

Fettuccine with Prosciutto and Peas

¼ cup butter
2 cups heavy cream
1 cup frozen green peas
6 ounces dices prosciutto
3 tablespoons freshly grated Romano or Parmesan cheese
Kosher salt and freshly grated black pepper
1 lb fettuccine pasta

Cook the pasta according to package directions
Meanwhile, melt butter in a large heavy skillet, medium heat
Add the cream and bring to a boil, cook until slightly thickened and reduced, about 3 minutes
Add green peas and prosciutto and cook an additional 2 minutes
Remove from heat and add the grated cheese
Add the cooked and well-drained pasta and toss to combine
Add additional grated cheese and freshly cracked black pepper if desired and serve immediately
Don't forget the crusty bread!

About six servings