Pasta With Fresh Herbs, Lemon and Peas

* **YIELD**Serves four



Andrew Scrivani for The New York Times

* **½** **cup finely chopped fresh herbs, such as parsley, basil, tarragon, mint and chives**
* **Zest of 1 organic lemon, finely chopped**
* **1** **garlic clove, finely minced**
* **2** **tablespoons fresh lemon juice**
* **3** **tablespoons extra virgin olive oil**
* **Salt to taste**
* **¾** **pound pasta, any type**
* **1** **cup frozen peas, thawed**
* **¼** **cup freshly grated Parmesan or pecorino**
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PREPARATION

1. Bring a large pot of water to a boil. Meanwhile, in a large bowl or pasta bowl, combine the herbs, lemon zest, garlic, lemon juice and olive oil.
2. When the water comes to a boil, salt generously and add the pasta. Follow the cooking instructions on the package, but check the pasta a minute before the indicated time. A few minutes before the pasta is done, add the peas to the water. When the pasta is just about al dente, remove a half cup of the cooking water and add to the bowl with the herbs. Drain the pasta and peas, toss with the herb mixture and the cheese, and serve.

**Tip**

* *Advance preparation: The herbs can be chopped several hours ahead, but don’t combine the ingredients until you’ve put the water on for the pasta.*