

## Shaved Asparagus Pasta Salad with Carsos Garlic-Parsley Rotini

4 C Carsos Garlic-Parsley Rotini  
1 ½ C Shaved Asparagus  
1 C Green Peas, fresh or frozen work just fine here  
¼ C Radishes, very thinly sliced  
¼ C Chives, sliced thin  
2/3 C Mayonnaise  
½ C Grated Parmesan  
Juice of 1 whole lemon  
Salt and fresh cracked black pepper

- Start by cooking your pasta in boiling salted water until al dente. 3-4 minutes
- While the pasta cools, prepare your vegetables. Trim both ends of the asparagus reserving the top tips for your salad. Then using a peeler, make long peels across the whole length of the asparagus to get nice long ribbons. No need to cook them at all since they're so thin.
- After finishing your radishes and chives, make the dressing by combining the mayo, grated parm and lemon and whisk together. Feel free to add as much parmesan as you like.
- Gently toss pasta with the vegetables and dressing. Season to taste with salt and pepper.