ROTINI PASTA WITH CHICKPEA SAUCE, KALE AND TOMATOES
Prepared by Chef Stefano Terzi of Barilla
Yield: 4 servings

Ingredients
- 2 Tablespoons extra virgin olive oil
- 1 clove garlic, chopped
- 1 shallot, diced
- 1 cup cooked chickpeas
- 2 ounces minced tomatoes
- 3 ounces steamed Tuscan kale
- Extra virgin olive oil, or, if available, rosemary-scented extra virgin olive oil
- 1 Tablespoon chopped Italian (flat) parsley
- ½ cup Pecorino Romano cheese, optional
- Sea salt and black pepper, to taste
- ½ box Barilla® Rotini

Instructions

In a large skillet on low heat, warm the extra virgin olive oil. Add shallots and garlic. Cook on low heat until translucent. Add the cooked chickpeas with a cup of water, a pinch each of salt and black pepper (to taste) and cook for five minutes. Remove from heat. Add half of the chickpea, garlic and shallot mix to a blender, adding the cooking liquid as you blend until the sauce takes on a creamy consistency. Remove the blender vessel from its base. Add the remaining chickpeas to the sauce – do not blend further, but gently mix with a spoon or spatula.

In an 8 quart pot, bring water to a boil. Add salt. When water comes to a boil, add the pasta and reduce to medium high heat. Cook until el dente.

While the pasta cooks, return the sauce (pureed and whole chickpeas) to the large skillet over medium heat. Add the steamed kale and minced tomatoes.

Strain pasta. In a large bowl, combine pasta and sauce. Dress with olive oil (rosemary olive oil, if available), parsley, and Pecorino Romano cheese (if desired).