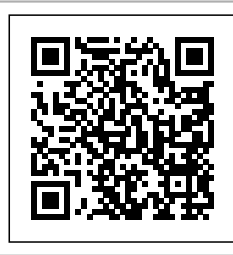


Creamy Shells with Peas and Prosciutto



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Recipe by: Laura Vitale

Serves 4 to 6

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients

- 1lb of Medium Size Shells
- 4oz of Prosciutto, chopped
- 2 Cloves of Garlic, peeled but left whole
- 2 Tbsp of Unsalted Butter
- 1 1/2 cups of Heavy Cream
- 1 cup of Frozen Peas
- 4oz of Gorgonzola (optional)
- Pinch of Nutmeg
- Salt and Pepper to taste
- 1/2 cup of Freshly Grated Parm

1) Fill a large pot with water, add a generous pinch of salt and bring to a boil, once boiling, add the shells, cook for about 2 minutes shy of package instructions, and at the last minute, add the frozen peas, meanwhile, make the sauce.

2) In a large skillet or shallow Dutch oven, add the butter, once melted, add the prosciutto until it begins to crisp, add the garlic, cook a couple minutes or until fragrant.

3) Add the cream, along with a pinch of nutmeg and a tiny touch of salt and plenty of black pepper, bring to a boil, simmer until thickened, at this point the pasta and peas should be ready, reserve a touch of the starchy cooking water, drain the pasta, add it to the sauce along with the gorgonzola, about 1/2 cup of the starchy water and parm, cook for a couple minutes until thickened and creamy and serve right away!

