

PAPPARDELLE PRIMAVERA

1 lb. Dried Pappardelle
Pasta
2 Tbsp. Butter
1 Cup Half and Half
1 4-oz. Log Goat Cheese

1 ½ Cups Frozen Peas
2 Medium Leeks (2 Cups),
sliced
2 Tbsp. Chives, chopped

1 tsp. Lemon Zest
1 tsp. Fresh Ground
Pepper
½ tsp. Sea Salt

INSTRUCTIONS

1. Cook pasta in a large pot of water per instructions. Drain, reserve 1 cup pasta water and set aside.

2. Melt butter over medium heat. Add in leeks, stirring until very soft, approx. 4 minutes. Add in half and half and cheese, stirring constantly until melted and thickened, approx. 4 minutes. Stir in peas, salt and pepper. Cook, stirring frequently until peas are bright green and tender, approx. 2 minutes.

3. Add mixture into pot of pasta, stirring gently, until sauce thickens. Add in ½ to 1 cup pasta water, if needed to loosen sauce. Top with chives, lemon zest and additional ground pepper.

*Feel free to substitute half and half with plant based milk and add protein on top if desired.

RECIPE SERVES 2 TO 4

