

# Creamy Goat Cheese and Asparagus Orecchiette

from Food & Wine

**SERVES 4**

3/4 pound orecchiette  
1/4 cup extra-virgin olive oil  
1/2 medium red onion, finely diced  
3/4 pound medium asparagus spears, cut into 1/2-inch lengths  
1/2 teaspoon crushed red pepper  
2 tablespoons fresh lemon juice  
1 teaspoon finely grated lemon zest  
Salt and freshly ground black pepper  
2 tablespoons fresh goat cheese  
1 tablespoon snipped chives  
Freshly grated Parmesan cheese, for serving

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## Directions

In a large pot of boiling salted water, cook the orecchiette until just al dente.

Drain the orecchiette, reserving 2/3 cup of the cooking water.

Meanwhile, in a large, deep skillet, heat the olive oil until shimmering.

Add the onion and cook over moderately low heat until softened, about 5 minutes.

Add the asparagus and crushed red pepper and cook over moderate heat until crisp-tender, about 5 minutes.

Add the orecchiette and the reserved cooking water to the skillet along with the lemon juice and zest; season with salt and pepper.

Cook, stirring, until the orecchiette is al dente and the asparagus is just tender, about 2 minutes.

Add the goat cheese and chives and stir until melted. Transfer the pasta to bowls and serve with Parmesan cheese.

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