

# Chef from the Hood Recipes



**Chef:**

Peter Chierici, Pacific Market's Produce Procurer & Manager

**Restaurant:**

Pacific Market

**Pete's penne pasta, prosciutto & asparagus!!**

Asparagus rolled in prosciutto and grilled is a classic party appetizer. Add pasta, parmesan and cream to that fabulous marriage of flavor and you've got an easy family dish to generously serve 4.

***Ingredients:***

- 1 pound CA asparagus
- pot of salted water
- 1.5 cups Clover Organic Cream
- 2 oz. Danielle Prosciutto,  
sliced into thin strips
- white pepper to taste
- 1 lb. Imported penne pasta
- Parmesan, Pacific's thin slices
- optional: meyer lemon zest

***To prepare:***

Start a large pot of salted water. Snap off woody part of asparagus bottoms, blanch stems a few minutes, plunge into ice water to cool, drain, cut on diagonal into 1" pieces and set aside. Bring water back up to boil for pasta. Stir cream into another large pot over medium heat. When it just thickens, add pepper and prosciutto. Stir, taste, then remove from heat.

Cook pasta al dente in the blanching water. Drain well, gently toss pasta and half of the asparagus in the pot with the cream sauce. Warm if needed by gently stirring over low heat. Pour into serving bowl, top with remaining asparagus, cheese & zest.

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