

Penne Rigate Pasta with Asparagus, Peas, Capers and Lemon Cream

[Steve Shipley of Johnson & Wales](#)

From the Yale Appliance + Lighting Chef Series

Ingredients:

- 8 ounces uncooked penne pasta
- 1 3/4 cups asparagus, cut in small pieces
- 1 cup frozen green peas, thawed
- 1 tablespoon butter
- 1 garlic clove, minced
- 1 cup Chicken Broth
- 1/3 cup heavy cream
- 3 tablespoons fresh lemon juice (about 1 lemon)
- Salt & black pepper to taste
- Red pepper flakes, dried

Methods:

1. Cook pasta according to package directions. Add asparagus during last minute of cooking time. Place peas in a colander. Drain pasta mixture over peas; set aside.
2. Melt butter in a skillet over medium-high heat. Add garlic to pan; sauté 1 minute.
3. Add broth mixture to pan; bring to a boil. Stir in cream, juice, capers and red pepper flakes. Add pasta mixture to broth mixture; toss gently to coat.