



FAST, EASY,
FRESH

"When I'm desperate for spring produce but nothing has hit the farmstand yet, frozen green peas are a godsend."

Claire Saffitz



Spring Training

We remixed *pasta e fagioli*, turning the brothy pasta into a welcome party for our favorite seasonal triumvirate: peas, mint, and ricotta

Fregola with Green Peas, Mint, and Ricotta

ACTIVE 35 MIN • TOTAL 35 MIN

4 SERVINGS

- 1 1/4 cups fregola
- Kosher salt
- 2 Tbsp. olive oil, plus more for serving
- 2 oz. bacon (about 3 slices), chopped
- 1 medium onion, chopped
- 1 cup dry white wine
- 2 1/2 cups low-sodium chicken broth
- Freshly ground black pepper
- 1 cup shelled fresh peas (from about 1 lb. pods) or frozen peas, thawed
- 2 Tbsp. chopped fresh mint, plus leaves for serving
- 4 oz. ricotta

Cook fregola in a large pot of boiling salted water until very al dente, 6–8 minutes. Drain pasta (do not rinse), reserving 1 cup pasta cooking liquid.

Heat 2 Tbsp. oil in a large skillet over medium and cook bacon, stirring often, until bacon is brown around the edges, about 5 minutes. Add onion and cook, stirring occasionally, until bacon is crisp and onion is translucent, about 5 minutes.

Add wine, bring to a simmer, and cook until skillet is almost dry, about 5 minutes. Add broth and bring to a simmer. Add fregola and cook, stirring often, until pasta is just al dente and broth is thickened, about 5 minutes. Taste and season with salt and pepper. Add peas and chopped mint and cook, stirring, until peas are warmed through, about 2 minutes. Add pasta cooking liquid as needed to adjust consistency.

Serve topped with ricotta, mint, and cracked pepper and drizzled with oil.



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RECIPES, TIPS, AND MENU IDEAS FROM OUR EXPERTS

▼ PASS THE
BREAD BASKET

fast, easy, fresh

Garlic Confit Toast

4 SERVINGS

ACTIVE 30 MIN

TOTAL 40 MIN

Cook cloves from 1

head garlic in $\frac{1}{2}$ cup

(1 stick) unsalted

butter in a small

covered saucepan

over medium-low

heat until golden

brown and very

soft, 15–20 minutes.

Transfer to a medium

bowl; let cool.

Add 1 cup grated

Parmesan, 2 tsp.

chopped oregano,

1 tsp. grated lemon

zest, and $\frac{1}{2}$ tsp.

crushed red pepper

flakes to garlic.

Heat towels.

Slice a baguette in

half lengthwise,

then crosswise. Broil,

Cut side down, on

a foil-lined baking

sheet until golden

brown, about

2 minutes (watch

carefully). Let cool

slightly, then spread

cut side with garlic

paste. Broil until

cheese is golden

and bubbling, about

2 minutes. Slice.

►
Lush
confited
garlic takes
tasty,
cheesy
baguettes
to another
level.

BY CLAIRE STAFFITZ

PHOTOGRAPHS BY NICOLE FRANZEN