



## **Penne with Asparagus, Sage and Peas**

½ Pound Penne  
2 Tbsp. Extra Virgin Olive Oil  
3 Garlic Cloves  
1 lb. Asparagus, cut into 1-inch lengths  
2 Cups Chicken Stock  
2 Cups Frozen Baby Peas Thawed  
¼ Cup Heavy Cream  
2 Tbsp. Unsalted Butter  
1 Tbsp. Chopped fresh sage  
½ Cup freshly grated Parmigiano-Reggiano Cheese  
Salt and Pepper to Taste

Bring a large pot of salted water to a boil. Add the Penne and cook, stirring occasionally, until al dente. Drain.

Meanwhile, in a large skillet, heat the olive oil. Add the garlic and asparagus and cook over moderately low heat, stirring occasionally, until the garlic is fragrant, about 3 minutes. Add the stock and boil over high heat until reduced by half and the asparagus are tender, about 5 minutes.

Add the peas and cream to the skillet and boil over high heat until the sauce has thickened, 3 minutes. Stir in the penne and cook until heated through. Remove from the heat and stir in the butter, sage and the ½ cup of cheese. Season with salt and pepper.