



Prosciutto Pea Fettuccine

 TOTAL TIME: 20 mins
 LEVEL: Easy
 YIELD: 4 servings

Prosciutto, cream and pea combine to make a simple and flavourful dish that can be on the table in 15 minutes. Make with fresh peas in summer or frozen in winter.

Ingredients

400g fresh fettuccine
25g butter
2 garlic cloves, minced
½ onion, diced
1 C cream
2 C peas
100g prosciutto
½ C Parmesan, grated
1 lemon, zest and juice
salt + pepper

Directions

1. Cook fettuccine according to package instructions. Drain and toss with 1 tsp of oil.
2. Melt butter in a large frying pan over medium heat. Add garlic and onion and sauté until soft. Add cream, peas and prosciutto. Cook for 2-3 minutes until peas are cooked.
3. Stir in pasta, Parmesan, lemon juice and zest. Season well and serve.

Note: Substitute prosciutto for bacon or ham for a budget-friendly alternative.