

# YINZER YUMS OF YESTERYEAR

## WEEKNIGHT RICOTTA PASTA

### INGREDIENTS

- 1 cup shelled fresh or frozen peas
- 1 cup cooked bacon crumbles
- 2 Tbsp. olive oil or butter
- 1 medium onion, minced
- 1 cup ricotta cheese (about  $\frac{1}{2}$  pound)
- $\frac{1}{2}$  cup freshly grated Parmesan cheese
- Salt and freshly ground black pepper to taste
- 1 lb. orecchiette, small shells, rotini, or fusilli

### PREPARATION

Bring 4 quarts of water to a boil in a large pot for the pasta. Add the desired salt to the boiling water; then, add pasta and cook until al dente. Add 1 cup of frozen peas and cook 1-2 more minutes, then drain, reserving the cooking water.

Warm 2 Tbsp. olive oil or butter in the empty pasta pot. Then, add the onion and soften for 5-6 minutes. Then, add bacon bits and warm them with the onions for about 2 minutes. Add  $\frac{1}{2}$  cup of cooking water to create a slurry. Simmer for 3-4 minutes before adding in the cheeses. Then, add the pasta and peas, and carefully mix everything together; serve immediately.

Re-warming this pasta: add about a half cup of milk to smooth it out and re-moisten it. Warm for 5-6 minutes on low heat until about 160 degrees.



ORIGINAL RECIPE - PITTSBURGH POST-GAZETTE FOOD SECTION AUG 14 1996