



PASTA WITH PEAS AND PROSCIUTTO

Serves 2

INGREDIENTS:

- 1/3 dry spaghetti package
- 2 tbsp olive oil
- 4-5 prosciutto slices, torn into 1-inch pieces
- 1 medium size shallot
- 1 garlic clove, smashed
- 2 tbsp white wine
- 1/2 cup frozen peas, thawed
- 1 tsp fresh thyme (or 1/4 dry thyme)
- 1/4 cup freshly grated Parmesan cheese, plus more for serving
- Salt and pepper



PHOTOGRAPHY AND STYLING BY IGLIKA PETROVA

DIRECTIONS:

1. Pour yourself a glass of white wine, sip and enjoy the cooking:
2. Heat a large pot with 4 quarts of salted water until it reaches the boiling point. Add the spaghetti and stir gently to separate. Lower the heat to medium-high, watch so water doesn't over boil and stir from time to time to prevent the pasta from sticking. Cook until the pasta is al dente (neither crunchy nor too soft).
3. Meanwhile, heat 1 tbsp of olive oil in a large non-stick pan. Arrange the prosciutto pieces so they cover the pan and are not touching each other. Adjust the heat to medium-low, cook the prosciutto for 1 minute, then turn the pieces on the other side and cook for an additional minute – until crispy but not burnt. Remove the prosciutto with a slotted spoon, place on a plate and set aside.
4. Using the same pan (do not clean the prosciutto drippings) add the remaining 1 tbsp olive oil, shallot and the garlic. Cook until soft and fragrant, about 1 minute. Add the wine and peas and cook for 30 seconds. Using tongs or a spaghetti spoon (long, cupped, pronged spoon) take the spaghetti out of the water and place them into the pan with the rest of the ingredients. Add 2 ladles of the spaghetti water, stir well and cook on low heat until most of the water is absorbed, about 2 minutes. The pasta should be wet and have some liquid, if dry add a 1/2 ladle of the pasta water. Turn the heat off. Add thyme, prosciutto, Parmesan and pepper (to taste) to the pan. Toss the pasta gently using 2 spoons until Parmesan cheese coats the noodles and turns into a creamy sauce.
5. Divide the pasta between 2 plates. Top with extra Parmesan cheese and serve right away.