



Pastina with Peas and Carrots

Recipe courtesy Giada De Laurentiis

Prep Time:	10 min	Level:	Serves:
Inactive Prep Time:	--	Easy	6 small servings
Cook Time:	10 min		



Ingredients

1/2 pound (8 ounces) pastina or other small-shaped pasta, such as farfallini
2 tablespoons olive oil
1 small onion, finely diced
2 medium carrots, peeled and diced into 1/2-inch pieces
1 cup low-sodium chicken stock
1 cup frozen petite peas, thawed
1/2 cup (4 ounces) cream cheese, at room temperature
1/2 cup (4 ounces) mascarpone cheese, at room temperature
Kosher salt
2 tablespoons chopped fresh basil leaves

Directions

Bring a large pot of salted water to a boil over high heat. Add the pasta and cook until tender but still firm to the bite, stirring occasionally, about 8 to 10 minutes. Drain, reserving about 1 cup of the pasta water.

In a large nonstick skillet, heat the oil over medium heat. Add the onion and cook, stirring occasionally until soft, about 7 minutes. Add the carrots and stock and bring to a boil. Reduce the heat to a simmer and cook for 5 minutes. Add the peas to the pan and cook for 2 minutes until the peas are warmed through and the carrots are tender. Stir in the cooked pasta. Remove the pan from the heat and add the cheeses. Stir until the mixture is incorporated and forms a sauce. Season with salt, to taste. Transfer to a large serving bowl and garnish with chopped basil

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