



Whole Wheat Orecchiette Alla Piccantina

From Da Silvano Restaurant, New York City

Ingredients:

1 lb. whole wheat Orecchiette pasta

1/2 lb. baby rucola, washed and dried

10 small whole spicy hot peppers, split in half with seeds removed (use pre-cooked and canned or jarred peppers i.e. Pepperoncino Calabrese, sold in NYC at Grace's and Eli's)

16 grape or cherry tomatoes, washed and cut in half

4 tbsp. extra virgin olive oil

4 tbsp. grated parmesan cheese

2 cloves garlic, peeled and smashed

2 tbsp. salt

Salt & pepper to taste

Preparation:

Fill a large pasta pot with water. Bring to a boil.

Once the pasta water is boiling, add the salt to the water, then add the pasta and stir it once. Cook for 6-7 minutes or as directed on the pasta packaging.

While the pasta is cooking, heat 2 tbsp. of the olive oil in a sauce pan over medium heat.

Add the garlic cloves and allow them to brown, but not to burn.

Discard the garlic.

Once the pasta is cooked, strain the pasta.

Add the peppers, tomatoes and cooked pasta to the sauce pan.

Sauté them together for about 30 seconds before plating.

Portion the pasta equally between the four plates. Top each plate of pasta with the baby rucola and the parmesan cheese, and a drizzle of the remaining olive oil.

Serve immediately.

