



## Straw and Hay Pasta

Prep Time: 15 mins  
Total Time: 40 mins  
Servings: 6

### Ingredients

Kosher salt and freshly ground pepper  
4 scallions  
2 cloves garlic, minced  
2 tablespoons olive oil  
1 cup frozen baby peas, defrosted  
4 ounces (1/2 cup) diced pancetta  
2/3 cup chicken broth  
1/2 cup heavy cream or half and half  
1/2 pound dry egg fettuccine or linguine  
1/2 pound dry spinach fettuccine or linguine  
1/2 cup grated Parmesan cheese  
Fresh parsley, chopped, for garnish

### Preparation

Bring a large pot of salted water to a boil over high heat.

Meanwhile, heat olive oil in a large saucepan over medium heat. Trim the scallions and slice into thin strips and then crosswise about 3 inches long. Add the scallions to the pan and cook for about 1 to 2 minutes until wilted. Add the diced pancetta, and cook for about 5 minutes or so until it gets crispy and browned.

Pour in the broth and bring to a boil. Reduce the sauce to a simmer and cook until the liquid is reduced by half. Add the heavy cream and continue to simmer another 2-3 minutes.

Stir the pasta into the salted boiling water and let return to a boil, then cook for 9 minutes until al dente (slightly firm and chewy). Remove the cooked pasta from the water with a slotted spoon and add to the sauce in the skillet, stirring to coat. Cook over high heat until liquid reduces to a creamy sauce. Remove from the heat and stir in the Parmesan cheese. Garnish with black pepper and freshly chopped parsley, if desired.