



## Pastas and More

# Penne with Swiss Chard & Broccolini

### Ingredients:

Item #:	Amount:	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 ¼” and cook in large pan until crisp, add chopped shallots and garlic and 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 and 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 half of the asiago cheese and mix gently.
- Place into serving bowl and top with remaining cheese, serve immediately.



J.Kings' Annual  
Catering Workshop 2008



# Pastas and More

## Pancetta, Parmigianna-Reggiano & Brussels Sprouts Pasta

### Ingredients:

Item #:	Amount:	Ingredient:
90771	4 cups	Diced pancetta
66790	1 cup	Parmiggiana-Reggiano cheese
99057	6 cups	Cleaned sprouts
19780	2 lbs	Organic penne
54875	4 oz	Extra virgin olive oil
42526	to taste	Fresh ground pepper
11530	2 cups	White wine
99905	½ cup	Diced shallots
99711	½ cup	Sliced garlic
26771	to taste	Kosher salt

### Method:

- Blanch and shock sprouts, cut in half.
- Blanch and shock the pasta in lightly salted water.
- In a large sauté pan render the pancetta in the oil.
- Add the sprouts and when they start to brown add the garlic and shallots and sweat until tender.
- Add the wine and reduce by half.
- Add pasta and re-therm to serving temperature.
- Season with salt and pepper.
- Plate in large deep platter and drizzle with some oil, garnish with Reggiano cheese.



J.Kings' Annual  
Catering Workshop 2008



## Pastas and More

# Roasted Cauliflower and Tomato Pasta

### Ingredients:

Item #:	Amount:	Ingredient:
99181	3 head	Cauliflower, colored
98981	2 ea	Lemons, juiced
31891	1 cup	Olive oil
99711	5 ea	Garlic cloves, minced
99355	1 cup	Basil, fresh chopped
79645	2 cups	Roasted tomatoes
74665	½ cup	White truffle cream sauce
66195	1 cup	Grana Padana Cheese, grated
56920	3 Tbsp	Butter
15820	1 lb	Spaghetti

### Method:

- Cut cauliflower into florettes and place in a stainless steel bowl.
- Add garlic, lemon juice and olive oil to cauliflower and gently mix, season lightly with salt and pepper.
- Lay out cauliflower on sheet pan and bake at 400 until lightly browned and just tender.
- Cook pasta to al dente and mix with roasted cauliflower. Add roasted tomatoes, truffle cream sauce, basil and butter. Mix well and adjust seasoning.
- Place into serving platter and top with grated cheese.
- Serve immediately.



J.Kings' Annual  
Catering Workshop 2008



# Pastas and More

## Lemon Creamy Chicken Chunks with Fusilli & Arugula

### Ingredients:

Item #:	Amount:	Ingredient:
31891	3 oz	Olive oil
99711	3 Tbsp	Garlic, minced
56496	1 qt	Heavy cream
98981	3 ea	Lemons, zested and sliced
14835	1 lb	Fussilini
99539	1 lb	Baby arugula
79646	16 oz	Roasted tomatoes, drained
26771	to taste	Kosher salt
32131	to taste	Black pepper
95279	5 lb	Chicken chunks

### Method:

- Season chicken chunks with salt and pepper. Sear in a hot smoking pan.
- Add in garlic and roast.
- Add 1 quart heavy cream.
- Add in zest of lemons.
- Bring to a boil and then simmer for about 30 minutes until chicken is cooked through.
- Cook pasta to al dente. In a large bowl toss pasta, chicken, and sauce together.
- Add in baby arugula, tomatoes, and shaved parmesan.
- Finish by adding some thinly sliced lemons.



J.Kings' Annual  
Catering Workshop 2008



## Pastas and More

# Penne with Bison Bolognese Sauce

### Ingredients:

Item #:	Amount:	Ingredient:
99711	½ cup	Garlic, sliced
43161	½ cup	Tomato paste
32051	1 Tbsp	Dry oregano
99355	2 cups	Basil
45671	2 Tbsp	Dry basil
11535	1 cup	Red wine
43360	2 qt	Plum tomatoes
99932	1 cup	Diced carrots
99120	1 cup	Diced celery
99270	1 cup	Onions
95072	3 lbs	Ground Bison
1915	4 lbs	Penne, cooked
54875	1 cup	Extra virgin olive oil

### Method:

- Render the bison in the oil. Add the dry herbs and cook 2 minutes.
- Add the celery, garlic, onion, and carrots. Sweat until soft.
- Add the wine and reduce by half.
- Add the tomatoes and the paste and simmer for 15 minutes.
- Add the fresh basil and season with salt and pepper; let cool.
- To re-therm, bring to a simmer in sauté pan. Add cream to taste, finish with good grated cheese and a pat of butter.
- Heat pasta and toss with sauce.



J.Kings' Annual  
Catering Workshop 2008