

*Spring green pasta  
with zucchini, snow  
peas, pancetta,  
and hazelnuts*



**ELDRIDGE**

FRESH ORGANICS

# Spring green pasta with zucchini, snow peas, pancetta\*, and hazelnuts.

Serves 4



## INGREDIENTS

500g spaghetti  
2 gloves garlic, crushed  
1/2 cup olive oil  
150g piece of pancetta\*, diced  
*[\*omit to make vegetarian]*  
1 brown onion, finely diced  
1 celery stick, finely diced  
2 zucchinis, quartered and sliced  
150g snow peas, sliced into small pieces  
60g skinless hazelnuts, chopped in halves  
150g ricotta cheese  
1/2 cup chopped flat leaf parsley  
and extra to serve  
1 lemon, juiced, 1 strip of rind reserved  
Salt and freshly ground pepper

## HOW TO

Bring a large saucepan of salted water to the boil.

Dry-roast hazelnut halves in a large frying pan until fragrant, set aside. In the same frying pan heat 1/4 cup of oil, add pancetta\* and cook until golden. Remove from pan and set aside with hazelnuts.

Place spaghetti in pot of boiling water and cook until al dente.

Add celery, onion and lemon rind to the oil left in the frying pan by the pancetta and sauté for 2-3 minutes. Add zucchini and sauté for another 2 minutes.

Return pancetta and hazelnuts to the pan along with the snow peas, parsley and remaining 1/4 cup of olive oil. Cook for 2 minutes. Season with salt and pepper as needed.

Drain pasta and toss through pancetta and vegetable mixture along with the juice of the lemon.

Divide between plates and top each with a dollop of ricotta and chopped parsley.

