

# A Sutherland Belle

## Spring Pasta Primavera with Asparagus, Peas, Pancetta & Crème Fraîche

### INGREDIENTS

- 8 ounces pancetta or thick-cut bacon, diced
- 1-pound asparagus
- 3 tablespoons unsalted butter
- 1 1/2 cups frozen English peas, completely thawed (room temperature)
- 1/2 cup thinly sliced spring onion, white part only
- 2 tablespoons minced shallot
- 5 garlic cloves, finely chopped
- coarse salt and freshly ground black pepper, to taste
- 16 ounces fettuccine or tagliatelle
- 1 cup grated Parmigiano-Reggiano, at room temperature
- 8 ounces crème fraîche, at room temperature
- 1/2 cup reserved pasta water

### INSTRUCTIONS

1. Bring a large pot of heavily salted water to a boil over medium-high heat.
2. While the water is coming to a boil, in a large skillet cook pancetta until crisp. Remove from pan and drain on paper towels. Clean oil from the pan.
3. Trim asparagus stems on a diagonal; leave asparagus tips whole.
4. Melt butter in a large skillet over medium-high heat. Add asparagus, onion, and shallots. Cook until vegetables are barely tender, 3 to 4 minutes.
5. Stir in garlic and cook 1 minute more. Season with salt and pepper; set aside.
6. Drop pasta into boiling water and cook until al dente. Drain well, reserving 1/2 cup of pasta water.
7. Transfer pasta to the skillet of prepared vegetables or to a large bowl.
8. Immediately toss pasta with vegetables, Parmigiano-Reggiano, crème fraîche and pancetta. Gently fold in peas.
9. Thin sauce to desired consistency with reserved pasta water. \*Note I only used 2 tablespoons
10. Top with additional Parmigiano-Reggiano and black pepper.