



## Penne with Proscuitto and Peas

Mike DeSimone & Jeff Jensen

- 1 ½ pounds penne
- 2 tablespoons salt
- ½ cup olive oil
- 2 cups frozen peas, thawed (or fresh shelled, if you can find them)
- 4 ounces thinly sliced prosciutto, cut or torn into small pieces
- ¼ pound Locatelli Romano cheese, grated
- Fresh ground pepper to taste

In a small colander, allow the peas to thaw and come to room temperature. Place the colander in the sink or over a small plate to catch the dripping water. (If using fresh peas, you will place them in boiling water for two minutes, drain, and allow to come to room temperature before using. With frozen, let them start thawing when you head to the beach in the morning.)

Fill a large, heavy bottomed pot half to two-thirds with cold water, stir in salt, cover, and bring to a boil over high heat. Remove the lid, allow water to come back to a full, rolling boil, and add penne. Stir, and cook according to directions on pasta box. Stir occasionally; when done, drain into a large colander. Shake the colander to remove excess water from inside the penne, and then pour the cooked pasta back into the empty pot. Immediately stir in the olive oil, peas, and prosciutto. The heat of the pasta will warm the peas and release the flavor of the prosciutto. Divide among eight small plastic containers and top each with grated Locatelli and fresh ground pepper. Refrigerate, and enjoy tomorrow for lunch. Will keep for five days.