

ARTISAN FUSILLI DE CECCO

*with cherry tomatoes, rocket and goat "Capretto"
cheese from Sardinia*



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ARTISAN FUSILLI DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

- 380g Fusilli Pasta Artisan De Cecco
- 1 tin Antica Napoli cherry tomatoes
- 300g "Capretto" cheese roughly grated
- Salt and pepper to season
- 2 cloves garlic
- 2 cups rocket salad roughly chopped

METHOD

1. Slice the garlic in thin slithers and fry gently in a large pan with 3 tablespoons of extra virgin olive oil.
2. Add the cherry tomatoes, season and simmer for 5 minutes.
3. At the same time cook the pasta in plenty of simmering salted water.
4. When the pasta is cooked 'al dente' drain it and toss it into the pan with the sauce. Add the rocket and mix together. When the rocket is wilted add the cheese and mix again.
5. Serve with more cheese on top and a drizzle of extra virgin olive oil.

Buon appetito!

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