

BUTTERY ORECCHIETTE WITH CRISPY PANCETTA & PEAS

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COOK TIME: 15mins

SERVES: 2

CALORIES: 680 kcal (PER SERVING)

INGREDIENTS

200 g/7 oz orecchiette
150 g/5 oz frozen green peas
150 g/5 oz pancetta, cut into small pieces or matchsticks
2 garlic cloves, minced
2 tbsp unsalted butter
2 tbsp olive oil
1/2 tsp salt
1 tsp black pepper
1 tsp red pepper flakes
4 tbsp grated Parmesan

*BREAD CRUMBS

30 g/1 oz panko bread crumbs
3 tbsp olive oil
salt + black pepper

DIRECTIONS

Cook the pasta in a large pot with boiling salted water. Drain, reserving ½ cup of the cooking water.

For the breadcrumbs. Heat a large skillet over medium heat and add the olive oil. Once hot, add panko and cook while constantly stirring for 4 minutes until toasted and golden. Season with salt and pepper.

Remove from skillet to a plate.

In the same skillet, heat olive oil and butter. Add pancetta, cook until crispy and golden brown, stirring occasionally, for about 5 minutes. Add garlic, cook for 2 minutes. Stir in peas and season with salt, black pepper and red pepper flakes. Sauté for 3 minutes, stirring from time to time.

Add cooked pasta and parmesan, toss and add a generous splash of cooking water. Stir until pasta is coated with butter sauce.

Divide among bowls, serve with crunchy bread crumbs. Enjoy!

Thanks for making! ... And if you love these recipes please consider supporting me by becoming a Cooking Club Member or just buy me a coffee.