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# Orrechette with peas, mint, rocket and goats cheese

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**This tasty little pasta is quick, easy, and never fails to please**

**Serves 4**

## **Ingredients**

400g orrechette pasta  
300g peas  
20g fresh mint  
100g rocket washed  
200g goats cheese  
200ml cream  
100ml white wine  
50ml olive oil  
2 red onions sliced  
1 clove garlic chopped  
1 lemon zested finely

## **Method**

Bring a large pan of salted water to the boil and cook the pasta as per the packet instructions. If the orrechette is not available a shell or penne pasta will be suitable.

In a heavy-based pan warm the olive oil gently and sweat the red onion and garlic with a pinch of salt until soft.

Add the white wine to the pan and reduce down by two thirds.

Add the cream and bring to the boil.

Now the pasta should be cooked, drain and add to the cream with the peas, then reduce your heat to low.

Just before serving fold in the rocket, torn mint leaves and lemon zest.

Finish with crumbled goats cheese and black pepper.

The rocket should just be starting to soften when the dish is served.

**Note:** For a meaty option you can add some pancetta or bacon at the onion stage. Don't forget to taste your masterpiece before you serve it, as some times a last minute adjustment to your seasoning can make all the difference.