

One Pan Pasta

Out of all my complimentary recipe cards I have in our store, this one seems to be the most popular. Why? Cuz it's so easy, versatile and it's made in just ONE pan.

I used our new pasta Donne Del Grano from Italy in this recipe. This pasta is made from all natural ingredients and premium organic durum wheat, the old-fashioned way. This pasta is hand-made using century old techniques in one of the finest and oldest factories in Puglia located in the southern region of Italy. (Pronounced POO-YA) It's rustic, using all organic ingredients without coloring or dyes and dried at a lower temperature. It is made to hold pasta sauce, aka "da gravy". It's rustic and hearty.

This recipe is a spin-off of an inspired dish from Puglia Italy, So, what better way to introduce our NEW pasta!

All the ingredients are cooked in one pan, and you don't have to boil the pasta first. No cream or dairy is needed to make this creamy sauce. As the cherry tomatoes and pasta cook, it becomes a thick sauce that is simple, elegant and flavorful. Combined with the fresh herbs, garlic, thinly sliced onions, freshly grated parm cheese and fresh spinach, you will not be disappointed!

Note: This pasta takes a little longer to cook because it is denser in nature. If you want to cut your cooking time a smidge you could use our Pappardelle's Pasta Fettuccini.

Either way, served with a freshly baked loaf of PINETOP OLIVE OIL RUSTIC BOULE! It's perfect!

I used a straight-sided skillet; however, you can also use a large pot. Whichever you decide you just need enough room for all the ingredients to cook evenly and not breaking the pasta.

Want more protein? Toss in cooked chicken or shrimp!

So, let's get cooking!

INGREDIENTS:

- 2 cups of cherry tomatoes cut in half (I used an entire package of Cherubs 16.5oz)
- 1 small white onion thinly sliced
- 5-10 cloves of fresh garlic minced or thinly sliced
- 1 tbs **PINETOP OLIVE OIL HAND-BLENDED TUSCAN SEASONING**
- 2 sprigs of fresh basil
- Fresh herbs (I used Greek oregano and thyme from my garden)
- Salt and pepper to taste
- Red pepper flakes to taste (optional)
- 5 cups of chicken or vegetable broth
- 1 package of Donne Del Grano Organic Canule 17.6oz
- **PINETOP OLIVE OIL ITALIAN HERB** (For drizzling)
- 2 large handfuls of fresh baby spinach
- Freshly grated parm for the garnish

DIRECTIONS:

- In a large straight -sided skillet combine tomatoes, garlic, onion, basil, oregano, thyme, **PINETOP OLIVE OIL TUSCAN** seasoning, salt, pepper, red pepper flakes (if using) and broth.
- Stir to combine.
- Add the pasta without breaking.
- Bring to a boil on med-high heat.
- Carefully stir with the back of the tongs until the pasta is al dent (about 12 minutes-give or take) and the broth has nearly evaporated.
- Add spinach and cover for a minute or two just until the spinach has wilted.
- Toss and serve on a large platter or individual bowls.

- Drizzle with **PINETOP OLIVE OIL ITALIAN HERB** and freshly grated parm cheese!

May I suggest a wine?

Yes please!

At **PINETOP OLIVE OIL** (& Fine Wine) we carry an extensive portfolio of unique and hard to find wines. My recommendation for this dish: **MARGERUM 2022 RIVERA ROSE'** (Santa Barbara County) It's a blend of 88% Grenache, 8% Mourvèdre, 1.5% Syrah, 1.5% Counoise, and 1% Cinsault.

TASTING NOTES: Pink fleshed melon aroma and delicate. Compliments of crisp strawberry and tangerine. "Delicate ballet slipper pink hue."

Kim's tasting notes: **I REALLY LIKE THIS WINE!**

RATING: 93 points Wine Enthusiast! 90 points Vinous! \$23 (Not bad!)

Cheers!

Kimberly Young