

Snow Peas & Carrots on Angel Hair Pasta

(Serves 10)

2 lbs angel hair pasta
1 lb of snow peas – stems removed
2 lbs carrots
4 tbsp olive oil
1 stick butter
Salt & pepper
½ cup lemon juice

1. Slice carrots into 3' lengths, then sliced lengthwise several times.
2. Steam carrots until al dente.
3. Add peas and steam an add'2 or 3 minutes (peas do not need to be cooked, just heated).
4. Boil pasta with olive oil in salted water for 8 minutes, drain and return to pot.
5. Add stick of butter in chunks to facilitate melting, add salt, pepper to taste & ½ cup lemon juice.
6. Toss thoroughly.
7. Serve with carrots & peas on top.