

Angel Hair with Asparagus, Tomatoes, & Fresh Basil

16 stalks asparagus
1 tablespoon olive oil
4 cloves garlic -- minced
1/4 teaspoon pepper
6 medium plum tomatoes -- seeded and chopped
1/4 cup dry white wine
1/4 teaspoon salt
1 tablespoon butter
9 ounces refrigerated angel hair pasta
1/4 cup fresh basil -- shredded

1. Trim asparagus and rinse in cold water. Remove the tips; set aside. Bias-slice remaining asparagus stalks into 1 1/2-inch pieces and set them aside.
2. In a large skillet heat oil over medium heat. Add garlic and pepper; cook 1 minute, stirring constantly. Add tomatoes and cook about 2 minutes, stirring often. Add asparagus stalks, wine, and salt to mixture. Cook, uncovered, for 1 minute more. Add butter; stir until melted.
3. Meanwhile, cook pasta according to package directions; drain. Return to pan; toss with asparagus mixture and basil.