

## Recipe for: PASTA WITH LEMON CREAM AND PROSCIUTTO

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### Ingredients

2 tablespoons (1/4 stick) butter  
3 large shallots, minced  
3/4 cup low-salt chicken broth  
1 cup whipping cream  
2 teaspoons grated lemon peel (with the Chef'n Palm Zester!)  
1 teaspoon grated orange peel (yep—with the Chef'n Palm Zester)  
1/4 teaspoon cayenne pepper  
2 cups frozen green peas, thawed  
2 tablespoons thinly sliced fresh mint leaves  
1 tablespoon fresh lemon juice (using your new Joseph Joseph Citrus Reamer!)  
12 ounces penne pasta  
12 thin slices prosciutto  
Freshly grated Parmesan cheese

### Directions

Melt butter in large nonstick skillet (preferably a Cuisinart Green Pan) over medium heat. Add shallots and sauté until translucent, about 2 minutes (a switch it is super handy for stirring). Add broth. Simmer over medium-high heat until mixture is reduced to 1/4 cup, about 2 minutes. Add cream, lemon peel, orange peel, and cayenne. Simmer until sauce thickens slightly, about 3 minutes. Add peas; simmer just until heated through, about 2 minutes. Stir in mint and lemon juice. Season sauce to taste with salt and pepper.

Meanwhile, cook pasta in large pot of boiling salted water until tender but still firm to bite, stirring occasionally. Drain; (cute Zak colander anyone???) return pasta to pot. Toss pasta with sauce to coat.

Divide pasta among plates or bowls (looks best on a Pillivuyt dish or in a HIC serving dish). Drape prosciutto slices atop pasta and serve, passing Parmesan separately.

Makes 4 servings.