

Cavatappi Pasta with Grilled Spring Vegetables



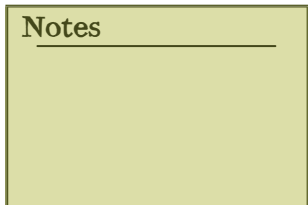
WITH TEXAS HILL COUNTRY SICILIAN INFUSED EVOO

Ingredients

- 1 pound cavatappi pasta
- 1 bunch asparagus, tough ends trimmed
- 1 pint cherry tomatoes, halved
- 1/4 cup Sicilian Infused Olive Oil
- Salt and black pepper, to taste
- 2 tablespoons butter
- 2 tablespoons all-purpose flour
- 2 cups whole milk
- 1/2 cup grated Fontina cheese
- 1/2 cup grated Parmesan cheese
- 4 cloves garlic, minced
- 1/4 teaspoon garlic powder
- 2 tablespoons tomato paste
- Garnish with fresh parsley, basil, and grated parmesan



Notes



Directions

1. Preheat grill to medium-high heat.
2. Cook the cavatappi pasta according to package instructions. Drain and set aside.
3. While the pasta is cooking, toss the asparagus and cherry tomatoes with olive oil, salt, and black pepper. Grill the vegetables until they are tender and slightly charred, about 5-7 minutes. Remove from grill and set aside.
4. In a saucepan, melt the butter over medium heat. Add the minced garlic and sauté for 2-3 minutes until fragrant. Whisk in the flour and cook for 1-2 minutes, stirring constantly.
5. Slowly pour in the milk, whisking constantly to prevent lumps from forming. Bring the mixture to a simmer and cook for 3-4 minutes, stirring occasionally, until the sauce has thickened. Add the tomato paste and stir until well combined.
6. Remove the saucepan from the heat and stir in the grated Fontina and Parmesan cheeses until they are melted and the sauce is smooth. Add garlic powder and stir to combine.
7. In a large mixing bowl, toss together the cooked pasta, grilled asparagus, grilled cherry tomatoes, and Fontina-Parmesan sauce until everything is well-coated.
8. Serve the pasta hot, garnished with additional grated Parmesan cheese, fresh basil and parsley, and freshly ground black pepper, if desired.