

## **FETTUCINE WITH BACON AND PEAS**

**SOURCE: PRIME TIME EMERIL**

**Cook/Prep Time: less than 45 minutes**

### **INGREDIENTS:**

1/2 C fresh or defrosted frozen peas  
3/4 lb bacon, cut into 1" pieces  
3/4 C finely chopped yellow onions  
1 tsp minced garlic  
1 C heavy cream  
1 C freshly grated Parmigiano-Reggiano cheese  
1 tsp Essence or Creole seasoning  
2 1/2 tsp salt  
1/4 tsp freshly ground black pepper  
1 Gallon water  
12 oz dried fettuccine or tagliatelle

### **DIRECTIONS:**

Bring small saucepan of lightly salted water to boil over - add peas & blanch for 2 minutes - drain/set aside.

Cook bacon in large skillet over medium-high heat, stirring frequently, till browned & crispy (about 5 minutes) - using slotted spoon, transfer to paper towels to drain.

Pour off all but 1 TBS of fat from skillet - add onions & cook, stirring often, till softened (about 4 minutes) - add garlic & stir till fragrant (about 1 minute) - whisk in cream - stir in 1/2 C grated cheese, Essence, 1/2 tsp salt + pepper - bring to boil & cook, stirring often, till slightly thickened (about 2 minutes) - remove from heat & cover to keep warm.

Meanwhile, bring 1 gallon water + remaining 2 tsp salt to boil in large pot over high heat - add pasta - cook, stirring frequently to keep pasta from sticking together, till al dente (7-10 minutes) - drain, reserving 1/2 C of cooking liquid.

Return pasta to pot - add cream mixture, reserved cooking liquid, peas & bacon - toss 1 minute over medium heat, or till sauce is warmed through & coats pasta. Divide pasta among 4-6 plates - sprinkle with remaining 1/2 C cheese. Serve hot.

Servings: 4-6