



FETTUCCINE WITH MINT, PEAS, HAM, AND CREAM

Serves 4 to 6

The mint enhances all the flavors and adds its own wonderfully fresh touch. Any variety of ham can be used instead of the Parma.



2 leeks (about 4 ounces), white parts only, very thinly sliced

2 tablespoons olive oil

2 cloves garlic, minced

1 cup Homemade Chicken Stock, or canned low-sodium chicken broth, skimmed of fat

1 cup heavy cream

3 ounces cooked Parma ham, cut into 1/8-inch-thick matchsticks

1 cup frozen peas, defrosted

Salt and freshly ground black pepper

1 pound fresh or dried fettuccine

1 cup small mint leaves, or chopped large leaves

1. Place sliced leeks in a small bowl of cold water. Let stand for 5 minutes to rid them of dirt and sand. Lift sliced leeks out of water, leaving sand behind, and drain well. Bring a large pot of water to a boil over high heat.

2. Heat olive oil in large skillet over medium-low heat. Add leeks and garlic, and cook until softened, 2 to 3 minutes. Raise the heat to medium-high. Add chicken stock, cream, ham, and peas; season with salt and pepper. Let the sauce cook until it is reduced by half, stirring frequently until it has thickened, about 6 minutes.

3. Salt the boiling water, add pasta, and cook until al dente, about 4 minutes for fresh. Drain fettuccine, and return to pot. Add sauce to fettuccine, and toss to combine. Transfer to a serving dish, sprinkle with the mint, and serve.