

# Cacio e Pepe

From Alexis' Kitchen

Prep time: 15 minutes

Cook time: 15 minutes

Total time: 30 minutes

Serves: 4 people

## Ingredients:

**Linguine Pasta**, 8 oz dried

**Pecorino Romano**, ¾ C fresh grated

**Extra Virgin Olive Oil**, 1 TBS

**Asparagus**, 5 oz cut into bite sized pieces

**Mushrooms**, 3 oz sliced

**Black Pepper**, fresh ground



## Method:

1. Bring 2 quarts of lightly salted water to a boil
2. Cook ½ box of pasta according to instructions on box, or until desired consistency
3. Reserve ¼ cup of pasta water before draining
4. Over medium heat, saute vegetables in light oiled pan until fork tender
5. Take a medium sized serving bowl and whisk grated romano cheese with the reserved pasta water until smooth.
6. Add 1 TBS Extra Virgin Olive Oil and fresh ground black pepper to taste
7. Add pasta and sauteed vegetables to sauce and toss
8. Serve immediately

This dish can be made with whatever vegetables are available and to your liking. Try Zucchini, bell peppers, or spinach and garlic.

## Shopping List:

Linguine Pasta (or Gluten free alternative)

Pecorino Romano

Any vegetables and mushrooms

Also needed: Olive Oil, Black Pepper