



spoon & whisk

ESSENTIAL KITCHENWARE & CUTLERY
FOR THE WELL-STOCKED KITCHEN

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Creamy Pasta with Peas and Pancetta

Serves 4

Creamy pasta with peas and pancetta is the perfect dish for spring! Featuring crispy pancetta, sweet peas, bright lemon, and a rich parmesan cream sauce, we love how this recipe is easy enough for a weeknight, but also fancy enough to serve to guests any night. Delicious!

Ingredients:

1 pound pasta, any shape
8 ounces pancetta, diced
1 small shallot, diced finely
1-1/2 cups heavy cream
2 cups peas, frozen or shelled fresh
Zest of one lemon
2 tablespoons fresh lemon juice
1 cup fresh Parmesan cheese, finely grated
Salt and pepper, to taste
Parmesan, shaved for garnish

Directions:

1. Fill a large pasta pot with cold water and bring to a boil. Cook the pasta to al dente in salted water according to the package directions. Drain, reserving 1 cup of the cooking water.
2. Meanwhile, in a large skillet or sauté pan, add the pancetta and cook until crispy.
3. Add the shallot and sauté until translucent.
4. Add the cream, and bring to a low simmer. Add the lemon zest and peas, and stir.
5. Once the pasta is cooked, add the al dente pasta and lemon juice to the cream sauce and mix with the grated parmesan cheese. Add about 1 cup of the reserved pasta water to help coat the pasta in the sauce.
6. Stir the pasta until well-coated and silky. Taste and adjust with salt and pepper. Garnish with shaved parmesan. **TIP:** The salted pasta, pasta water, crispy pancetta, and grated cheese add enough salt to this dish so that additional salt may not be needed.