

## **Cavatappi with Asparagus, Arugula, Walnuts, and Blue Cheese**

Source: *Perfect Vegetables*

Serves 4-6 as a main dish

- 1      tbsp. plus 1/2 tsp. salt
- 1      lb. cavatappi or penne pasta
- 5      tbsp. olive oil, separated
- 1      lb. asparagus, tough ends snapped off, cut into 1-inch lengths
- 1/2    tsp. black pepper
- 1      c. walnuts, chopped
- 4      c. lightly packed arugula leaves, washed and dried thoroughly
- 6      oz. strong blue cheese
- 2      tbsp. cider vinegar
- 1      Granny Smith apple, peeled, for grating over pasta

Bring 4 quarts of water to a boil in a stockpot. Add 1 tbsp. salt and the pasta; stir; cook to al dente. Drain and return to stockpot.

While pasta is cooking, heat 2 tbsp. oil in 12-inch non-stick skillet over med.-high heat; add asparagus, pepper, and 1/2 tsp. salt. Cook, without stirring, until the asparagus is beginning to brown, about 1 minute. Add walnuts and continue to cook, stirring frequently, until nuts are toasted and asparagus is tender-crisp, about 4 more minutes.

Toss in arugula until wilted. Add the asparagus mixture, blue cheese, vinegar, and 3 tbsp. oil to the pasta in the stockpot. Stir to combine. Serve immediately, grating apple over individual servings.