

# THE OLIVE AND THE GRAPE

Celebrates National Pasta Month Recipe of the Week 10/5/08

## **PAGLIA e FIENO** (Straw and Hay)

This quick, yet luxuriously delicious dish gets its name from the mix of green and yellow fettuccine. Serves: 8 first course servings, 4 main course servings

Bring to a rolling boil in a large pot:

6 quarts water

2 T. salt

Add and cook til tender, yet firm (3-5 minutes for "our" pasta, less for fresh):

12 oz. ***fresh spinach fettuccini*** and 12 oz. ***fresh egg fettuccini*** OR 1 # ***Paglia e Fieno***

Meanwhile, heat in a large skillet over medium heat:

1 T. butter

Add, and cook for 1 minute:

2 oz. prosciutto, chopped

Add and boil for 2 minutes:

1 cup heavy cream

Stir in and cook for 2 minutes:

1 package of frozen peas

Drain the pasta and add it to the skillet, along with:

2 additional oz of prosciutto, chopped

1 c. finely grated Parmesan cheese

Salt and pepper to taste

Serve immediately.

Items in ***bold italic*** are available at THE OLIVE AND THE GRAPE, Mentor, OH.

440-257-0778 [www.theoliveandthegrape.biz](http://www.theoliveandthegrape.biz)