

Peas & Prosciutto

Ingredients:

- 2 tbsp Olive Oil
- 3 Shallots, chopped
- 2 Garlic cloves, minced
- Salt & freshly ground Black Pepper
- 1 (1-pound) bag frozen peas, thawed
- 4 ounces (1/8-inch-thick slices) prosciutto, diced
- 1/4 cup chopped fresh Italian parsley leaves

Directions:

Heat the oil in a heavy large skillet over medium-low heat.
Add the shallots, garlic, salt, and pepper, and saute until tender, about 1 minute.
Add the peas and saute until heated through, about 5 minutes.
Stir in the prosciutto and cook for 1 to 2 minutes.
Add the parsley and remove from the heat.
Season, to taste, with salt and pepper, and serve.