

Pasta with Asparagus and Creamy Lemon Sauce

20 oz	fettuccine pasta
6 cups	sliced fresh asparagus, one inch pieces (about 2 lbs)
4 Tbsp	butter
1 ½ cups	chopped green onions
1 Tbsp	grated lemon rind
6 Tbsp	fresh lemon juice
2 cups	milk
5 ea	large eggs
3 tsp	dried dill
3/4 tsp	salt
¼ tsp	ground nutmeg
1 cup	grated, fresh parmesan cheese

Cook pasta in boiling water 4 minutes, add asparagus; cook 2 minutes or until tender. Drain.

While pasta cooks, melt butter in large skillet over medium heat. Add onions and lemon rind; sauté 1 minute add juice; cook 1 minute or until liquid almost evaporates.

Combine milk and eggs in a small bowl; stir well with a whisk, add pasta mixture and milk mixture to pan; stir well. Cook over low heat 3 minutes or until milk mixture is slightly thick, stirring constantly (do not boil). Stir in dill, salt, and nutmeg.

Sprinkle with parmesan cheese and serve immediately (serving size: 1 ½ cups).