

# Fettuccini Primavera

**Spring Peas | Wild Ramps | Fava Beans | Pancetta | Local Mushroom  
| Kumato Tomato | White Wine & Butter Sauce**

Pasta:

If using fresh boil pasta in salted water for 4 minutes

If using dry pasta boil in salted water for 8-12 until al dente

Begin by rendering down ½ cup of diced pancetta (about) 5 minutes

Add anchovy cook until completely broken down

Add diced shallots, cook until translucent

Add chopped garlic, cook 2 minutes

Add mushroom, peas, and fava beans cooks 4 minutes

Deglaze pan with white wine, cook 2 minutes until wine has evaporated

Add chicken stock and pasta. Cook 2 minutes

Add butter, ramps, basil & tomato. Cook 2 minutes

Transfer to plate sprinkle with breadcrumbs and fresh grated cheese.

Squeeze lemon over top

Ingredients

- ½ pound pasta
- ¼ cup pancetta
- 2 anchovy fillets
- 2 gloves garlic chopped
- 1 shallot chopped
- ¼ English peas
- ¼ fava beans
- ½ cup chopped mushroom
- ¼ white wine
- ¼ cup chicken stock
- 2 tablespoons butter
- 8 ramps clean and trimmed
- 4 kumato tomato or any fresh tomatoes, rustic cut
- 6 basil leafs, ripped
- ¼ cup fresh grated asiago, pecorino Romano or parmesan cheese
- ¼ cup bread crumbs
- ½ lemon