

PENNONI RIGATI DE CECCO

Prosciutto, wine braised onion and Pecorino Romano



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INGREDIENTS

— Available at Mediterranean foods

380g pennoni rigati De Cecco

2 bay leaves

200g Pecorino Romano roughly grated

2 large onions finely sliced

300g Prosciutto sliced in strips

½ cup Italian parsley chopped

1 glass white wine

1 cup stock

METHOD

1. In a large pan add some extra virgin olive oil and the prosciutto and fry gently.
2. After a couple of minutes add the onions and the bay leaves and keep frying until the onions are soft.
3. Add the wine, let it evaporate then add the stock. Cover with a lid and let it simmer for 10 minutes.
4. Cook the pennoni in plenty of simmering salted water. Drain the pasta 'al dente' and toss it into the pan with the sauce. Add the parsley and half of the pecorino cheese. Mix well and serve with more pecorino on top.

Buon Appetito!

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