

# Asparagus Balsamic Pasta

- 1/2 pound asparagus
- 1 Tbsp olive oil
- 1 tsp salt
- 1/3 cup balsamic vinegar
- 1/2 tsp brown sugar
- 1/2 lb. gluten free rotini (I love Ancient Harvest Corn and Quinoa Blend)
- 1/4 lb butter, cut into pieces
- 1/3 cup grated Parmesan cheese, plus more for serving

Bring a large pot of water to a boil.

Heat oven to 400F. Snap the tough ends off the asparagus and discard them. Cut the spears into 1 inch pieces. Put the asparagus on a baking sheet and toss with the oil and 1 tsp of salt. Roast until tender, about 10 minutes.

While asparagus roasts, add pasta to the boiling water and cook according to package directions.

Meanwhile, put the vinegar in a small saucepan. Simmer until about 3 tablespoons remain. Stir in the brown sugar. Remove from the heat.

Drain the pasta and toss with the butter, vinegar, asparagus, Parmesan. Serve with additional Parmesan.