

PEAS PASTA AND PARMESAN

INGREDIENTS

1 box spaghetti or linguini
1/4 cup + 1 tablespoon extra-virgin olive oil
4 cloves garlic, minced
3 tablespoons heavy cream
1 cup cooked baby peas (frozen and thawed are fine, fresh are better)
1/2 cup fresh parsley, minced, divided
1/2 cup freshly shaved Parmesan cheese, divided
Coarse salt and freshly ground black pepper, to taste
Basil, for garnish

DIRECTIONS

Bring a large pot of salted water to a boil. Cook pasta according to package directions, until al dente. Drain pasta, reserving a cup of pasta water for later use. Coat pasta with a tablespoon of olive oil and set aside.

Place remaining quarter cup olive oil in the large pot on medium-high heat. Add garlic and cook until fragrant, about 30-60 seconds. Add pasta back in to the stock pot, then half of the pasta water and simmer until liquid is reduced by half. Remove from the heat and stir in the cream. The starch from the pasta water and the cream will start to thicken. Stir in peas, half the parsley and half the Parmesan cheese. Season with salt and pepper to taste.

Remove from heat and place in bowls. Garnish with remaining parsley, Parmesan cheese and basil.