



**Lemon Cream Pasta with Prosciutto**  
**Chef Eileen Quinn**  
**March 7, 2008**  
**Martin's Super Markets at Heritage Square**  
**Mishawaka, Indiana**

**Ingredients**

1/2 stick butter  
4 large shallots, minced  
12 ounces low-salt chicken broth  
2 cups whipping cream  
2 tablespoons grated lemon peel  
1 tablespoon grated orange peel  
cayenne pepper, to taste  
16 - 20 ounces frozen petit pois (peas)  
1 bunch fresh mint  
1 lemon  
24 ounces linguini, cooked al dente  
12 thin slices prosciutto  
freshly grated parmesan

**Instructions**

Melt butter in large nonstick skillet over medium heat. Add shallots and sauté until translucent, about 2 minutes. Add broth. Simmer over medium-high heat until mixture is reduced to 1/4 cup, about 2 minutes. Add cream, lemon zest, orange zest, and cayenne pepper. 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; return pasta to pot. Toss pasta with sauce to coat. Arrange individual servings of pasta in a swirl on the plate.. Drape prosciutto slices atop pasta and serve, passing Parmesan separately. Alternately, swirl all pasta on a colorful large platter and place prosciutto slices and peas for optimum eye appeal!