

## 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

- 1½ 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
- 2½ 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.

