



# Shrimp Asparagus Pasta

## *Ingredients*

- 3 ounces uncooked angel hair pasta
- 1/2 pound uncooked shrimp (16-20 per pound), peeled and deveined
- 1/4 teaspoon salt
- 1/8 teaspoon crushed red pepper flakes
- 2 tablespoons olive oil, divided
- 8 fresh asparagus spears, trimmed and cut into 2-inch pieces
- 1/2 cup sliced fresh mushrooms
- 1/4 cup chopped seeded tomato, peeled
- 4 garlic cloves, minced
- 2 tablespoons chopped green onions
- 1/2 cup white wine or chicken broth
- 1-1/2 teaspoons minced fresh basil
- 1-1/2 teaspoons minced fresh oregano
- 1-1/2 teaspoons minced fresh parsley
- 1-1/2 teaspoons minced fresh thyme
- 1/4 cup grated Parmesan cheese
- Lemon wedges

## *Directions*

Cook pasta according to package directions. Meanwhile, sprinkle shrimp with salt and pepper flakes. In a large skillet or wok, heat 1 tablespoon oil over medium-high heat. Add shrimp; stir-fry until pink, 2-3 minutes. Remove; keep warm.

In same skillet, stir-fry the next 5 ingredients in remaining oil until vegetables are crisp-tender, about 5 minutes. Add wine and seasonings. Return shrimp to pan.

Drain pasta; add to shrimp mixture and toss gently. Cook and stir until heated through, 1-2 minutes. Sprinkle with Parmesan cheese. Serve with lemon wedges.

