

Pasta Recipes



Organic Linguine Pasta Primavera

Ingredients

ITEM#	ITEM	AMT
19765	Organic Linguine Pasta	2 lb
79645	Roasted Tomatoes	16 oz
99944	Broccolini, trimmed	2 bunch
98562	Pencil Asparagus, trimmed	2 bunch
99331	Shiitake Mushrooms, sliced	1 lb
74655	Truffle and Mushroom Sauce	4 tbl
31891	Extra Virgin Olive Oil	6 oz
99711	Garlic, crushed	4 cloves
99355	Fresh Basil, chopped	1 cup
62255	Asiago cheese, grated	12 oz
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Trim vegetables 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.
2. In heavy bottom pot, add remaining olive oil and garlic, lightly brown.
3. Add roasted vegetables, roasted tomatoes, truffle and mushroom sauce, fresh basil and fresh cracked black pepper.
4. Start to cook linguine.
5. Remove cooked pasta from pot and add to vegetables, mix well, add pasta water as needed to form a sauce consistency.
6. Mix well, adjust seasoning.
7. Place on serving platter and top with shredded Asiago and keep the rest of the Asiago on the side for topping.
8. Serve immediately.

Roasted Cauliflower and Tomato Pasta

Ingredients

ITEM#	ITEM	AMT
99181	Colored Cauliflower	3 head
98981	Lemons, juiced	2 each
31891	Extra Virgin Olive oil	1 cup
99711	Garlic Cloves, minced	5 each
99355	Fresh Basil, chopped	1 cup
79645	Roasted Tomatoes	2 cups
74665	White Truffle Cream Sauce	½ cup
66195	Grana Padana Cheese, grated	1 cup
56920	Butter	3 tbl
19785	Organic Fussilli Pasta	1 lb
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Cut cauliflower into florets and place into stainless steel bowl.
2. Add garlic, lemon juice and olive oil to cauliflower and gently mix, season lightly with salt and pepper.
3. Lay out cauliflower on sheet pan and bake at 400° until lightly browned and just tender.
4. Cook pasta to al dente and mix with roasted cauliflower, add roasted tomatoes, truffle cream sauce, and basil.
5. Place into serving platter and top with grated cheese.
6. Serve immediately.



Pasta Recipes



Organic Penne with Swiss Chard and Broccolini

Ingredients

ITEM#	ITEM	AMT
98713	Rainbow Swiss Chard	2 bunch
99945	Broccolini	2 bunch
95572	Applewood Bacon	4 oz
99719	Garlic, minced	2 tbl
99905	Shallots, diced fine	4 each
56921	Butter	4 oz
19780	Organic Penne	1 lb
62255	Asiago Cheese, grated	4 oz

Method

1. Clean Swiss chard and cut leaves into strips, set aside, cut stems into 1/4" dice and set aside.
2. Trim broccolini and set aside.
3. Dice the bacon into 1/4" dice and cook in large pan until crisp, add chopped shallots and garlic and cook until lightly browned.
4. Add swiss chard stems and continue to cook for one minute over medium heat.
5. Add chopped swiss chard leaves and broccolini. Cook for five minutes until wilted. Be careful to not overcook.
6. Add cooked pasta (right from pot) to pan and gently toss, add pasta water to make sauce.
7. Add butter and adjust seasoning with salt and pepper.
8. Stir in half of the Asiago cheese and mix gently.
9. Place into serving bowl and top with remaining cheese, serve immediately.

Pasta Fagioli

Ingredients

ITEM#	ITEM	AMT
90771	Diced Pancetta	1 cup
31891	Extra Virgin Olive Oil	1/2 cup
909207	Diced Onion	2 cup
97626	Chopped Parsley	1/2 cup
43161	Tomato Paste	2 tbsps
19440	Chicken Stock	2 qts
45331	Cooked White Beans	3 cups
90611	Cooked Pennette	2 cups
66790	Grated Parmesan	To taste
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Render the pancetta in 1 oz oil until crisp.
3. Stir in tomato paste and cook 5-8 minutes.
4. Add the vstock and bring to a boil.
5. Add the beans and pasta, cook 2 minutes.
6. Ladle evenly into bowls and drizzle with and top with parmesan cheese.



Pasta Recipes



Penne Puttanesca

Ingredients

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

Method

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



Organic Fusilli with Truffle Mushrooms

Ingredients

ITEM#	ITEM	AMT
19785	Organic Fusilli	1 lb
66790	Parmigiano-Reggiano	¼ lb
54875	Extra Virgin Olive Oil	3 oz
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste
97676	Scallions, thinly sliced	¼ lb
74655	Truffle Cream	1 ½ oz
42516	Black Truffle Oil	½ oz

Method

1. In lightly salted water, blanch the pasta.
2. In a large sauté pan heat the extra virgin olive oil and add in the truffle cream to diffuse the flavor.
3. Add half the scallions.
4. Re-therm pasta and add to pan, toss well.
5. Season with salt and pepper.
6. Plate in a large oval serving bowl.
7. Drizzle with the truffle oil and garnish with remaining scallions and cheese.

Pasta Recipes



Grilled Crostini with Parmigiano-Reggiano, Parma Prosciutto and White Truffle oil

Ingredients

ITEM#	ITEM	AMT
37220	3-4 inches Crusty Bread	4 slices
54875	Extra Virgin Olive Oil	2oz
66790	Parmigiano-Reggiano	½ cup
90175	Parma-Prosciutto	3-4 slices
74650	Truffle Honey	½ tsp
97632	Flat Leaf Parsley	to garnish
42526	6 Color Cracked Pepper	to taste

Method

1. Slice the baguettes on a bias cut 3 to 4 inches long, drizzle with extra virgin olive oil, season with cracked pepper and grill for taste and color.
2. Arrange the crostini's on the plate.
3. Top each piece with some strips of the parma-prosciutto.
4. Top again with some Parmigiano-Reggiano.
5. Very lightly drizzle with truffle honey.
6. Garnish with flat leaf parsley.

Pancetta , Parmigiano-Reggiano and Brussels Sprouts Pasta

Ingredients

ITEM#	ITEM	AMT
90771	Pancetta, diced	4cup
66790	Parmigiano-Reggiano	1 cup
99057	Brussels Sprouts, cleaned	6cup
19780	Organic Penne	2lbs
54875	Extra Virgin Olive Oil	4oz
42526	Fresh Ground Pepper	to taste
11530	White Wine	2cup
99905	Shallots, diced	½ cup
99711	Garlic, sliced	½ cup
26771	Kosher Salt	to taste

Method

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

Pasta Recipes



Pappardelle Bolognese

Ingredients

ITEM#	ITEM	AMT
99711	Garlic, sliced	½ cup
43161	Tomato Paste	½ cup
32051	Dry Oregano	1 tbsp
99355	Basil	2 cup
45671	Dry Basil	2 tbsp
11535	Red Wine	1 cup
43740	Plum Tomatoes	2qts
99932	Diced Carrots	1 cup
99120	Diced Celery	1 cup
99270	Onions	1 cup
95071	Ground Beef	3 lbs
90771	Pancetta, diced	1 lb
94886	Sausage Meat	2 lbs
12975	Pappardelle Pasta, cooked	4 lbs
54875	Extra Virgin Olive Oil	1 cup
26771	Kosher Salt	to taste
42526	Freshly Ground Pepper	to taste

Method

1. Render the pancetta in the oil, add the dry herbs and cook 2 minutes, add and brown the beef and sausage meat.
2. Add the celery, garlic, onion, and carrots, sweat until soft.
3. Add the wine and reduce by half.
4. Add the tomatoes and the paste simmer for 15 minutes.
5. Add the fresh basil and season with salt and pepper, let cool.
6. To retherm, bring to a simmer in sauté pan, add cream to taste, finish with good grated cheese and a pat of butter.
7. Heat pasta and toss with sauce.

