



10 asparagus tips, roughly chopped
5 sun dried tomatoes, chopped
_ pound pancetta, chopped
3 cloves garlic, chopped
_ cup extra virgin olive oil – regular olive oil may be used
8 ounces (2-3 portions) of fresh or store bought pasta, cooked until only a minute of cooking time is left.

Pour the oil into to frying pan, heat the oil and when hot add the asparagus.

Sauté for 1 and half to 2 minutes or until the asparagus begins to turn green.

Next add and sauté the pancetta,

Stirring briskly add the garlic and sun dried tomatoes.

Add the pasta with a minute left of cooking time to the frying pan mix well.

Add one tablespoon of olive oil and mix.

Add one cup of water the pasta was cooked in and mix until the water is absorbed.

Serve

Serves 4