

# Bucatini con Pancetta e Piselli

## Ingredients:

- ◆ 1/2 Pound Riscossa Bucatini (CBI #108012)
- ◆ 1 Cup Pasta Water
- ◆ Salt (CBI # 136025)
- ◆ 4 Oz. Volpi Pancetta (CBI #10038380)
- ◆ 3 Garlic Cloves, minced (CBI #470010)
- ◆ 1 Yellow Onion, julienned (CBI #446030)
- ◆ 1/8 Tsp Red Pepper Flakes (CBI #136183)
- ◆ 1 Cup Frozen Peas (CBI #264168)
- ◆ 1/2 Cup Heavy Cream (CBI #10081574)
- ◆ 1 Cup Grated Romano (CBI #174127)
- ◆ 1 Lemon, zested (CBI #412520)
- ◆ 2 Tbsp Thyme (CBI #468560)



## Instructions:

1. Bring a large pot of salted water to a boil. Cook pasta until al dente. Reserve one cup of pasta water before draining.
2. Meanwhile, heat a large skillet over medium high heat. Add the pancetta and cook until starting to brown, 5 minutes. Remove pancetta from leaving fat in pan.
3. Add julienned onions and sauté until caramelized.
4. Add the garlic and red pepper flakes, cook for about 30 seconds, or until fragrant.
5. Add the peas and cook for about 2 minutes.
6. Add the cream and stir to coat the peas. Add the pasta, Romano cheese and some of the pasta water.
7. Stir to mix and keep adding the pasta water a little at a time until the sauce is your desired consistency.
8. Add the lemon zest, season with salt and pepper, and stir in the thyme.

