

Ferraro's Cucina

Fusilli Pasta with Spring Peas

Ingredients

- 450 g **Fusilli Pasta**
- 1 clove **Garlic**
- 1 handful **Fresh Herbs**
(eg. Parsley, Sage, Oregano)
- 100 g **Parmesan Cheese** (cubed)
- 50 g **Whole Almonds**
- 50 ml **Olive Oil**
- 250 g **Fresh Or Frozen Peas**



Preparation

- Bring a large saucepan of lightly salted water to the boil over high heat. Add the pasta and cook according to package instructions, or until al dente tenderness.
- Meanwhile, place the garlic in a food processor and pulse to mince followed by the herbs, pulsing to mince. Transfer to a small bowl, and set aside.
- No need to rinse the bowl of the food processor, just add the Parmesan cheese and almonds and process to grind. It takes just a minute. The texture should be crumbly, not a paste.
- Drain pasta and place pot back on the stove over a medium heat. Add the olive oil, and mix in herbs. Stir for one minute. Add peas, and mix thoroughly.
- Remove from heat and stir in cheese and nut mixture. Cover, and set aside for a few minutes to warm the peas. Serve
- Serves 4

