

Quick Pastasparagus

Orrechiette is a great little pasta undeservedly unknown in America. It looks like a rolled up condom for minihumans but the official translation is "little ears" and it's great with a simple tomato sauce (not from a jar!) and lots of freshly grated parmigiano. For something really different though you might try the following cheap trick when you're feeling lazy.

Cook 1 bunch of thin asparagus any way you can. Since they will get chopped into 1 inch pieces and dumped in the sauce, the cooking method, often quite particular for asparagus, doesn't really matter. As long as they end up soft. Maybe we should list the ingredients first. Okay.



asparagus
safe sex?

- 1 bunch high quality thin asparagus, with tight tips
- 1 pound orrechiette (imported De Cecco)
- 1 can cream of celery soup
- 1 can cream of shrimp soup
- pepper to taste, freshly grated
- lots of freshly grated parmigiano, at least $\frac{2}{3}$ cup, maybe more

Meanwhile cook the orrechiette al dente. Should take 10-12 minutes maybe 15 at full boil. Have the two cans of condensed soup mixed and heating up on another burner. Grate the cheese. Chop the cooked asparagus and dump into the heated soup. Avoid reading the salt levels on the soup can labels. When the pasta is done (judgement call), drain and return to pot with sauce and mix in the cheese. That's it. Serves 4 hungry people as a main dish. More if less than main or if lack of hunger strikes. Did we forget the pepper?