



cream sauce

hands-on time: 10 minutes | total time: 10 minutes | serves 4

- 1 pound dried pasta
- 1½ cups heavy cream
- ½ cup whole milk
- 1¼ teaspoons kosher salt
- ½ teaspoon black pepper
- 1 cup (4 ounces) grated Parmesan

Cook the pasta according to the package directions. In a large saucepan, over medium-low heat, warm the cream, milk, salt, and pepper. Add the cooked pasta and Parmesan and stir until the cheese melts and the sauce thickens, 2 to 3 minutes.

upgrade: peas and chives

Stir 10 ounces thawed frozen peas into the pasta with cream sauce and warm over medium heat until heated through, about 3 minutes. Top with 2 tablespoons chopped chives.

Real Simple
May 2007