

Tiny Tummies



Penne with Sugar Snap Peas, Lemon & Garlic

Serves 4

¾ pound penne pasta
1 pound sugar snap peas
2 tablespoons olive oil
2 cloves garlic, minced
½ cup chicken broth
1½ teaspoons grated lemon zest
2 tablespoons lemon juice
salt and pepper to taste
freshly grated Parmesan cheese

1. Bring a large pot of salted water to a rolling boil. Add pasta and cook according to package directions until just done.
2. Meanwhile, string the snap peas if necessary. About four minutes before the pasta is done, add sugar snap peas to the water.
3. Heat olive oil in a large skillet. Add garlic and sauté for a minute or two, until it is fragrant, but not brown. Add the broth and simmer until reduced by half. Drain pasta and sugar snap peas and add to the skillet.
4. Heat everything through, season with lemon zest, lemon juice, salt and pepper and serve with grated Parmesan cheese.