

Asparagus Spaghetti with Meyer Lemon and Calabrian Chile  
“Noodle Around with Spring Produce,” by Eleanore Park  
Adapted from Nick Curtola of the [Four Horsemen](#), Brooklyn NY  
*The Wall Street Journal*, Eating and Drinking Section  
Saturday/Sunday March 31-April 1, 2018

Serves: 6-8

Total Time: 20 minutes

### Ingredients

1-pound trimmed asparagus (I suggest purchasing fat asparagus as it will make it easier to make ribbons)  
1-pound spaghetti  
3 tablespoons extra-virgin olive oil  
1 tablespoon Dried Calabrian chiles (found at my local Wegmans)  
2 teaspoons fennel pollen (can substitute 2 teaspoons of toasted and ground fennel seed)  
2 Meyer Lemons (found a bag at Wegmans. Delicious Orchards carries when the quality meets their standards)  
1 cup pasta cooking water  
½-cup (1 stick unsalted butter)  
Kosher salt  
Parmigiano-Reggiano for garnishing

- Use a mandoline or vegetable peeler to shave **1-pound trimmed asparagus** into thin ribbons. Cover with a damp paper towel.
- Bring a **large pot of salted water** to a boil
- Add **1-pound of spaghetti** and cook according to package instructions until al dente.
- In a large skillet, heat **3 tablespoons extra-virgin olive oil** over medium heat until shimmering.
- Add **1 tablespoon coarsely ground dried Calabrian chiles** or red chile flakes.
- **2 teaspoons fennel pollen** or finely ground toasted fennel seed and **zest of two Meyer Lemons**.
- Cook, stirring until fragrant and chile flakes begin to fizzle, about 1 minute.
- Add **1 cup pasta cooking water** to halt cooking and remove from heat. Use tongs to transfer spaghetti directly to skillet. (Reserve pasta water in pot).
- Add **½ cup (1 stick) softened butter** and cook, tossing, until sauce begins to cling to noodles. Add **asparagus** and season with **kosher salt**. Continue to cook until asparagus softens slightly, 2-3 minutes more.
- Add **juice of 2 Meyer Lemons** and **¼ cup reserved pasta water**. Cook tossing frequently, until sauce is glossy and has reduced slightly, about 2 minutes (Add another splash of pasta water if sauce seems tight.) Season with salt to taste.
- To serve, transfer pasta to a platter or divide among bowls. Grate **Parmigiano-Reggiano** over top.