



## Michigan Asparagus Pasta Salad

Penne Pasta or Your Favorite Small Pasta 1 lb.

Water 2 gallons

Canola Oil 2 tbsp.

Cook pasta in boiling water until tender. Drain & lightly toss with Canola Oil. Let cool.

Michigan Asparagus 1 lb.

Blanch asparagus until just cooked and drain. Place in ice bath to cool and drain.

Cut asparagus with a deep angle cut (Asian cut)

Fresh Garlic, mashed 1 & 1/2 tsp.

White Balsamic Vinegar 2 tbsp.

Lemon Juice 2 tbsp.

Dijon Mustard, smooth 1/2 tbsp.

Extra Virgin Olive Oil 3/4 cup

Lemon Zest 1 tbsp.

Freshly Ground Black Pepper 1/2 tsp.

Crumbled Ricotta Salata 3/4 cup

\*Prosciutto or Your Favorite Cured Meats-very thinly sliced. 1/2 cup

(\*Meat is optional)

Combine garlic, vinegar, lemon juice, lemon zest, pepper & mustard, slowly add olive oil.

Then, toss pasta with dressing, cheese and Prosciutto (if applicable).

Serve chilled or at room temperature.