

Ramp/Spring Onion Pasta

Serves 4:

Ingredients

1/2 pound ramps, or 2 bunches spring onions*
2 tablespoons olive oil
kosher salt and freshly ground black pepper
1/4 to 1/2 teaspoon red pepper flakes
zest from 1 lemon
1 pound pasta--egg tagliatelle or whole wheat spaghetti
1/2 cup heavy cream
freshly grated Parmesan cheese

* add 1/4 cup basil leaves, julienned, if using spring onions

Preparation

If using ramps, rinse well, chop off root ends, and peel off any slimy top layer skin.

Separate the stalks from leafy tops and slice leaves in half lengthwise.

Chop stalks and place them in a hot pan to sauté with olive oil over medium-low heat.

If using spring onions, chop white and light green parts and add to oil in pan.

As ramps/spring onions wilt in pan, season with kosher salt, ground black pepper and red pepper flakes.

In a large pot, bring salted water to a rolling boil.

Add tagliatelle or spaghetti to the pot and cook according to package directions.

Add leafy ramp tops to the sauté pan, along with lemon zest to add brightness to the sauce.

If using spring onions, toss in julienned basil leaves with the lemon zest.

Sauté, stirring, for a couple of minutes while the pasta finishes cooking.

Add heavy cream to pan and adjust heat to keep it at barely a simmer.

Let onions/ramps stew in cream for a few minutes to soften.

Toss pasta with onions and cream sauce.

Season to taste with lemon juice, salt and pepper, and top all with freshly grated Parmesan.

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