

FRITTEDDA - pasta with broad beans, asparagus and peas

Serves 4

350g dried macaroni **or** penne **or** tagliatelle **or** trenette
50g Parmesan cheese, freshly grated

For the sauce

60ml extra-virgin olive oil
2 onions, peeled and finely sliced
150g podded and peeled broad beans (peeled weight)
150g peas (podded weight)
300g asparagus tips
2 tbsp finely chopped flat-leaf parsley



Heat most of the olive oil in a large saucepan.

Add the onion and fry gently until soft (6-8 minutes).

Add the raw broad beans, peas and lastly the asparagus tips.

Add 100ml of water and braise until the vegetables are tender (about 10 minutes).

Season with salt and pepper to taste.

Cook the pasta in plenty of boiling salted water for 6-7 minutes or until *al dente*.

Drain well and mix with the sauce.

Add the parsley.

Sprinkle over the Parmesan and lastly pour on a stream of the remaining olive oil.

Serve hot.