

## Pasta with Prosciutto and Peas

12-16 ounces pasta (such as fettuccine, capellini, orchiette)  
1/3 pound prosciutto  
2 Tablespoons butter  
1 to 1 ¼ cups heavy cream (or half-and-half)  
½ cup frozen peas  
½ cup grated hard Italian cheese  
(Parmigiano-Reggiano or Romano or Grana Padana)  
1/4 teaspoon freshly grated nutmeg  
Freshly ground black pepper  
Pinch of salt



In boiling salted water, cook the pasta until it is just al dente.

Meanwhile, slice the prosciutto into ribbons, short or long, depending on the shape of the pasta; set aside. Melt the butter in a skillet, add the cream and peas and simmer until sauce is reduced and begins to thicken. Add the cheese, stirring constantly as it melts, and season with pepper and salt (watch the salt, as the pasta is in salted water).

Turn off heat under sauce and as soon as the pasta is done, drain it and transfer it to the pan with the sauce and toss. Toss pasta until sauce coats the noodles evenly.