

A Sutherland Belle

Creamy Pasta with Pancetta & Peas

INGREDIENTS

- 16 ounces Girelle pasta or medium pasta shells
- 8 ounces pancetta, diced
- 1 large shallot, finely diced
- 3 cloves garlic, minced
- 4 tablespoons unsalted butter
- 1 cup half and half
- 1 cup heavy whipping cream
- 1 teaspoon fresh cracked black pepper
- ½ teaspoon onion powder
- ½ teaspoon garlic powder
- 2 cups frozen peas (about 12 ounces)
- ½ cup to 1 cup reserved pasta water
- 1 cup parmesan cheese
- Fresh parsley for serving (optional)

INSTRUCTIONS

1. Fill a large pot with water and a teaspoon of salt. Bring it to a boil over high heat. Once boiling, add pasta and set the timer to cook the pasta according to package instructions. With one minute of pasta cooking time remaining, add the frozen peas. Check the pasta to ensure it's cooked to your desired tenderness. Set aside 1 cup of pasta water. Drain the pasta and peas and return them to the large pot.
2. Meanwhile, heat a large sauté pan over medium heat. Once hot, add pancetta and cook until crispy. Remove the pancetta and set aside. Reserve 1/3 cup for topping. Drain any excess rendered fat from the sauté pan.
3. Melt butter in the sauté pan. Add shallot, garlic, onion powder, garlic powder, and black pepper and cook for 3 minutes. Whisk in the half & half and heavy cream. Cook with a rapid simmer for about 4 minutes. Shut off the heat. Slowly stir in the parmesan cheese until melted.
4. Add cooked pasta shells, and peas to the cream mixture. Add pancetta to the pasta and pour in ½ cup of the reserved pasta water if needed. Taste and adjust seasoning. Add pasta water as necessary.
5. Top individual bowls with reserved pancetta, parmesan cheese, parsley, and more black pepper, if desired. Serve immediately.