

# Camille's Italian American Cooking

## Pancetta and Spring Peas with Orecchietti

2 tablespoons extra-virgin olive oil  
1/8 teaspoon red pepper flakes  
1 cup pancetta, in small cubes  
1 shallot, chopped  
1 tablespoon chicken base  
3 garlic cloves, peeled and crushed  
1 cup crushed tomatoes  
Kosher salt and freshly ground black pepper  
1 package frozen green peas  
2 tablespoons fresh flat-leaf parsley, chopped  
1 pound orecchiette pasta  
1 cup Parmigiano-Reggiano cheese, grated

In a large sauté pan, warm olive oil over medium heat. Sprinkle in the red pepper flakes, and allow the flakes to sizzle slightly and flavor the oil. Add pancetta and cook until browned. Stir in shallot and chicken base and cook until translucent. Add garlic and cook until tender. Mix in crushed tomatoes, salt and pepper. Simmer for fifteen minutes. Stir in frozen peas and cook for another five minutes. Add parsley.

In a large pot, boil water for the orecchiette. When water begins to boil, add salt liberally. Let water return to a boil, and cook orecchiette to al dente. Reserve a cup of the pasta water and set aside. Drain the orecchiette and add to sauté pan, tossing all ingredients well. Add reserved water, as needed. Sprinkle with Parmigiano-Reggiano cheese, and garnish with fresh parsley.