Food



CREAMY ASPARAGUS PASTA

Lemon zest ties all the flavors together in this light and creamy pasta. Make it a meal: Serve with a salad of sliced fresh mozzarella and cherry tomatoes tossed with a little fresh basil, balsamic vinegar and olive oil. Servings: 4 servings, 1 1/2 cups each Total Time: 35 minutes

Ease of Preparation: Easy Health: High Fiber, Low Sat Fat, Low Cholesterol, High Calcium, Heart Healthy, Diabetes Appropriate

Ingredients:

- 8 ounces whole-wheat penne pasta
- 1 bunch asparagus, trimmed and cut into 3/4-inch pieces
- 1 1/2 cups whole milk
- 4 teaspoons whole-grain mustard
- 4 teaspoons flour
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper
- 2 teaspoons extra-virgin olive oil
- 3 tablespoons minced garlic
- 2 teaspoons minced fresh tarragon or 1/2 teaspoon dried
- 1 teaspoon freshly grated lemon zest

• 2 teaspoons lemon juice

July 16, 2009

1/2 cup grated Parmesan cheese, divided

Steps:

1: Bring a large pot of water to a boil. Add pasta and cook for 3 minutes less than the package directions. Add asparagus and continue cooking until the pasta and asparagus are just tender, 3 minutes more. Drain and return to the pot. 2: Meanwhile, whisk milk, mustard, flour, salt and pepper in a medium bowl. Heat oil in a medium saucepan over medium-high heat. Add garlic and cook, stirring, until fragrant and lightly browned, 30 seconds to 1 minute. Whisk in the milk mixture. Bring to

a simmer, stirring constantly, and cook until thickened, 1 to 2 minutes. Stir in tarragon, lemon zest and juice.

3: Stir the sauce into the pasta-asparagus mixture. Cook over medium-high heat, stirring, until the sauce is thick, creamy and coats the pasta, 1 to 2 minutes. Stir in 1/4 cup Parmesan. Divide the pasta among 4 bowls and top with the remaining 1/4 cup Parmesan.

Nutrition:

(Per serving)

Calories - 359 Carbohydrates - 55

Fat - 10

Saturated Fat - 4

Monounsaturated Fat - 4

Protein - 18

Cholesterol - 18

Dietary Fiber - 7

Potassium - 467

Sodium - 602

Nutrition Bonus - Folate (38 daily value), Calcium (30 dv), Vitamin C & Zinc (20 dv). By EatinWell. Courtesy of Arcamax.com •







Located Inside The Embassy Suites Hotel LAX/South 1440 E. Imperial Avenue, El Segundo, CA 90245

310.640.1070

Let our catering department make

your event special. For information and

space availability call 310.640.1622

Free Parking!

three ninety-five happy hour

4 p.m. to 7 p.m. daily • all items \$3.95

appetizers

taquitos buffalo wings cheese quesadilla nachos supreme house-made bleu cheese potato chips

cocktails

pomegranate margarita 1440 margarita appletini mangotini well drinks

house wines by the glass & all draft beers

UALENTINO'



Pizza, Pasta & More





1 LARGE 16" PIZZA with one topping \$1199

us Tax. Extra toppings additional cost. No substitutions, plea

2 MEDIUM 14" PIZZA with one topping \$1599

Plus Tax, Extra toppings additional cost, No substitutions, please

EL SEGUNDO 150 S Sepulveda Blvd.

310-426-9494

Now Open

MANHATTAN BEACH 976 Aviation Blvd. 310-318-5959

DELIVERY IN LIMITED AREA AT BOTH LOCATIONS

П

П



Available

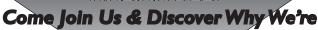
• Basil Pesto

Chicken

• Eggplant

Vegetarian

VISA



Voted BEST Lunch and BEST Sandwich Shop

Many years in a row And Best Caterer (2005)

Every Day - All Day Combo Value

\$6.75 - \$7.75

Brown-Bag Rinaldi's to Spring, Summer Outings, Sports, Picnic, etc.







Daily Special

One Bag of

20 oz. Fountain

6 Roll

Chips

Drink

Phone: (310) 647-2860 Fax: (310) 647-2855 323 MAIN STREET • EL SEGUNDO



El Segundo

The guacamole's fresh. The salsas are fresh. Even the store is fresh.

400 N. Sepulveda Blvd. • El Segundo, CA 90245 (N. Sepulveda & E. Grand Ave.) • 310-615-9960



One coupon per person, per visit. No substitutions. No cash value. Void if copied or reproduced. Expires 8/16/09. NS 3

