Pasta With Morels, Peas and Parmesan

* **YIELD**2 servings

Rikki Snyder for The New York Times

INGREDIENTS

* **Salt and ground black pepper**
* **½** **cup fresh shelled peas**
* **4** **tablespoons butter**
* **¼** **pound morels, about 8 medium**
* **8** **ounces pasta**
* **1** **cup finely grated Parmesan**
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Nutritional Information

PREPARATION

1. Bring to a boil 2 pots of water, one small and one large, and salt both. Cook the peas for 1 minute in the small pot; drain and cool quickly by submerging in ice water.
2. Meanwhile, melt half the butter in a skillet. Cut the morels into 4 pieces each, the long way, and brown them lightly in the butter, seasoning them with salt and pepper.
3. Cook the pasta until it is nearly done. Just before draining, toss the peas and remaining butter with the morels and turn the heat to medium. Drain the pasta, reserving a little of the cooking water. Toss the pasta with the morels and peas, adding a little water if necessary to make the mixture saucy. Toss with the Parmesan and lots of black pepper and serve immediately.