

SPRING ASPARAGUS, MOZZARELLA CHEESE AND BASIL ANGEL HAIR PANCAKES

By: Simply Creative Chef Rob Scott

Ingredients:

Yields 5-6 pancakes

½ pound angel hair pasta
1 pound steamed asparagus, cooled and chopped
¾ pound shredded mozzarella cheese
½ cup parmesan cheese
1 egg, slightly beaten
½ cup fresh basil, chopped
½ teaspoon garlic powder
Pepper to taste
Olive oil

Directions:

- Boil angel hair pasta according to package instructions
- Strain and run a little cold water over pasta but keep pasta warm to hot
- Transfer to a large mixing bowl
- While pasta is still warm to hot, add asparagus, mozzarella cheese, parmesan cheese, egg, basil, garlic powder, and pepper
- Mix well until you could form a pancake – you may need an additional egg or mozzarella to make it form better
- In a large skillet, heat olive oil on medium-high heat
- When the oil is hot, add 3 pancakes at most
- Cook approximately 5 minutes on each side until crisp on both sides or until desired doneness

**additional ingredients you may want to add to this recipe: baby spinach, shrimp, sundried tomatoes, artichokes, pepperoni, prosciutto, lobster, crab or ham