

CHE FICO ALIMENTARI - PASTA AT HOME

PASTA E FAGIOLI

SERVES 3-4

INGREDIENTS:

1 bag rigatoni (14 oz)
1 jar Che Fico arrabiata sauce
2 tbsp Seka Hills extra virgin olive oil
1 tbsp garlic; sliced thinly (about three cloves depending on size)
1 jar cannellini beans
1 tbsp preserved lemon
2 oz pasta water (optional)

WHAT YOU'LL NEED:

Kosher salt
Fresh cracked black pepper
2 tbsp grated parmigiano reggiano (optional)
2 tbsp fresh parsley; finely chopped (optional)

EQUIPMENT

8-quart stock 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) Once boiling, add the rigatoni and cook for 9-11 minutes, or until al dente.
- 3) Place the saute pan on medium heat. Add the olive oil and sliced garlic to the pan. Cook until the garlic becomes aromatic being careful not to burn it, about 2-3 minutes.
- 4) Add the arrabiata sauce and cannellini beans along with the bean liquid. Bring to a simmer and stir. Cook until the liquid is reduced by one-third. This should take 15-20 minutes.
- 5) Once the pasta is cooked, strain from the water being sure to save four ounces of the pasta water. Add the cooked pasta to the saute pan. Constantly stir until the sauce is glossy and coats all of the noodles. (Add pasta water here if you prefer a looser sauce.)
- 6) Remove the pan from the heat and add the sliced preserved lemon. Add a pinch of kosher salt (or more as needed for your taste preference). Add the optional ingredients of parmigiano and parsley here as well. Give all ingredients a final stir.
- 7) Plate your rigatoni into bowls. Lightly drizzle with olive oil, fresh black pepper and parmigiano if using. Serve and enjoy!

CHEF'S NOTE: If you use parmigiano, you will not need to add as much salt. Use both ingredients to taste, and remember it's easier to add more than take away. So start light, and add more as needed.

BUON APPETITO!