



# Pasta Shells with Bacon, Peas, and Ricotta

From *More Classic Italian Cooking*  
by Marcella Hazan  
For 4 to 5 people



1/4 pound lean bacon (I use more—1/2 to 3/4 pound)  
1/2 of a 10-ounce package frozen tiny peas, thawed, or 1-pound fresh peas (unshelled weight)  
Salt  
1/4 pound ricotta (I use more—3/4 pound)  
1 pound package pasta shells  
1 tablespoon butter  
1/3 cup or more freshly grated Parmesan cheese  
Freshly ground black pepper

Cut the bacon into narrow strips. Cook bacon until slightly crispy. Take bacon out with a slotted spoon and put on a plate covered with a paper towel. Pour off from the pan all but 2 tablespoons bacon fat.

Put the thawed peas into the pan. Cook them for a minute or so, stirring them, so they absorb some of the bacon flavor. (If you are using fresh peas, shell them, and cook them in a small amount of boiling water for 5 to 10 minutes, depending on their size. Then add them to the pan to cook for another minute or two.) Turn off the heat.

Add salt to 4 to 5 quarts of water and bring to a boil. Put in the pasta.

Put the ricotta into the bowl from which the pasta will be served, and crumble it with a fork. Add the butter.

When the pasta is tender and firm to the bite, drain it well, and put it into the serving bowl. Toss two or three times with the ricotta and butter.

Put bacon back into the pan with the peas. Rapidly heat up the bacon and peas, and pour entire contents of the pan over the pasta. Toss thoroughly. Add the grated cheese, grind some pepper, toss once more, and serve at once.

\*Andi's note: Take liberties with the amounts. Use more or less bacon, peas, ricotta, Parmesan, and butter according to your tastes. Sometimes I add a tiny bit of bacon fat to the pasta at step six if it needs a bit more flavor.

A fresh mixed greens salad and a loaf of crusty bread makes an excellent and complete meal!