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