

"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

- 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.

BA

KITCHEN

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 ½ cup

butter (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 ½ tsp.

crushed red pepper

flakes to garlic

and mash to a paste;

season with salt.

Heat broiler.

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 toasty, cheesy baguettes to another level.



BY CLAIRE SAFFITZ
PHOTOGRAPHS BY NICOLE FRANZEN