

# SOBON ESTATE



## **Fettuccine with Prosciutto & Peas in Cream**

Precook  $\frac{1}{2}$  pound fettuccine – This sauce cooks in less than five minutes.

$\frac{1}{4}$  pound sliced prosciutto, cut in small (1" x 1") pieces  
1 cup lite cream or Half & Half  
1 cup sweet red onion, coarsely chopped  
1 cup petite peas, frozen is ok  
 $\frac{1}{2}$  cup grated Parmesan  
1 Tbsp. butter  
1 Tbsp. olive oil

In a large sauté pan, on medium high, cook the onions in the butter & oil for 1 minute. Add the prosciutto & peas – cook 1 minute longer. Add the cream, bring to a boil & add the fettuccine. Mix well for 1 minute & serve.

Will serve 4 as an appetizer or 2 as an entrée.

**Best served with Sobon Estate Sangiovese**