

## 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 and heavy cream, 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/>