

Shrimp & Asparagus

Ingredients

1 pound fresh asparagus	1 tablespoon lemon juice
1 (16 ounce) package of pasta	1 pound medium shrimp - peeled and deveined
4 cloves garlic, minced	1 pound fresh mushrooms, thinly sliced
½ cup extra virgin olive oil	½ cup grated Parmesan
1 cup butter	

Instructions

In a small saucepan, boil or steam asparagus in enough water to cover until tender; chop and set aside.

Bring a large pot of salted water to full boil, place the pasta in the pot and return to a rolling boil; cook until al dente. Drain well.

In a large saucepan, saute garlic in the olive oil over medium-low heat until the garlic is golden brown.

Place butter and lemon juice in the saucepan. Heat until the butter has melted. Place the shrimp in the saucepan and cook until the shrimp turns pink. Place the mushrooms and asparagus into the saucepan, cook until mushrooms are tender.

Toss the shrimp and vegetable mixture with the pasta and sprinkle with Parmesan cheese. Salt and pepper to taste. Serve immediately.