



Farfalle Pasta with Peas and Pancetta

	3 1/8 C. Farfalle	2 cloves Garlic, crushed
Pasta	1 package cream cheese (8 oz.)	Black Pepper to Taste
	About 1 C. Sugar Snap Peas, washed with cold water	1 Tbsp. Olive Oil
	8 slices Pancetta, grilled until crisp	Basil, 2Tbsp chopped

Cook noodles as normal. Add in peas the last 5 minutes. Set aside.

Heat oil in a frying pan and gently cook garlic for 1 minute. Add in the cream cheese, basil and pepper, stir until smooth. Allow to simmer for 2 minutes. Drain noodles of water, add in sauce gently. Cook an additional 2 minutes. Serve in bowls. Top with 2 pieces of Pancetta for each serving.

Serves 4, Pair with Vampire [Chardonnay](#)



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Chardonnay

Mother's Day 2016
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