

# Ricotta, Pea and Lemon Pasta

Well spring is in the air.....finally! A great time to serve up nice, quick and easy meals with fresh spring ingredients. This pasta will literally take minutes to get on the table and will be a taste sensation that will have the buds and not the booty blooming!

Prep time: 10 Minutes  
\$ Low Budget

Cooking time: 20 Minutes

Serves 4

500gm packet of small shell pasta

3 tbs extra virgin olive oil

1 large garlic clove, finally chopped

1/2 a teaspoon of dried chilli flakes

Zest of 1 lemon

Juice of 1/2 a lemon

1 cup of frozen baby peas

50gm bag of baby rocket leaves

A splash of dry white wine

250gm of light ricotta cheese

1/2 a cup of freshly grated parmesan cheese

Sea salt and cracked black pepper

Extra virgin olive oil for a final drizzle

Bring a large saucepan of salted water to the boil and cook the pasta shells for approximately 8-10 minutes or until al dente` (if you know what that is!)

While the pasta is cooking, heat a heavy based pan with the olive oil and lightly fry the garlic and chilli flakes until fragrant. Add the lemon zest, juice and white wine and allow to reduce for a couple of minutes. When the liquid has all but gone add the frozen peas and fry until they get a lovely bright green colour about them, stirring all the time. Put half the parmesan cheese and all of the ricotta in the pan and season with salt and pepper.

Drain the pasta and with the rocket leaves, add them to the pan and toss with a large spoon so that all the little shells are coated with the cheesy mixture.

Divide the pasta between four bowls, top with the remaining parmesan, a drizzle of extra virgin olive oil and serve with lemon wedges and crusty bread if you so desire. Will go beautifully with a nice glass of bubbles or a lovely, fruity, yep.....you guessed it, Sav Blanc!

Ps. Could even be served at room temperature for a picnic pasta salad.