



Lemon Trofie Pasta

Recipe courtesy of Keli Sim Deritis, Poggi Bonsi www.poggibonsigifts.com



[Share it](#) | [Download it](#)

Total Time: 30 minutes

Prep time : 10 minutes

Cook time: 20 minutes

Yields: 5 servings

Ingredients

1 Package Trofie Al Limone
1/2 lb Asparagus Chopped into 1 inch pieces
1 cup Fresh Peas
1 1/2 cups Whole Milk Ricotta Cheese
1 Tbsp Lemon Zest
1/4 Cup Casina Rossa EVOO with Sicilian Lemon

1 Pinch Casina Rossa Herb & Salt
Fresh Ground Black Pepper, to taste
1/4 cup Fresh Italian Parsley Chopped
Freshly Grated Parmesan Cheese, to taste

Directions

Boil a large pot of water; cook Lemon Trofie Pasta in well-salted water according to package directions.

While pasta cooks chop 1lb of asparagus into 1 inch pieces. Add Chopped asparagus and peas to pot with cooking pasta; let everything cook together until al dente.

In a separate mixing bowl combine 1 1/2 cups whole milk ricotta cheese, 1 TBSP lemon zest, 1/4 cup Casina Rossa EVOO with Sicilian Lemon,

A pinch of Casina Rossa Herbs & Salt and fresh ground pepper to taste. Mix well.

To serve

Place pasta and veggies in large serving bowl. Add cheese mixture, stir to combine all ingredients.

Sprinkle fresh grated parmesan cheese and Italian parsley on top.

Buon Appetito!