

Parmesan Spring Pasta

1 tbs. EVOO
2 oz. diced pancetta
1/2 bunch asparagus, trimmed and cut into 1" pieces
Kosher salt for pasta water
1 lb. pasta (gnocchi works great, but penne, spaghetti, or bowtie would be good too)
1 cup frozen peas
2 tbs. unsalted butter
1/4 cup Parmesan, grated
1/2 cup heavy cream
Freshly ground black pepper, to taste (I use a lot!)
2 tbs. flat-leaf parsley, chopped, for garnish

Heat the olive oil over medium-high heat until shimmering. Add in the pancetta and asparagus and sauté until pancetta is browned and asparagus is cooked (about 6–8 minutes).

Meanwhile, bring a large pot of heavily-salted water to a boil. Cook pasta according to package directions (gnocchi takes about 3 minutes). Drain and set aside.

Add frozen peas to pancetta and asparagus mixture. Cook until softened (about 3 minutes). Add in 2 tbs. butter, cook until melted (about 1 minute). Add in the Parmesan, heavy cream, and black pepper, stirring constantly, and cook until sauce thickens (about 2 minutes).

Gently add cooked pasta to the sauce, stirring to coat.

Garnish with parsley.

Additions to Consider: lemon juice/zest, sundried tomatoes, diced cherry tomatoes, sliced black olives, feta or goat cheese



<https://pineapplehouserules.com/>