



TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

2 - 4

COOKING LEVEL

Easy

RECIPE | TOMATOES



BLISTERED TOMATO ASPARAGUS TAGLIATELLE

Recipe created by Brandon Zuech, The Grove

INGREDIENTS

10 Pure Flavor® Marzanito Mini San Marzano Tomatoes
2 cups tagliatelle
1 small bunch of asparagus, remove woody ends
3 tbsp butter
¼ cup olive oil, divided
1 tsp salt
¼ tsp pepper
Fresh basil sprig for garnish

DIRECTIONS

1. Heat 1 tbsp of oil and tomatoes in a frying pan on medium heat until the tomatoes begin to break open, approximately 5 minutes.
2. Add asparagus, butter, remaining oil, salt and pepper to the frying pan to create a sauce, cook for 3-5 minutes.
3. Cook pasta according to package instructions.
4. Add sauce to pasta and mix.
5. Drizzle with oil and add basil for garnish.

Tip: For a hearty meal, grill chicken, cut into bite-sized pieces and combine when adding the sauce to the pasta.



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