

PASTA WITH PEAS (SPAGHETTINI CON PISELLI)

Serves 4-6

1 lb. spaghetti, linguine, or fettucine
1/8 cup olive oil
1/4 lb. Black Forest or other ham, chopped
1 medium onion, chopped
1 garlic clove, minced
1/2 cup finely chopped fresh parsley
1 cup chicken broth
1-2 cups fresh peas
2 med. tomatoes, peeled, seeded and chopped, or 1 cup canned Italian plum tomatoes
1 Tb chopped fresh basil or 1 tsp dried
Freshly ground black pepper
2 Tb butter
1 cup grated Parmesan cheese

Set 6 quarts of water to boil, with 2 tablespoons salt; this may take half an hour. Add the spaghetti and cook for 7 or 8 minutes, or until done, but still firm.

In a large enamelware skillet, heat the oil and add the ham, onion, garlic and parsley. Cook until the onion is soft.

Add the broth, basil and the peas. Cook until the peas are almost done, then add the tomatoes and basil, salt and pepper to taste, and cook for 2 to 3 minutes longer.

Drain the spaghetti and turn into a warm bowl. Add the sauce and the butter, and half the cheese. Toss gently and serve at once, with the remaining cheese on the side.