

SPRING PASTA WITH FAVA AND MOREL



Ingredients

Servings: 4

- 3 spring onion bulbs, thinly sliced
- 1/2 cup vegetable oil
- Kosher salt
- 3 tablespoons fresh chives
- 2 tablespoons parsley, chopped
- 4 teaspoons lemon zest
- 1 cup fresh fava beans (you can sub frozen)
- 12 asparagus stalks, sliced 1/4-inch
- 12 ounces linguine
- 2 garlic cloves, minced
- 6 ounces morel or cremini mushroom
- 1 cup crème fraîche
- 1 tablespoon fresh lemon juice

- Cook the spring onion bulbs and oil in a small saucepan over medium heat, until the bulbs are golden brown, about 3 minutes. Stir often. Transfer the bulbs to paper towels with a slotted spoon to drain; season with salt. Set aside 2 tablespoons of the onion oil.
- Mix the spring onion bulbs, chives, parsley and 1 tablespoon lemon zest in a small bowl; set the gremolata aside.
- Cook the fava beans in a large pot of boiling salted water until tender, about 2 minutes. Shock them in a colander set in a bowl of ice water with a slotted spoon. Drain and peel, transferring to a medium bowl as you go. (If you're using frozen fava beans, you won't need to peel them.)
- Return the water in the pot to a boil and cook the asparagus until tender, about 1 minute. Transfer to a colander in ice water with the slotted spoon. Drain and add to the fava beans.
- Return the water in the pot to a boil and cook the pasta, stirring occasionally, until al dente (the pasta will still be opaque and firm in the center). Drain the pasta, reserving 1 1/2 cups pasta cooking liquid.
- Heat the reserved onion oil in a large skillet over medium-high heat. Add the spring onion stems, garlic and mushrooms; season with salt. Cook, stirring often, until the vegetables are tender and taking on some color, about 4 minutes. Stir in the crème fraîche, 1/2 cup pasta cooking liquid and the remaining 1 teaspoon lemon zest and bring to a simmer.
- Add the pasta and 1/2 cup pasta cooking liquid and cook, tossing often and adding more pasta cooking liquid as needed to help finish cooking the pasta - until the pasta is al dente and the sauce is thickened and coats the pasta, about 5 minutes. Add the fava beans, asparagus and lemon juice and toss to combine; season with salt and pepper.
- Serve the pasta topped with the onion gremolata.

