

Springtime Penne

with Optional Prosciutto



VEGETARIAN



CARNIVORE

8 OUNCES PENNE



OLIVE OIL, DIVIDED

4 OUNCES PROSCIUTTO, THINLY SLICED

3 GARLIC CLOVES, MINCED



SHELLED ENGLISH PEAS OR FROZEN BABY PEAS, THAWED

1 POUND SPINACH, SHREDDED



VEGETABLE STOCK



HEAVY CREAM



UNSALTED BUTTER



FRESHLY GRATED PARMIGIANO CHEESE

SALT AND PEPPER

Bring a large pot of salted water to a boil. Add the **PENNE** and cook. Drain and set aside.

In a small skillet, heat  **OLIVE OIL** over medium heat. Add chopped **PROSCIUTTO** and cook until brown and crispy. Remove from heat and set aside.

In a large skillet, heat  **OLIVE OIL** over medium heat. Add the **GARLIC** and cook, ⌚ **ABOUT 3 MINUTES**.

Add **VEGETABLE STOCK** and boil over high heat, ⌚ **ABOUT 5 MINUTES**.

Add the **PEAS**, **SPINACH**, **STOCK**, and **CREAM** to the skillet and boil over high heat until the sauce has thickened and spinach has wilted, ⌚ **5 MINUTES**.

Stir in the penne and cook until heated through. Remove from heat and add **BUTTER** and the grated **CHEESE**. Season with **SALT** and **PEPPER**.

Serve the pasta in bowls and top carnivore dishes with prosciutto. Sprinkle with additional **PARMIGIANA**.

