

Pea and Pancetta Linguini

Ingredients

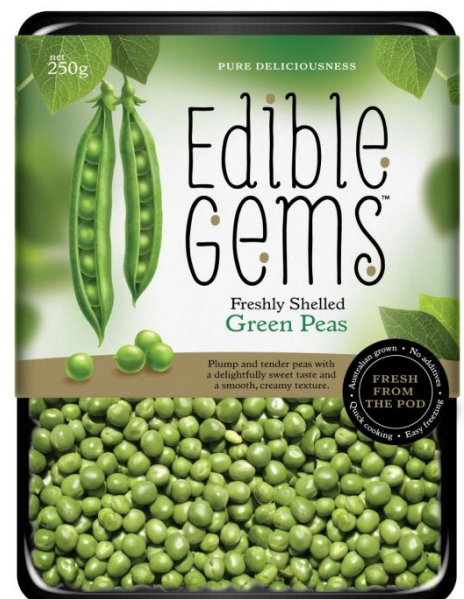
- 2 tbsp olive oil
- 6 slices of pancetta, thinly sliced
- 250 grams Edible Gems Freshly Shelled Peas
- 4 sliced spring onions
- 3 garlic cloves, finely chopped
- 1 fresh chilly, finely chopped (optional)
- 1 cup of hot chicken or vegetable stock
- 1 squeeze of lemon juice
- 1 handful of fresh chopped parsley
- 3 tbsp of fresh ricotta
- Salt and Pepper to taste
- 500gm pack of dried linguini
- ½ cup of grated pecorino cheese to sprinkle over the top



Instructions

Linguini and sauce take the same cooking time. Cook the pasta in boiling salted water as per cooking instructions until al dente. At the same time, heat oil in a large frypan at medium heat. Add pancetta and cook until crisp. Add spring onions, garlic and chilly, stir through for 30 seconds. Add peas and stock, bring to a simmer and cook for 3 minutes. Add lemon juice, salt and pepper and ricotta, stir through. Drain linguini, add to the sauce and stir through. Cover with pecorino cheese and serve immediately.

Serves 4 -6 people



For stockists, visit: www.ediblegems.com.au