

# Roasted Asparagus Pasta



A delicious seasonal supper dish.



## Ingredients

400g penne

500g asparagus

2 tbsp olive oil

6 slices pancetta

200g cherry tomatoes

Handful basil leaves

Grated Parmesan

## Method

Heat oven to 200C/fan 180C/gas 6.

Boil the pasta in salted water. Trim and cut each spear of asparagus into 3 pieces and place into a roasting tin, then toss with the oil and sliced pancetta. Roast for 10 mins until the pancetta starts to crisp up, half the cheey tomotoes and stir in, then cook for 5 mins more.

Drain the pasta, then add to the roasting tin along with the torn basil leaves and seasoning. Stir well until everything is glistening, then serve in bowls, scattered with grated Parmesan.

Enjoy!