



Pasta with Crab, Pancetta, and Spring Vegetables

WINE PAIRING: **HJW Bio Chardonnay 2021**



# Pasta with Crab, Pancetta, and Spring Vegetables

*Recipe exclusively developed for H.J.W. Vineyards by Maggie Ruggiero.*

*Photo by Paul Brissman*

Serves 4

- |  |   |
|--|---|
| 12 oz mezzi rigatoni or any short pasta                        | ½ bunch pencil asparagus, woody ends removed then cut into 1½ inch-pieces           |
| 1 tbsp extra-virgin olive oil, plus more for serving           | ½ lb lump crab meat   |
| 3 oz chopped pancetta  | 1 generous cup tender leaves of parsley, mint, tarragon, chervil or any combination |
| 3 tbsp unsalted butter   | Parmesan (for serving)  |
| 1 medium leek, white and light green parts only, thinly sliced | ¼ tsp crushed red pepper flakes   |
| 10 oz (about 2 cups) fresh or frozen green peas                |   |

Bring a large pot of boiling water to a boil, add salt and cook pasta until al dente. Reserve ½ cup of the cooking water, to use if needed.

Meanwhile heat a large skillet with the oil and pancetta over medium heat and cook until fat is rendered and pancetta is starting to crisp.

Stir in the butter until melted.

Add the leeks, season with salt and pepper.

Cook, stirring occasionally, until well softened about 5 minutes. Add in the asparagus and peas and cook, tossing, until asparagus are just tender, 3 to 4 minutes.

When pasta is done cooking, stir into to skillet along with the crab meat to heat through.

Season with salt to taste and sprinkle with black pepper or red pepper flakes as desired. Serve topped with Parmesan if you like and a generous sprinkle of herbs.

For more recipes & pairing ideas visit: [wiemer.com](http://wiemer.com)

Hermann J. Wiemer  
VINEYARD