



## Gluten Free Fettuccine with pancetta, peas, cream and parmesan cheese

Yield 4 portions: 12 nests, approx. 6 oz. per serving

½ Cup	Pancetta, diced, rendered, strain and reserve fat
2 TBSP	White onion, diced
1 tsp	Garlic, minced
½ tsp	Thyme, fresh, chopped
2 TBSP	White wine, pinot grigio or similar
¾ Cup	Light cream
½ Cup	Chicken broth
½ Cup	Sweet Peas, frozen, thawed
	Salt and black pepper to taste
	Parmesan cheese to taste

### To Serve:

- Add the diced pancetta to a large sauté pan and cook over medium heat to render the fat out.
- Carefully pour the pancetta into a strainer set over a bowl.
- Return the cooked pancetta along with 1 TBSP of the fat to the sauté pan.
- Add the onion, garlic and thyme and sauté until onions are translucent.
- Deglaze with the white wine and reduce the wine by 50%.
- Add the light cream and chicken broth.
- Add the sweet peas and season the sauce with salt and pepper.
- Cook the GF fettuccine nests according to package instructions and when ready, toss into the sauce.
- Divide the pasta into 4 shallow bowls and top with grated parmesan cheese.

### Buon appetito!

