



Pappardelle with cheesy peas & mint

LUNCH/ADY

Ingredients

1 cup peas
400g / 14oz pappardelle
1/2 cup cheddar cheese, grated
2/3 cup parmesan cheese, grated
Juice of 1 lemon
Olive oil
Salt & pepper, to taste
Handful of mint, chopped

Method

In a saucepan, pop peas in boiling water for 2 minutes, and then remove and run under a cold tap.

Bring a saucepan of salted water to the boil and cook the pappardelle until al dente (if using fresh, 3-4 minutes, if using dry, 8-10 minutes). Drain and return to the pot.

Add peas, grated cheddar, 2/3 cup of parmesan (reserve some for serving) and lemon juice.

Season with salt and pepper, and drizzle with olive oil. Serve with mint and parmesan.

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