

CHE FICO ALIMENTARI - PASTA AT HOME

SPRINGTIME RIGATONI ALLA GRICIA

SERVES TWO

INGREDIENTS:

12 oz Che Fico rigatoni
1 tbsp extra virgin olive oil
4 oz parma butter; cut into 1-inch cubes
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. Add olive oil and parma butter and cook until the butter is melted.
- 4) Add in 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, butter, 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 thicker sauce, use less pasta water. This will also reduce your cooking time so you can enjoy your feast sooner!

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 FARRO RISOTTO

(Ingredients- Farro: olive oil, white wine, shallot, butter, parmigiano reggiano, salt.
Salsa verde: olive oil, pea tendril, capers, arugula, parsley, basil, mint)

WHAT YOU'LL NEED

1 Small saucepan
1 Spatula
Flakey salt
Extra virgin olive oil

METHOD

- 1) Preheat oven to 350 degrees.
- 2) Remove the lid from the farro. Take out watercress and set aside and place the salsa verde nearby to let it come to room temperature.
- 3) Place your farro in its container in the oven and heat for about 20 minutes or until heated through.
- 4) Shake the salsa verde to mix all ingredients. Drizzle your salsa verde over your farro, sprinkle the watercress over the top, and serve!

BUON APPETITO!