

# TERRA D'ORO

## SPRING PESTO PASTA

SERVE WITH TERRA D'ORO PINOT GRIGIO

### INGREDIENTS

- 12 oz fettuccine
- 5 cloves garlic, minced
- 2 tbsp olive oil
- 2 tbsp butter
- 1/2 cup Terra D'Oro Pinot Grigio
- 1 cup heavy cream
- 1/2 cup prepared pesto, more to taste
- 1/2 cup grated Parmesan cheese, plus extra for serving
- 1/2 bunch asparagus, trimmed and cut into 1-inch pieces
- 1/2 cup peas (fresh or frozen)
- Salt and pepper, to taste
- Fresh basil leaves for garnish



### DIRECTIONS

1. Bring a large pot of salted water to a boil. Cook the fettuccine according to package instructions until al dente. Drain, reserving 1/2 cup of the pasta water, and set aside.
2. In a large skillet, heat the olive oil and butter over medium heat. Add the minced garlic and sauté for about 1 minute. Add the asparagus and continue to sauté for another minute.
3. Add the peas and pour in the Pinot Grigio. Cover and let simmer for 2 minutes. Season with salt and pepper during this step.
4. Uncover the skillet and stir in the heavy cream, prepared pesto, and grated Parmesan cheese. Cook for an additional 2 minutes, letting the sauce thicken slightly. If the sauce is too thick, use the reserved pasta water to adjust the consistency.

5. Add the cooked fettuccine to the skillet. Toss well to coat the pasta thoroughly with the creamy pesto sauce.
6. Turn off the heat. Serve the pasta hot, garnished with fresh basil leaves and additional grated Parmesan cheese. And of course, a glass of Pinot Grigio wine!