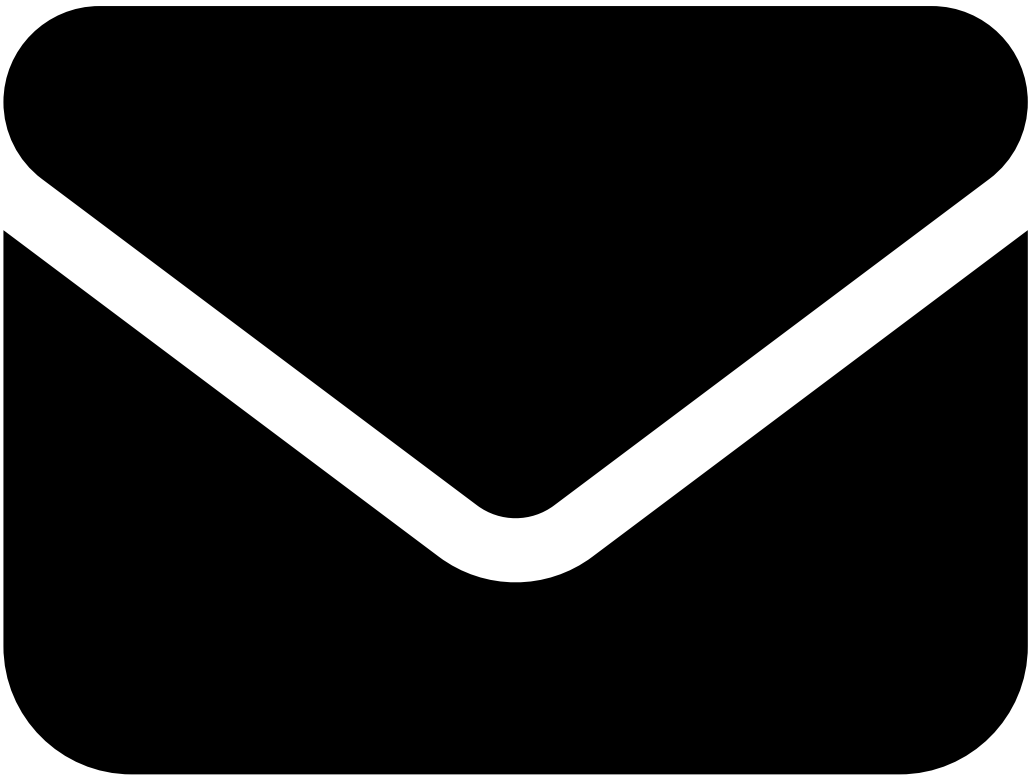
Lemon Asparagus Ricciarelle Pasta

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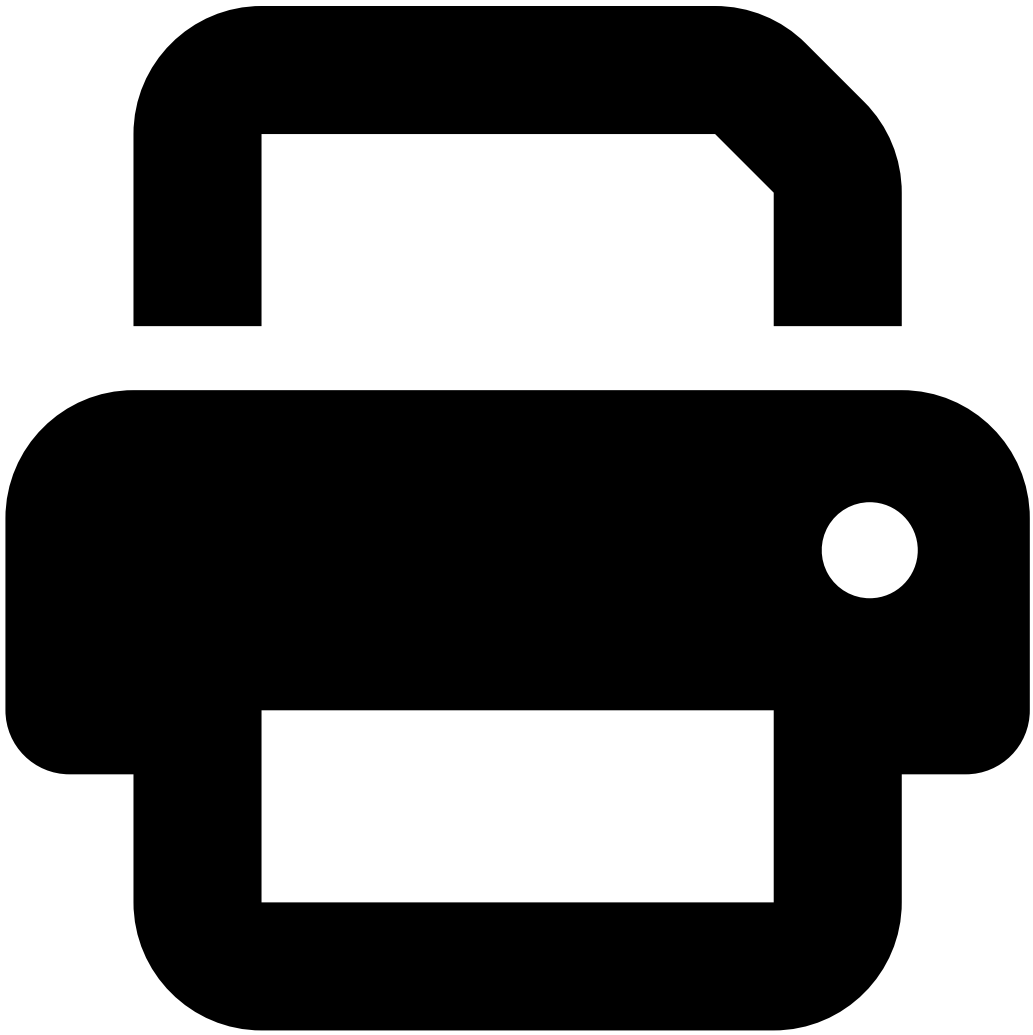
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SMS



Spring is all about fresh, vibrant flavors, and nothing says “springtime on a plate” quite like this **Lemon Asparagus Ricciarelle Pasta**. The curly, ribbon-like ricciarelle pasta holds onto every bit of the zesty lemon sauce, while the sautéed asparagus adds tender-crisp bites.

To elevate the dish, we puree **half of the asparagus** to create a silky sauce that clings to the pasta, giving each bite a luxurious texture without adding cream. It’s simple, bright, and elegant—perfect for a weeknight dinner or a light spring gathering.

Whether cooking for your family, hosting friends, or craving something fresh for yourself, this pasta is a seasonal star. Pair it with a crisp white wine or a simple green salad, and you’ve got a meal that feels indulgent yet effortless.

Things to know about this Lemon Asparagus Ricciarelle Pasta

- **Pureeing half the asparagus:** This creates a silky, smooth sauce that coats the pasta while still giving you tender asparagus bites.
- **Cream optional:** Pureeing the asparagus gives a creamy texture naturally; cream is only needed if you want it extra rich.
- **Leftovers:** Store in an airtight container in the fridge for up to 2 days. Reheat gently with a splash of olive oil or water.
- **Pasta variations:** While ricciarelle is ideal for holding the sauce, you can experiment with other short, ridged, or twisted pasta like cavatelli, fusilli, or campanelle. Each shape will change how the sauce clings and the overall bite of the dish.
- **Flavor variations:** Add a pinch of red pepper flakes for heat, or mix in toasted pine nuts for crunch.

Love this recipe? Explore more **spring-inspired pasta dishes** on the blog! Try my Asparagus, pancetta and lemon lasagna for another light and vibrant spring time meal, or check out my one pot creamy zucchini pasta for a delicious quick meal that uses few ingredients.

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Lemon Asparagus Ricciarelle Pasta



Light, fresh, and full of spring flavors! This **Lemon Asparagus Ricciarelle Pasta** features tender sautéed asparagus, bright lemon sauce, and Parmesan, perfect for an easy weeknight dinner or elegant spring meal.

- 12 0z. Ricciarelle pasta (Use any shape pasta)
- 1 Lb. Asparagus (trimmed and cut into 2-inch pieces)
- 4 Tbsp. olive oil
- 2 gloves garlic (minced)
- 1 Tbsp. lemon rind
- 1/3 cup lemon juice (from 1 lemon)
- 1/2 cup **Parmesan cheese** (grated)
- 1 cup pasta water (reserve before draining, always same more than recipe calls for)
- 1/3 cup Italian parsley (chopped)
- salt and pepper (to taste)

1. **Cook the pasta:**Bring a large pot of salted water to a boil. Cook the ricciarelle pasta according to package instructions. Drain, reserving 2 cups of pasta water.
2. **Sauté the asparagus:** Heat olive oil in a large skillet over medium heat. Add asparagus and sauté for 4–5 minutes until tender-crisp. Add garlic during the last minute.
3. **Puree half the asparagus:** Transfer half of the sautéed asparagus to a blender or food processor and puree until smooth. Return the puree to the skillet with the remaining whole asparagus.

4. **Make the sauce:** Lower the heat, then add lemon zest, lemon juice, and Parmesan to the skillet. Stir in the cooked pasta. If using cream, add now. Toss everything together, adding reserved pasta water a little at a time until the sauce reaches your desired consistency.

5. **Season and serve:** Taste and season with salt and pepper. Serve immediately, garnished with fresh parsley and extra Parmesan if desired.

Main Course
Italian
Asparagus Italian, pasta