

Pasta and Peas in Lemon Cream Sauce

A bright and creamy dish that is enhanced by the crunchy bread crumb topping. I served this with Banfi's Cerulli Spinozzi Pecorino "Cortalto" Colli Aprutini IGT and it truly was a perfect pairing the wine held up to the pasta so well. It didn't lose it's lemony characteristics at all. LOVELY!!!

Serves 4

45 minutes to prepare

Pasta and Sauce:

1 gallon water

Kosher salt

1 pound short pasta (I used ziti)

1 stick (8 tablespoons) salted butter

4 ounces pancetta, cubed

1 teaspoon fresh thyme, minced (put a pinch aside for crispy crumbs)

2 cloves garlic, minced

1 small yellow onion, diced

2 lemons, zested and juiced (put a pinch of zest aside for crispy crumbs)

2 cups frozen peas, thawed

3/4 cup heavy cream

1 cup grated Pecorino cheese

Crispy Crumbs:

1/4 cup olive oil

1 cup panko

Kosher salt and pepper to taste

reserved thyme and zest from above

1. Bring large pot of water to boil, add salt and pasta and cook as package directs.
2. Meanwhile, melt butter in large skillet over medium heat. Add pancetta, thyme, and onions and cook until the onion softens, 2 to 3 minutes. Add garlic and cook a minute or two more. Stir in the lemon zest and juice and bring to a simmer. Stir in the peas and cream, bring to a simmer until slightly thickened, about 2 minutes.
3. While sauce is cooking start crispy crumbs by heating olive oil in a saute pan over medium heat. Add panko, toss to coat in oil and season with salt and pepper. Cook, tossing occasionally, until



panko is golden brown. Remove from heat, add reserved lemon zest and thyme and stir everything together.

4. Stir the Pecorino into the lemony sauce, then drain pasta, add to skillet of sauce and toss together. Taste and adjust seasoning as needed.
5. Sprinkle crispy crumbs over the pasta and serve straight from the skillet.
6. ENJOY!!!

