



OREGON  
WINE

# SPRING PEA PASTA WITH BAY SHRIMP & SWEETHEART HAM

By Chef Jason French of Ned Ludd in Portland, OR  
Serves 4

## INGREDIENTS

1 box spaghetti or capellini

1/2 cup olive oil

2 cloves garlic, peeled and sliced

small pinch of chili flake

4 slices Olympia Provisions Sweetheart Ham, cut into bite-sized pieces

splash of Oregon Riesling

1/2 pound shelled peas, frozen may be substituted

1/2 cup of cream

1 pound fresh Oregon Bay Shrimp

1/2 cup grated Oregon hard cheese

2 lemons zested

1 bunch parsley finely chopped

## PREPARATION

### STEP 1

Place water in a large pasta pot, season generously with salt and boil. While waiting, mix the lemon, parsley and hazelnuts and set aside. Take a few sips of Riesling. When ready, add the pasta to the boiling pot of salted water.

### STEP 2

Heat the olive oil in a large sauté pan, add the garlic and chili flake and cook until fragrant and the garlic is lightly toasted but not too brown. Add the ham and cook briefly, just a minute or two. Add the Riesling and bring to a boil.

### STEP 3

Add the peas and cream and return to a boil before reducing the heat and continuing to cook for a few minutes. Turn the heat off and take a few sips of Riesling.

### STEP 4

When the pasta is al dente, or still slightly firm to bite, drain and add to the sauté pan. Turn the heat back on and cook, stirring, for an additional 3-4 minutes. Add the shrimp and cheese and stir well to heat through and combine with the other ingredients. Divide evenly and garnish with the hazelnut/lemon/parsley and of course more Oregon Riesling.

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## PAIR WITH OREGON RIESLING

If you don't drink your whole bottle of wine while cooking (as Jason nearly suggests), you'll be rewarded by this pairing. An off-dry Oregon Riesling matches and accentuates so many flavors in his dish. The sweetness of the peas, ham and cream base will be balanced by a crisp acidity, while the lemon and parsley garnish will draw out citrus and herbal notes natural to cool climate Riesling.