

NYBG

EDIBLE ACADEMY
TOTALLY TOMATOES WEEKEND

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 *al 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).

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