

Pasta



Penne with Swiss Chard and Broccolini

Ingredients

ITEM#	AMT.	INGREDIENT
98713	2 bunch	Rainbow Swiss Chard
99945	2 bunch	Broccolini
95569	4 oz	Apple Wood Bacon
99719	2 tbl	Garlic, minced
99905	4 each	Shallots, diced fine
56921	4 oz	Butter
14845	1 lb	Penne
62255	4 oz	Asiago Cheese, grated

Method

- Clean Swiss chard and cut leaves into strips, set aside, cut stems into ¼ " dice and set aside
- Trim Broccolini and set aside
- Dice the bacon into ¼" dice and cook in large pan until crisp, add chopped shallots and garlic, cook until lightly browned
- Add swiss chard stems and continue to cook for one minute over medium heat
- Add chopped swiss chard leaves and broccolini, cook for five minutes until wilted be careful to not overcook
- Add cooked pasta (right from pot) to pan and gently toss, add pasta water to make sauce
- Add butter and adjust seasoning with salt and pepper
- Stir in ½ of the asiago cheese and mix gently
- Place into serving bowl and top with remaining cheese
- Serve immediately

Pasta



Papparedella Pasta

Ingredients

ITEM#	AMT.	INGREDIENT
36550	2 lb	Papparedella Pasta
79645	16 oz	Roasted Tomatoes
99944	2 bunch	Broccolini, trimmed
98562	2 bunch	Pencil Asparagus, trimmed
99331	1 lb	Shiitake Mushrooms, sliced
31891	6 oz	Extra Virgin Olive Oil
99711	4 cloves	Garlic, crushed
99355	1 cup	Fresh Basil, chopped
62255	12 oz	Asiago Cheese, grated

Method

- Trim borccolini, pencil asparagus, and shiitake mushrooms to bite size, drizzle with olive oil, season lightly with salt and pepper and roast on sheet pan at 375° until just tender, set aside to cool
- In heavy bottom pot add remaining olive oil and add garlic, lightly brown
- Add roasted vegetables, roasted tomatoes, fresh basil and fresh cracked black pepper
- Start to cook Papparedella
- Remove cooked pasta from pot and add to vegetables, mix well, add pasta water as needed to form a sauce consistency
- Mix well, adjust seasoning
- Place on serving platter and top with shredded asiago and keep the rest of the asiago on the side for topping
- Serve immediately

Pasta



Penne Puttanesca

Ingredients

ITEM#	AMT.	INGREDIENT
31891	¼ cup	Extra Virgin Olive oil
03255	4 each	White Anchovies
43361	1 ½ qt	Cucina Biello Tomatoes, hand crushed
99711	6 cloves	Garlic, sliced thin
36211	1 cup	Onion, ¼" dice
36211	¼ cup	Kalamata Olives, sliced
66811	2 tbl	Capers, drained
97256	¼ cup	Basil, fresh chopped
99691	2 tbl	Oregano, fresh
32281	1 tsp	Crushed Red Pepper
11535	1 cup	Chef Macrina Red Wine
14845	1 lb	Penne Pasta, cooked
61195	3 oz	Grana Padano Cheese

Method

- Heat sauce pan and add olive oil, anchovies, garlic, onions, crushed red pepper and cook until lightly browned
- Add red wine and reduce by ½
- Add olives, capers and tomatoes, bring to a simmer
- Add basil, oregano and adjust seasoning, simmer for 2 minutes
- Add cooked pasta, toss and serve immediately
- Top with grated Grana Padano Cheese