

Asparagus-Feta Pasta
"Six Weeks of Bright Green Delight," Melissa Clark
The New York Times/A Good Appetite
May 17, 2023

Time: 25 minutes

Yield: 4 to 6 Servings

Ingredients

8 tablespoons olive oil, plus more for drizzling

2 cups plain Greek yogurt

1 cup frozen peas, thawed

7 garlic cloves (3 finely grated or minced, 4 thinly sliced)

1 teaspoon kosher salt (Diamond Crystal), plus more as needed

1-pound short pasta, such as campanelle, shells, fusilli or orecchiette

½ teaspoon red-pepper flakes, plus more to taste

1 bunch asparagus (about 1 pound), trimmed and cut into ½" pieces

8 ounces feta, crumbled into large chunks

Juice of ½ lemon, plus more to taste

¼ cup mint leaves, torn

3 scallions, trimmed and thinly sliced

1. In the bowl of a food processor or blender, combine 5 tablespoons olive oil, the yogurt 2/3 cup peas, the grated garlic and 1 teaspoon salt. Pulse until the sauce is no longer chunky, scraping the sides with a rubber spatula. Transfer to a large bowl and set aside.
2. Bring a large pot of well-salted water to a boil. Add pasta and cook until al dente according to package directions. Drain.
3. While the pasta is boiling, add the sliced garlic to a large skillet, along with the remaining 3 tablespoons olive oil, ¼ teaspoon red-pepper flakes and a big pinch of salt and place over medium heat. Cook, stirring occasionally, until the garlic turns golden at the edges, 2 to 5 minutes.
4. Add the asparagus and remaining 1/3 cup peas to skillet and sauté until just cooked through, 2 to 3 minutes. If the pan looks dry, add a tablespoon or two of water.
5. After draining add the warm pasta to the yogurt mixture in batches, stirring in between, so the sauce doesn't curdle. Stir in the asparagus mixture, feta, remaining ¼ teaspoon red-pepper flakes and lemon juice. Taste and add more salt, red-pepper flakes, or lemon juice if needed. Drizzle with olive oil, garnish with mint leaves and scallions and serve warm.

*Donna's Note: Reserve one cup of pasta water. I didn't use all the yogurt sauce when dressing my pasta. If you find the mixture too thick on the pasta, add a tablespoon at a time to achieve the desired consistency.