



Tongola Curdy Pea Pasta

This is a quick and easy Sunday night or mid-week dinner that takes as long to cook as it does to make the pasta. It tastes good, and children seem to love it!

Pasta of your choice, enough for your number of eaters (pictured is penne, but this recipe works just as easily with any type of pasta)

1 cup of frozen peas

1 clove of fresh garlic, crushed (optional)

1 tub of Tongola Curdy (for a pasta serving of 4-6)

Salt and pepper to season

Lemon zest and chopped fresh mint, if desired

Cook your pasta until almost done. In the last couple of minutes add the frozen peas. When cooked, drain off the water, return to the saucepan, add the raw crushed garlic (optional) and the Curdy, season to taste. If you want to go the extra effort, stir through lemon zest and chopped mint. Serve and enjoy.