

RECIPE | TOMATOES

BLISTERED TOMATO ASPARAGUS TAGLIATELLE



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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 tsp 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.



TOTAL TIME

30 minutes

PREP TIME

10 minutes

COOK TIME

20 minutes

SERVES

2 - 4

COOKING LEVEL

Easy