



Three 'P' Pasta

Fettuccine with Peas, Prosciutto, Parmesan & Shiitake Mushrooms

Makes 4–6 servings ~ \$18.25 (\$4.56–\$3.04 per serving)

This is a classic pasta, that is easy and always a winner.

Ingredients

1 1/2 to 2 lbs. Fettuccine (depending on whether or not you eat like Harry or Peyton)

1 1/2 cups Peas, shelled and blanched

3–4 Tbsp. (2 oz.) Butter

3 oz. Prosciutto

5 oz. Shiitake Mushrooms, sliced

3/4 cup Parmesan or Romano, grated

6 oz. Heavy Cream

Directions

1. Cook fettuccine, drain but do not rinse. Reserve a little of the pasta water.
2. Use a large sauté pan and sauté the sliced mushrooms in butter on a medium heat until they are soft.
3. Add ham and cook for about a minute, then add the cream and boil to reduce. Reduce heat and cook cream for one to two minutes. The cream should be able to coat the back of a spoon.
4. Add a pinch of salt, the peas and cheese to taste. If the cream seems to be too thick, dilute with a little of the pasta water.
5. Toss the veggie and cream mix with the pasta and top with more of the cheese.

Recipe courtesy of Harry Shapiro, Harry's Roadhouse

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