

# A Recipe From *tikkido*

## Prosciutto, Asparagus, & Mushroom Pasta

<https://tikkido.com/blog/prosciutto-asparagus-mushroom-pasta>

### Prosciutto, Asparagus, Mushroom Pasta:

- 1 pound of pasta (I used Fusilli, but you can use whatever your favorite shape is)
- one package prosciutto (80g, or 2.8oz)
- two packages of mushrooms (I used a mix of chestnut and white button mushrooms)
- two cloves garlic
- olive oil (about 1 Tablespoon)
- three cups asparagus
- 2 teaspoons balsamic vinegar
- 1/2 teaspoon salt
- 1/8 teaspoon crushed red pepper
- 1/8 teaspoon black pepper
- Parmesan cheese to taste

### Instructions:

1. Bring salted water to a boil and begin cooking pasta according to the directions on the container. Set timer for two minutes before the pasta should be done.
2. At the same time, sautee mushrooms and garlic with the olive oil until soft (but not browned.)
3. Add chopped prosciutto to the mushrooms, and cook until the liquid from the mushrooms evaporates and the mushrooms start to brown and the prosciutto is a little crispy.
4. Add cut asparagus to the boiling pasta water and cook for the remaining two minutes.
5. Reserve a half a cup of the starchy pasta water, and drain the pasta and asparagus.
6. Add reserved pasta water, vinegar, peppers, and salt to the mushroom mixture and stir. Add pasta and asparagus and stir to combine.
7. Serve with parmesan cheese to taste.

