

ORECCHIETTE ALLA SCAROLA

Elena Hickman

3 oz. Olive oil

2 oz. Grated Ramano cheese

12 oz. Blanched endive lettuce (1/2 " length)

1 oz. Pine nuts

4 oz. Chopped gaeta olives

4 minced garlic cloves

12oz. can chopped tomatoes, drained

1 oz. Sun dried tomatoes

2 oz. Capers

salt & pepper

12 oz. De Cecco orcc. Pasta

1. Heat oil and garlic (do not let garlic brown)
2. Add tomatoes, capers, olives & simmer to reduce liquid
3. Add tomato juice from cans
4. Add blanched endive & sundried tomatoes, salt, pepper & stir well & cover on low heat for few minutes
5. Add pasta, sir 3-4 minutes to allow flavors to blend add cheese and pine nuts. Stir well.