Orecchiette with Asparagus and Peas

Ingredients:

- 1 teaspoon kosher salt
- ¼ cup extra-virgin olive oil
- 4 cloves garlic, thinly sliced
- 1 large bunch medium-thick asparagus, peeled and cut into 1-inch pieces
- 1 pound orecchiette
- One box frozen peas, thawed
- 1 cup of red onions, chopped
- ¼ cup chopped fresh Italian parsley
- 1 cup grated Grana Padano

Directions:

- Bring a large pot of salted water to boil for the pasta.
- Add the olive oil to a large skillet over medium heat. When the oil is hot, add the garlic, and let it sizzle a minute.
- Add the asparagus, and toss. Cook and toss for about 5 minutes or until the asparagus just begins then cover.
- Add the orecchiette to the water
- Uncover the asparagus, add peas and salt. Toss for about 2-3 minutes
- Add the scallions, stir, and add 1½ cups pasta water.
- Bring to a boil, and cook for about 3-4 minutes.
- When the pasta is done, add directly to the sauce
- Add the parsley, drizzle with some olive oil, and mix
- Sprinkle with grated cheese and serve
Shrimp Fra Diavolo with Cherry Peppers

Ingredients:

- 1/3 cup extra-virgin olive oil
- 1/4 Stick of Butter
- 16 large shrimp, peeled and deveined
- 6 cloves garlic, peeled and minced
- 2 cans of whole tomatoes
- 2 tablespoons finely chopped pickled peppers (bottled green pepperoncini or hot cherry peppers), plus 2 tablespoons of their brine
- 1 lb of pasta

Directions:

- Bring your salted water to boil and add pasta
- Add olive oil and butter to pan and let brown
- Add shrimp and lightly brown but do not cook all the way through
- Slice the cherry peppers
- Once shrimp removed shrimp from pan and set aside
- Hand-crush the tomatoes as you add them to the pan, then add the juices from the can
- Add your peppers to the sauce and brine
- Stir in peppers for about 2-3 minutes
- Add shrimp to pan and finishing cooking 3-4 minutes
- Add pasta to your pan and mix all together
- Plate and enjoy