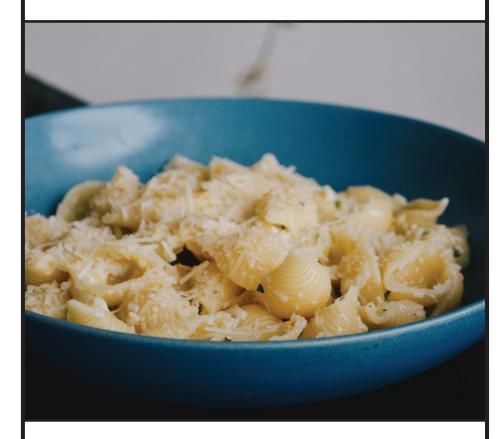


PASTA

CONCHIGLIE DE CECCO

with pecorino, lemon and chilli



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CONCHIGLIE DE CECCO

INGREDIENTS

Available at Mediterranean foods

380g conchiglie pasta De Cecco 1 tsp dry chilli flakes 150g grated Grana Padano 100g Pecorino Romano

1 cup extra virgin olive oil

Juice of 2 lemons

1 tbsp chopped Italian Parsley

METHOD

- 1. Cook the pasta in plenty of salted water.
- 2. While the pasta is cooking place the lemon juice into a large bowl.
- 3. Drizzle the oil into it, whisking energetically with a whisk. The sauce should thicken up by homogenising together.
- 4. Add the two cheeses, the chilli and the parsley and keep whisking.
- 5. When the pasta is 'al dente, drain it and pour into the bowl. Serve immediately

Buon Appetito!

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