

Spaghetti with Seared Asparagus (Main Courses)

8 oz. dried spaghetti, prepared according to package directions, reserving 1 cup of cooking water
2 Tbsp. butter
1 bunch asparagus
 $\frac{1}{3}$ cup almonds or hazelnuts, toasted and chopped
3 Tbsp. lemon juice
1 to 2 Tbsp. Halladay's Boursin Cheese Seasoning
 $\frac{1}{3}$ cup panko breadcrumbs, toasted until golden
 $\frac{1}{3}$ cup parmesan or asiago cheese, grated

In a deep skillet, heat butter over medium high. Add asparagus; cook until almost tender, 5 minutes. Add garlic; cook 2 minutes. Add almonds, lemon juice and seasoning, adding reserved cooking until desired consistency. Toss with panko, cheese and pasta.