



INGREDIENTS

2-3 TBSP of Olive oil
2 TSP of chopped garlic
½ chopped chili pepper
2 cups of sliced cherry tomatoes
Splash of white wine
1 TBSP of tomato paste
300g of Pennoni pasta
Salt & pepper for seasoning
1 cup of ricotta cheese
½ cup of pasta water
¼ cup Parmigiano-Reggiano
1 TBSP of unsalted butter



RICOTTA & TOMATO PENNONI PASTA

By Caterina Romano's Kitchen

DIRECTIONS

1. Heat the olive oil in a large frying pan over medium-high heat.
2. When hot, sauté the garlic & chili pepper for about 1 minutes.
3. Add the cherry tomatoes and cook until they break down.
4. Bring a pot full of salted water to a boil.
5. Add the pasta and cook as per instructions on the package.
6. Add a splash of white wine to the sauce and continue cooking until the alcohol evaporates.
7. Add the tomato paste and cook for 1 minute.
8. Add the ricotta, mix well and cook until the sauce is creamy and pink.
9. Season with kosher salt.
10. When your pasta is cooked, add it to the sauce, mix well and continue to stir until the pasta is fully coated in the sauce.
11. Turn the stove off.
12. Sprinkle with Parmigiano and melt the butter in the sauce.
13. Ready to serve.