



Recipe of the Week

PAPPARDELLE WITH BABY PEAS, PANCETTA & MINT

Serves 4

Ingredients

400g dried egg pappardelle or fettuccine
50g butter, cubed
250g pancetta cubes or smoked streaky back bacon, cut into thin slices
4 cloves garlic, sliced into thin slivers
500ml cream
200g frozen baby peas
100g finely grated Parmesan
Small handful mint leaves, finely sliced

Method

1. Cook pasta in a saucepan of boiling salted water, following the packet directions, until al dente. Meanwhile, melt half the butter in a heavy-based frying pan then fry the pancetta or bacon until dark and crispy.
2. Reduce the heat to low then add garlic and fry, stirring, for 1 minute. Add cream and stir until reduced slightly, scraping the base of the pan with a wooden spoon. Add frozen peas and cook for 2 minutes.
3. Drain the pasta then return to the saucepan and toss together with the remaining butter.
4. Season well with freshly ground black pepper.
5. Stir the pasta and half the Parmesan into the cream and pea mixture then serve immediately, topped with the remaining Parmesan and mint.