

# Spaghetti with Peas

Karen Kremer

## Ingredients

1½ cups fresh peas,  
shelled

1 12-ounce can  
evaporated skim milk

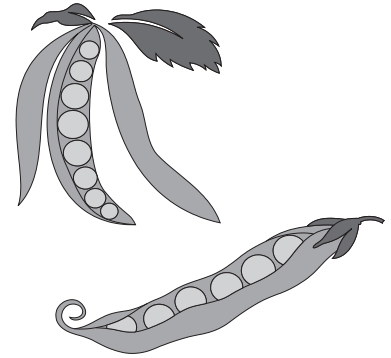
1 pound spaghetti (or  
linguini, capellini,  
fettucine, etc.)

5 tablespoons butter

¾ to 1 cup Parmesan  
cheese

1/8 teaspoon ground  
nutmeg

salt and pepper to taste



## Directions

Boil water in a small saucepan; add peas and cook for 2 minutes.

Drain peas, return to pan, and add the evaporated milk; set aside.

Cook pasta in boiling salted water, according to instructions.

While pasta cooks, cut butter into small pieces - for adding to the cooked pasta.

When pasta is done, drain and place in a hot serving dish and add the butter; mix until butter is melted. Keep pasta warm.

Return pan with peas to the stove and heat them briefly over medium heat.

Add cheese, nutmeg, salt and pepper to the peas and cream; mix well.

Pour sauce over the pasta and serve.