

Pasta with Fresh Garden Peas and Gorgonzola

Just-harvested garden peas give this warm, creamy dish a burst of freshness.

Fresh & Seasonal Ingredients:

- 3/4 cup garden peas, fresh from the pod (can substitute frozen peas)

Pantry & Fridge Items:

- 1-pound cavatappi pasta (a tubular, corkscrew-shaped pasta)
- 4 tablespoon butter

- 2 ½ cups light cream or low fat half-and-half (not fat-free!)
- 1 ½ teaspoon granulated garlic
- 1 cup Parmesan cheese
- ½ cup crumbled Gorgonzola cheese
- freshly cracked black pepper
- salt

Cook pasta according to directions on the package. Drain but do not rinse.

While the pasta is cooking, melt the butter in a large saucepan. When the butter has melted, add the cream, peas, granulated garlic and salt to taste. Heat over medium-low heat, stirring often, until the edges of the sauce start to simmer, about 3 minutes (be sure not to boil or overcook at this point).

Add the cooked, drained pasta to the sauce. Stir gently while bringing the sauce back to a low simmer over medium-low heat. Add the Parmesan cheese, remove from heat and gently stir until smooth, creamy and the pasta is evenly coated with sauce. Serve immediately. Top with crumbled Gorgonzola cheese and freshly cracked black pepper.

Serves 6