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# Filasky's Produce

## Recipe Of The Week

### Peas and Pasta

1 lb. Thin Pasta

Salt and Pepper

Olive Oil

4 oz. Pancetta or Bacon

2 Shallots

2 Cups Peas

Chopped Fresh Parsley

8 Cloves Garlic

Red Pepper Flakes to taste

1 lemon zested and juiced

Grated Parmesan

Cook pasta 'al dente' reserving 1 cup of the pasta water. Cook pancetta/ bacon in an iron skillet until brown and cooked through. Drain on paper towels then drain skillet leaving 2 Tbsp. of fat in skillet. Add shallots, peas, salt/pepper, and Red pepper flakes. Heat on medium high and cook for 5 minutes tossing often. Add garlic and parsley and cook for 3 more minutes or till peas are cooked through. Return pancetta/bacon to pan and add in 3/4 cup of the pasta water, more pepper flakes, lemon juice, and zest. Toss lightly in bowl with pasta and add grated parmesan...as much or little as you like! Enjoy!!