

CHE FICO ALIMENTARI - PASTA AT HOME

SPRINGTIME RIGATONI ALLA GRICIA

SERVES TWO

INGREDIENTS:

12 oz Che Fico rigatoni
1 tbsp extra virgin olive oil
5 oz guanciale; cut as thinly as possible, around 1 cm thick
2 ea whole green garlic; slice the roots as thinly as possible (reserve the green parts for the roasted vegetable dish)
1 ea spring onion; slice the roots as thinly as possible (reserve the rest for the roasted vegetable dish)
6 oz pasta water (save from your cooking process)
2 oz grated pecorino/parmigiano cheese (roughly half with more for garnish)

WHAT YOU'LL NEED (NOT INCLUDED):

Extra virgin olive oil
Kosher salt
Fresh cracked black pepper

EQUIPMENT:

8-qt sauce pot
Large saute pan
Pasta strainer

METHOD

- 1) Bring a large pot of water to a boil. Add salt so the water has a lightly salty taste.
- 2) Add rigatoni to the pot of boiling water. Cook for 4-5 minutes or until al dente.
- 3) While the pasta is cooking, place the saute pan over medium heat. Separate the guanciale so it is not clumped together. Add olive oil and guanciale and stir regularly so the guanciale browns evenly but does not burn.
- 4) Cook until the guanciale is crispy, resembling crispy bacon. If it gets too dark before getting crispy, lower the heat. Add in the green garlic, spring onion, and fresh cracked black pepper and cook for about one minute on medium heat stirring regularly until garlic and onion are translucent. Remove from heat if your pasta is not cooked at this point.
- 5) Add cooked pasta and pasta water to the saute pan and raise the heat to medium-high. Cook and stir until the pasta water and oil are emulsified and you have a nice, glossy sauce.
- 6) Remove the pan from the heat and add in the grated cheese. Toss or stir vigorously to combine all ingredients and make a creamy sauce. If your pasta is dry or clumpy, slowly add more pasta water and continue to stir for a creamier consistency.
- 7) Divide into two bowls. Top with more grated cheese and cracked black pepper to taste. Enjoy!

CHEF'S TIP: For a vegetarian option, instead of guanciale use parma butter to achieve a similarly rich and silky sauce!

BUON APPETITO!

CHE FICO ALIMENTARI

DINNER AT HOME

ROASTED SPRING VEGETABLES WITH CALABRIAN CHILI VINAIGRETTE

SERVES TWO

INGREDIENTS:

2 tbsp extra virgin olive oil
1 bunch asparagus; trim fibrous bottoms, about 1.5" from the bottom
1 lb snap peas; remove (or unzip) the fibrous "string" that runs along the tops and bottoms of the pods
2-3 spring onions; remove the tops from the white parts and cut the white parts into quarters lengthwise. Slice the green parts as thinly as possible
1/2 bottle calabrian vinaigrette; leave at room temp (shake the bottle well to mix all ingredients)
6 sprigs mint leaves; pick from stems, rinse and dry, then roughly chop
Juice and zest from one lemon

WHAT YOU'LL NEED:

Kosher salt

EQUIPMENT:

Medium mixing bowl
Sheet pan; 9"x13" or larger
Parchment paper or aluminium foil
Sharp knife
Cutting board

METHOD

- 1) Pre-heat your oven to 475 degrees. Line the sheet pan with parchment paper.
- 2) In mixing bowl, toss the trimmed snap peas, asparagus, and spring onions with olive oil and a generous pinch of kosher salt.
- 3) Transfer the seasoned vegetables to the lined sheet pan and spread them out evenly in a single layer. Place in the pre-heated oven and cook for 8-10 minutes. The vegetables should be slightly charred on one side.
- 4) Remove the sheet pan from the oven and return the vegetables to the mixing bowl. Pour in the chili vinaigrette and a pinch of kosher salt. Add chopped mint, spring onion tops, and the lemon juice and zest. Toss all ingredients until vegetables are evenly coated.
- 5) Spoon dressed vegetables onto your favorite serving platter. Top with picked fresh mint, and enjoy!

CHEF'S TIP: Unzipping snap peas is a perfect task to do with a group or the family!

FOR THOSE WHO ORDERED OUR EXPANDED KIT WITH DINNER BRAISED BRISKET

(Ingredients: chicken stock, tomato, red wine, onion, celery, carrot, garlic, lemon, rosemary, salt, black pepper)

WHAT YOU'LL NEED

1 8-qt stock pot
1 Large serving plate
1 Sharp knife
1 Tongs

METHOD

- 1) Fill a large stock pot half way with water and put on medium heat. Heat until the water is simmering. Do not bring to a boil.
- 3) Place the bagged brisket in the pot completely submerging it under water. Cook for 12-15 minutes, until completely warmed through.
- 4) With your tongs, remove the bag from the pot. Carefully open the bag and transfer the brisket and liquid onto a serving plate.
- 5) Slice the brisket and serve with the braising liquid. Enjoy!

BUON APPETITO!