

Asparagus, Pasta and Shrimp Salad with Basil Pesto Sauce

2 ½ cups pasta
2 bunches of asparagus, peeled, and cut in 1" lengths, except for the heads
2 whole pimentos sliced into ¼" wide slivers
1 cup calamata olives, pitted and sliced in half
2 ½ cups medium shrimp, peeled and deveined
6 to 8 oz basil pesto sauce (to taste)
½ cup toasted pine nuts
2 tbsp olive oil
4 garlic toes peeled and smashed
Salt and pepper

Toast pine nuts in oven on a sheet pan until light tan. Set aside.

Place oil in a sauté pan, add two smashed garlic toes, heat and stir until garlic begins to turn tan, remove garlic. Add shrimp and sauté until opaque. Remove shrimp and set a side.

To three quarts of water, add 2 tablespoons of salt, cook pasta until al dente, Remove pasta with spider, set aside, save water.

Add two garlic toes to water and bring to a boil, add 1/3 C salt. (Sounds like a lot, but it will drain off and keep the asparagus green) Add asparagus. Cook until not raw but still somewhat crisp—al dente.

Mix pasta, asparagus, pimento, shrimp, olives, pine nuts. Pepper to taste.

Add pesto to taste.