

## Phyllis' Pasta Estiva (Summer Pasta)

In the spring, I make a Primavera Sauce for linguine. It's chock full of spring veggies. So...when the fava beans and peas began to show up at the Farmer's Market, I thought "I should make a pasta using them; here it is!"

Makes 4 Main Course Servings

2 Tbsp. each butter & EVO  
1 medium onion, minced  
1 large clove garlic, minced  
1 cup shelled fava beans  
1 cup shelled fresh peas  
8 oz. cauliflower florets (1" florets)  
1 medium zucchini, ends trimmed, cut in half lengthwise, cut into ¼" slices  
1 cup cherry tomatoes, halved  
1 cup whipping cream  
½ cup chicken stock  
¼ tsp. red pepper flakes, or to taste  
2 Tbsp. chopped fresh basil  
2 oz. prosciutto, thinly sliced, rolled up & cut across into thin slices  
4 green onions, thinly sliced  
Sea salt & freshly ground black pepper  
1 lb. dried linguine or spaghetti  
1 cup freshly grated Parmigiano Reggiano or Grana Padano

Bring a large pot of water to a boil. Add 2 tsp. salt. Fill a medium sized bowl with water & ice & set aside. Add the fava beans to the boiling water & blanch for 2 minutes; add the peas & blanch for 1 minute. Using a "spider" or a slotted spoon remove the veggies to the bowl of ice water. Let cool. Drain well before using in the sauce. This can be done a couple of hours ahead. Set aside the cooking water.

Place a large serving bowl in a 180 F oven to warm. Bring the pot of water back to the boil & add the pasta, stirring for a minute, then cook until al dente.

Meanwhile heat a wok or large, deep skillet over medium heat. Add the butter & EVO, heat until hot, then add the onions & sauté until soft; add the garlic & chili flakes, stirring, for a minute. Mix in the cauliflower & zucchini & stir-fry for 2 minutes. Increase the heat to high; add the cream & stock & cherry tomato halves; boil until liquid is slightly reduced, about 3 minutes. Stir in the fava beans, peas, prosciutto & green onions & cook for 2 minute more; stir in the basil & season to taste with salt & pepper.

Remove 1 cup of pasta cooking water & set aside; drain the pasta in a colander & add to the sauce in the pan, tossing to combine, adding pasta cooking water to thin if necessary. Remove from the heat & stir in ½ cup of the Parmigiano. Place in the warmed serving bowl & serve immediately, passing extra Parmigiano.