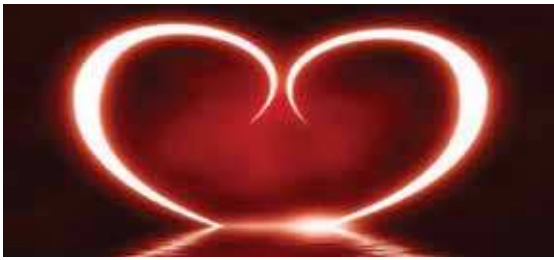


FOOD

Spring Pasta with Fava Beans and Peas



KIC Ministries

presents

Sunday, 11am - 12:30pm

Living Heart Faith Community

Location: 8219 NE Glisan St

Pastor Antonio L. Thomas



Ingredients:

- 1 1/2 cups shelled fava beans (about 1 3/4 pounds unshelled)
- 6 ounces uncooked campanelle or farfalle (bow tie pasta)
- 2 tablespoons extra-virgin olive oil, divided
- 6 center-cut bacon slices, cut into 1/2-inch pieces
- 1 1/2 cups sliced red onion
- 8 garlic cloves, sliced
- 3 ounces thinly sliced mushrooms
- 1 cup fresh shelled or frozen green peas, thawed
- 2 teaspoons fresh lemon juice
- 1/4 teaspoon kosher salt
- 1 1/2 ounces fresh pecorino Romano cheese (about 6 tablespoons), grated and divided
- 1/2 cup torn basil leaves

Preparation:

1. Place fava beans in a large pot of boiling water; cook 1 minute. Drain; rinse with cold water. Drain well. Remove tough outer skins from beans.
2. Cook pasta according to package directions, omitting salt and fat; drain.
3. Heat a large nonstick skillet over medium-high heat. Add 1 tablespoon oil to pan; swirl to coat. Add bacon; sauté 3 minutes or until bacon begins to brown. Add onion and garlic; sauté 3 minutes or until vegetables are tender. Add mushrooms; sauté 3 minutes or until mushrooms begin to brown. Add fava beans and peas; sauté 2 minutes. Stir in remaining 1 tablespoon oil, pasta, juice, and salt; cook 2 minutes or until thoroughly heated. Remove pan from heat. Stir in 3 tablespoons cheese. Divide pasta mixture evenly among 4 bowls, and top evenly with remaining 3 tablespoons cheese and basil. Serve immediately.

TMAR ENTERTAINMENT PRESENTS

A NIGHT WITH

Mint Condition

JUNE 24TH, 2016

AT TAO CENTER | STARTING AT 7:30PM

631 Northeast Grand Avenue Portland Oregon 97232

FEATURING: YA DJ MICHAEL MORRIS & MC RISS RISS

WITH SPECIAL GUEST TAMARA STEPHENS

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www.tickettomatta.com 1-800-820-9884
T B's Barbershop 1330 NE Alberta 97211 503-460-0348
\$65 VIP \$50 general admission hope to see you there

NEXT LEVEL ENTERPRISES PRESENTS

FRI [JUN] 3RD

Collars and STILETTOS

FIRST ANNUAL

ADULT PROM

SAMUEL "SEZNIN" THOMPSON'S

BIRTHDAY CELEBRATION

LIVE MUSIC FROM THE LARHONDA STEELE BAND
DJ GEORGE SPINNING OLD SCHOOL & NEW SCHOOL CUTS
DRESS CODE: FORMAL (MEN & WOMEN)
PRESALE TICKETS AVAILABLE: \$30 SINGLES \$50 COUPLES
PROM PIC COMES W/ENTRY
WE'LL BE CROWNING A 2016 PROM KING & QUEEN

TAO EVENT CENTER

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FOR TICKETS CONTACT: SAMUEL "SEZNIN" THOMPSON 503-309-4374

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