

# Pasta Quattro Formaggio

*From Sam Sheusi, Director of Culinary Arts,  
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**Ingredients:**

- 1 1/2 cup Half 'N Half (or non-fat evaporated milk)
- 2/3 cup frozen peas
- 8 - 10 oz. bow tie pasta, cooked al dente
- 2 T. butter
- 2/3 cup lightly sauteed mushrooms, sliced
- 2 T. Gorgonzola cheese
- 2 - 3 T. diced prosciutto ham
- 2 T. each grated Romano, Parmesan and Asiago cheese

- black pepper to taste
- 2 - 3 T. toasted pine nuts
- 2 tsp. pesto sauce
- 3 T. seeded, chopped tomato

**To Prepare:**

Bring cream to a rapid boil. Add peas and reduce slightly, lowering heat to medium. Add pasta, butter, mushrooms, Gorgonzola and prosciutto. (over)

Stir until hot and cheese is melted. Next, add remaining cheese. Stir until melted; pepper to taste.

Serve pasta onto centers of two serving plates, reserving about 1-1/3 cup. To reserved pasta, add pesto and blend. Then, add dollop of this light green pesto pasta onto the white pasta on each plate. For garnish, sprinkle pine nuts over pasta. Add color with seeded, chopped tomatoes encircling the pasta. Makes two servings.

Show #123