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Prevent and Protect
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PAPPARDELLE WITH LEEKS, SUGAR SNAP PEAS, AND LEMON

MarthaStewart.com

Serves 4

- ½ stick unsalted butter
- 2 medium leeks (white and pale-green parts only), cut into thin half-moons and rinsed well
Coarse salt and freshly ground pepper
- 2 lemons
- ½ pound sugar snap peas, trimmed and cut in half crosswise (optional)
- ¾ pound dried pappardelle or other flat egg noodles
- ½ cup fresh ricotta cheese
- 2 ounces Pecorino Romano cheese, grated (¾ cup)

- While bringing a large pot of salted water to a boil, melt butter in a large skillet over medium-high heat. Add leeks and a pinch of salt; cook until leeks begin to soften and are bright in color, about 4 minutes. Reduce heat to medium, and continue to cook, stirring occasionally, until very tender, about 5 more minutes. Turn off heat. Finely grate zest of lemons directly into skillet, and season generously with pepper.
- When water boils, add sugar snap peas to boiling water, and cook until bright green, about 2 minutes. Transfer peas to a plate using a strainer.
- Add pasta to boiling water, and cook until just tender, about 4 minutes (do not drain water). Transfer pasta to skillet using the strainer. Add sugar snap peas. Gradually stir in 1 cup pasta water, about ½ cup at a time, alternating with ricotta and half the Pecorino and tossing until pasta is coated and sauce is creamy.
- Divide among 4 bowls, and top with remaining grated cheese.