

Pasta e Piselli rosso

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Pasta e Piselli rosso is a classic Italian pasta dish that is quick and easy to make. With just a few simple ingredients, this comforting vegetarian pasta can be ready in about 30 minutes.

Small pasta, cherry tomatoes, onion, garlic and fresh or frozen peas are the main ingredients and although simple the results are delicious!!!

Just like pasta e piselli in white sauce this pasta e piselli rosso is easy to make and since it uses simple ingredients you probably have on hand it's a recipe you can pretty much make anytime.

A few tips when making pasta e piselli rosso

As with all produce, it is a special treat to use farm fresh shelling peas in this recipe. However, frozen peas work great if you can't find fresh peas, especially during the colder months. I often freeze my own if I have left overs from the market or my garden.

Add fresh basil to give the pasta a burst of fresh fragrant flavor and a good quality parmigiana reggiano

Ingredients

- 1/2 Lb. medium size shells
- 4 Tbsp. olive oil
- 2 Tbsp. minced garlic

- 1/2 cup chopped onion
- 1/2 cup chopped Italian parsley
- 4 cups cherry tomatoes
- 2 cups tomato sauce
- 1 cup pasta water
- 3 cups of peas
- 1 cup grated parmesan cheese

Instructions

1. Cook your pasta al dente in boiling salted water according to package directions.
2. In a pan in the olive oil sauté the onion and garlic over medium high heat until soft and translucent.
3. Add the cherry tomatoes, tomato sauce and the pasta water, Simmer until the tomatoes soften, then use a potato masher to smash the tomatoes. Simmer until sauce thickens about fifteen minutes.
4. Add the peas the parmesan cheese and simmer five minutes longer.
5. Add the drained shells to the sauce, adjust your seasonings and ENJOY!!!