

PAPPARDELLE WITH PROSCIUTTO, PEAS & MICRO GREENS



TOOLS



CW7018
Tri-Ply Fry Pan

E5632
FirmGrip™
Grater/Zester



SG200
Stainless Steel
Tapered Grater



H3910GY
High Heat
Spatula Spoon

RECIPE

Ingredients

- 1 package pappardelle
- 2 tbl extra virgin olive oil
- 2 tbl butter
- 1/4 cup chopped shallot
- 2 cloves of garlic, crushed
- Salt and pepper to taste
- 1 lb snap peas
- 1/2 cup heavy cream
- Zest of 1 lemon
- 6 oz prosciutto, torn
- 6 oz micro greens
- 1/3 cup freshly grated parmesan cheese

Directions

Bring a large pot of salted water to a boil. Cook pasta according to package instruction. Drain, reserving 1/2 cup hot pasta water.

Meanwhile, heat oil and butter in a large sauté pan over medium-low heat. Add shallots, garlic, salt, and pepper. Cook, stirring often, until softened, about 2-3 minutes. Add peas and heavy cream, bring to a simmer and cook for 2 minutes.

Stir in cooked pasta, lemon zest and 1/2 cup hot pasta water. Toss to combine. Stir in prosciutto and top with greens and cheese. Divide onto plates or serve family style.

BUON APPETITO!

