

## FETTUCCHINE *with* PEAS, PROSCIUTTO *and* LEMON CREAM SAUCE

### INGREDIENTS

- 4 cups homemade chicken stock (reduced to 2 cups)
  - 2 cups cream (reduced to 1 cup)
  - 1 cup cooked peas
  - 4 oz. prosciutto, julienned into 1-inch strips
  - 1 tsp. lemon zest
  - 2 tsp. fresh lemon juice
  - 2 tsp. kosher salt
  - 2 tbsp. chopped chives, plus more for garnish
  - 1 lb. fettuccine
  - 3 oz. Parmigiano-Reggiano, grated
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### PREPARATION

**Sauce:** Bring chicken stock to a boil and reduce by half. In a separate sauce pan, reduce cream by half; then add to chicken stock. Remove from heat and add peas, prosciutto, lemon zest, lemon juice and salt. Set sauce aside. Right before ready to serve, add chives. Season to taste with salt.

**Cooking pasta:** Meanwhile, in a large pot of heavily salted boiling water, cook pasta until tender but firm to the bite, about 7-10 minutes. Drain pasta well, transfer to a bowl and toss gently with half the sauce, reserving remaining sauce for serving.

**To serve:** Spoon pasta onto a pasta plate. Add small ladleful of reserved sauce. Garnish with grated Parmigiano-Reggiano and chives; then serve.

Serves 12 as a first course.

Recipe created by Parties That Cook® [www.PartiesThatCook.com](http://www.PartiesThatCook.com)

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