

Simple Egg, Ricotta & Pea Pasta



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Quick & Easy, Pantry and Fridge Staples, Vegetarian



Ingredients

- 2 eggs
- ½ a cup of smooth ricotta
- ½ a cup of grated parmesan cheese
- 1 cup of frozen peas
- 350g pappardelle pasta or pasta of your choice

Method

1. Cook the pasta as per packet instructions in well salted water.
2. Meanwhile, mash the ricotta, parmesan and eggs in a small bowl with a generous grinding of black pepper.
3. About 2 minutes before draining the pasta, add the frozen peas and cook until the water comes back to the boil and the pasta is al dente.
4. Drain the pasta and place back into the saucepan immediately.

5. Working quickly, add the cheese and egg mix, stirring through with a wooden spoon.
6. Serve immediately with more black pepper, and more parmesan if you desire.

Nutritional Information

Serving size	Energy	Protein	Total fat	Saturated fat	Carbs (total)	Carbs (sugar)	Sodium	Fibre
294g	1650kj 394kcal	20.6g	9.4g	4.7g	53.1g	1.2g	322mg	5.9g

All nutrition values are per serve.