

Spring Gemelli Pasta

with Garlic Sugar Snap Peas, Crispy Capers & Soft-Boiled Eggs

With their delicious sweetness and crunch, sugar snap peas are the perfect highlight for a springtime pasta dish. Here, we're pairing our garlic-sautéed sugar snap peas with gemelli, a type of pasta whose Italian name means "twins"—a reference to its coupled spirals, perfect for carrying our bright lemon-butter sauce. Pan-fried capers add extra texture and pops of briny flavor throughout the pasta, finished off with a sprinkling of savory pecorino cheese and a luscious soft-boiled egg.



Ingredients

- 2 Farm Eggs
- ½ Pound Gemelli Pasta
- 4 Ounces Sugar Snap Peas
- 3 Cloves Garlic
- 1 Lemon

Knick Knacks

- 2 Tablespoons Butter
- 2 Tablespoons Capers
- ¼ Cup Grated Pecorino Cheese
- ¼ Teaspoon Crushed Red Pepper Flakes

Makes: 2 servings **Calories:** About 700 per serving

Time: Prep 10 minutes | Cook 25–35 minutes

1



Cook & peel the eggs:

Heat a medium pot of salted water to boiling on high. Once boiling, carefully add the **eggs** and cook for exactly 7 minutes. Drain and rinse under cold water for 30 seconds to 1 minute to stop the cooking process. When cool enough to handle, carefully peel the cooked eggs and set aside in a warm place. Rinse the pot and refill with salted water; heat to boiling on high.

2



Prepare the ingredients:

While the eggs cook, wash and dry the fresh produce. Peel and mince the garlic. Snap off and discard the stem end of each sugar snap pea; pull off and discard the tough string that runs the length of the pod. Cut the sugar snap peas in half crosswise on an angle. Using a peeler, remove the yellow rind of the lemon, avoiding the white pith; mince the rind to get 2 teaspoons of zest (or use a zester). Quarter and deseed the lemon.

3



Fry the capers:

Place a paper towel on a work surface; spread the **capers** on top. Using a second paper towel, gently pat or roll the capers to thoroughly dry. In a medium pan, heat a thin layer of oil on medium-high until hot. Add the dried capers and cook, stirring occasionally, 1 to 2 minutes, or until crispy. Transfer to a paper towel-lined plate and set aside in a warm place. Carefully discard the oil and wipe out the pan.

4



Cook the pasta:

Add the **pasta** to the pot of boiling water and cook 9 to 11 minutes, or until al dente (still slightly firm to the bite). Reserving **½ cup of the pasta cooking water**, thoroughly drain the cooked pasta. Rinse under warm water to prevent sticking.

5



Cook the sugar snap peas & aromatics:

In the pan used to cook the capers, heat 2 teaspoons of olive oil on medium-high until hot. Add the **garlic**, **sugar snap peas** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring occasionally, 1 to 2 minutes, or until the sugar snap peas are bright green and the garlic is fragrant.

6



Finish & plate your dish:

To the pan of sugar snap peas and aromatics, add the **cooked pasta**, **butter**, **lemon zest**, **the juice of 2 lemon wedges** and **half the reserved pasta cooking water**; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until well combined. (If the sauce seems dry, gradually add the remaining pasta cooking water to achieve your desired consistency.) Season with salt and pepper to taste. Divide between 2 dishes. Garnish with the **cheese**, **fried capers** and **peeled eggs**; season with salt and pepper. Serve with the **remaining lemon wedges**, if you'd like. Enjoy!