

Pasta nduja, peas and Pecorino Romano



INGREDIENTS

(4 portions)

400gr Penne (or any other short pasta)

Garden Peas

Pecorino Romano

[Extra Virgin Olive Oil Oro \(1L\)](#), [Frantoio Converso](#)

[Nduja Jar](#), [Salumificio Calla](#)™

Wine pairing suggestions



[Lagrein, Kornell](#)

Description

An easy to make and full of flavour, a 15 minute pasta dish. A recipe for all those days that despite being tired and not having much time, you still believe that microwave should be the last option.. the sweetness of the green peas perfectly balances the spiciness of the ndjua and add texture to the pasta and Pecorino Romano add an extra flavour

Preparation

First boil the water for the pasta.

In a pan add two tablespoons of oil and 4 or 5 teaspoon of nduja based on how spicy you like your food and fry at low temperature until the nduja melts. Then add green peas, whether fresh or frozen and fry for about 5 minutes. Once ready, put aside and wait for the pasta to cook.

Once the water has reached boiling point, add some rock salt and throw the pasta in, taking into account the cooking time, drain the pasta "al dente" and put it back in the sauce pan and toss. Serve immediately, adding plenty of mature pecorino romano.