

Pasta with a Cream Vodka Sauce and Asparagus

For Pasta

Bring large Pot of water to a boil

Add Kosher salt, enough so the water tastes salty

Add the Pasta

Cook for 6 minutes and remove with strainer or drain into colander

While pasta is cooking heat a sauce pan and add the ground beef. Brown the ground beef and add the Pasta sauce

Heat the beef and pasta sauce on low.

Add a 1/2 ladle of pasta water to the sauce as it starts to warm

When pasta is cooked and the sauce is hot, drain the pasta and add all back the empty large pot and mix well

Cook on low heat for 1 minute

Add salt and pepper if you would like some

Add drizzle of extra virgin olive oil... this is optional.

For Asparagus

Heat skillet to medium/high heat.

Wash asparagus and trim an inch of the ends.

Add 1 tablespoon of butter and some olive oil to a skillet.

Add the asparagus and sprinkle with salt and pepper.

Cook for about 2-3 minutes and remove from heat.

Do not overcook. They should have a good bite to them... not be too soft.

Plate

Add some pasta to a plate and serve with a side of asparagus.

Enjoy!!!