

## Pasta alla Gracio

Recipe by Sweetbynurture.com

### Ingredients:

- 6 tablespoons unsalted butter softened
- 2 teaspoon whole black peppercorns
- 1 cup finely grated Pecorino Romano cheese
- 3 tablespoons olive oil
- 8 oz. uncooked linguini, spaghetti, or fettuccini
- 4 oz. pancetta diced or torn into bite sized pieces
- ¾ lb. snap peas washed and thinly sliced

### Directions:

1. Add water and a couple tablespoons of salt to a large stock pot. Cover and bring to a boil over high heat.
2. In a small sauté pan toast the peppercorns over medium heat until fragrant (4-5 minutes). Toss into a mortar and pestle and grind to a coarse texture. Add to the butter along with the grated cheese and combine thoroughly. Set aside.
3. In a large warm skillet add olive oil and pancetta cook over medium heat until crispy. Using a slotted spoon, transfer the pancetta to a bowl and throw away all but one tablespoon of the remaining fat.
4. When the water is boiling add the pasta and cook about 2 minutes less than the directed time on the package; add the snap peas.
5. Now put the skillet back on a low heat, add the pancetta and ½ cup of the pasta water. Drain the pasta snap pea combo and add to the pan, toss along with the butter mixture, add a pinch of salt to taste, a dusting of cheese, and serve.