

Paccheri Pasta With Peas, Peperoncino and Pecorino

Kitty Greenwald, *The Wall Street Journal*

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Adapted from Chef Javier Ramirez

La Natural, Miami, FL

Total Time: 30 minutes

Serves: 4

Ingredients

Kosher salt

1-pound paccheri or mezzì rigatoni

16 ounces frozen peas

½ cup extra virgin olive oil

½ tablespoon crushed red pepper or Italian peperoncino flakes (optional)

Maldon salt

2 ounces pecorino Romano, grated

2 tablespoons flat-leaf parsley, minced

Directions

1. Bring a large pot of salted water to boil. (Don't skimp: It should taste like ocean water.) Add pasta and cook according to package instructions, 9 to 12 minutes. When the pasta is still a bit chewy, about three to four minutes before it finishes cooking, add the peas to the water and let the two boil together until the pasta is al dente and the peas are plump and brightly colored, about 3 to 4 minutes more.
2. Reserve about 1 cup of pasta water and set aside. Drain the pasta and peas and return them to the hot, dry pot. Using a large spoon, gently stir in olive oil, red pepper flakes (if using) and a pinch of Maldon salt. Taste. If the pasta looks dry, stir small splashes of reserved pasta water into the pot until the noodles are glistening.
3. Spoon into bowls and serve with freshly grated pecorino piled on top. Garnish with parsley.

Donna's Note: The Chef Javier Ramirez suggests an extra drizzle of extra virgin olive oil before serving.