

**Garofalo Whole Wheat Signature Farfalle with asparagus, cherry tomatoes and Pecorino Romano**

**1 bunch of asparagus**  
**1 ½ cups of cherry tomatoes**  
**8 oz. of Garofalo Signature whole wheat farfalle**  
**½ cup of grated Pecorino Romano cheese**  
**2 tablespoons extra virgin olive oil**  
**1 shallot**  
**1 clove of garlic**  
**1 tablespoon of shredded basil**  
**juice of half a lemon**  
**salt and pepper to taste**

- 1. Boil 2 quarts of water with a pinch of salt**
  - 2. Cut asparagus into 2 inch pieces and cherry tomatoes in half**
  - 3. Blanch asparagus in boiling water for 1-2 minutes then shock in bowl of ice water to stop cooking process**
  - 4. Place pasta in boiling water and cook for 15 minutes**
  - 5. Heat olive oil in large saucepan over medium heat**
  - 6. Finely mince shallot and garlic and add to olive oil**
  - 7. Sauté until golden brown- approx. 2-3 minutes**
  - 8. Add asparagus, cherry tomatoes, salt and pepper**
  - 9. Drain pasta and add to saucepan**
- Remove from heat, toss with lemon juice and basil and serve**