

# Linguine with Asparagus and Egg

From – *marthastewart.com*

Coarse salt and ground pepper

$\frac{3}{4}$  lb linguine or fettuccine

1 lb asparagus, ends trimmed, halved lengthwise

3 Tbsp unsalted butter

$\frac{1}{4}$  cup grated Parmesan, plus more for serving (optional)

4 large eggs

- In a large pot of boiling salted water, cook pasta according to package instructions, adding the asparagus in the last minute of cooking.
- Reserve 1 cup cooking liquid; drain pasta and asparagus and return to pot along with butter and Parmesan. Toss until butter is melted, adding enough pasta water to create a thin sauce that coats pasta.
- While pasta is cooking, in a large straight-sided skillet, heat 2 inches water over medium until a few bubbles rise to the top.
- Crack each egg into a small bowl and gently pour into skillet. Cook until whites are set and yolks are runny, 4 minutes. With a slotted spoon, transfer eggs to a parchment-lined baking sheet.
- To serve, divide pasta among four bowls, top each serving with an egg, and season with salt and pepper. Sprinkle with Parmesan if desired.



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