooked al dente
Parmesan cheese, grated

Heat a large skillet or sauté pan over medium high heat. Fry the prosciutto until lightly browned. Remove the prosciutto to a medium bowl and set aside. With the pan still over medium high heat, add a tablespoon of olive oil. When the oil is hot (20 seconds), add half of the minced garlic. Stir until the garlic is fragrant (10 seconds) and add the asparagus. Sauté until the asparagus is cooked and bright green. Remove the asparagus to the same bowl as the prosciutto.

In the same pan over medium high heat, add the morels and dry sauté. When the morels wilt and give up their liquid, allow the liquid to boil off. When most of the liquid is gone, add the remaining olive oil, minced garlic, and the butter to the pan. Sauté the mushrooms for a few minutes. Add the chicken or vegetable broth and reduce the liquid completely. Reduce the heat to medium and add the cream. When the cream begins to simmer, stir in the lemon juice, zest, prosciutto, and asparagus. Season with salt and pepper to taste. Add the pasta to the sauce and gently toss to coat and heat through. Serve with Parmesan cheese. Serves 2.