



MEZZE PENNE DE CECCO

with cannellini beans and burrata

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Serves

4 people

Ingredients available at Mediterranean Foods

Ingredients

- 380g Mezze Penne De Cecco
- 1 tin of Cannellini beans
- 125g Burrata
- 1 pinch of black pepper powder
- 2 cloves of garlic sliced
- 1 shallot sliced
- 1 sprig of Italian parsley

1. Keep the burrata out of the fridge for at least 2 hours before serving.
2. In a small casserole fry the sliced shallots and the garlic with a little olive oil.
3. Add the beans and half of the chopped parsley.
4. Cook the pasta in plenty of salted boiling water. Add some of the water into the beans and simmer for 4 minutes.
5. Blitz the sauce with the help of a hand blender.
6. Drain the pasta and toss it into the sauce. Add the rest of the parsley and plate the pasta into 4 individual bowls.
7. Cut the burrata in quarters and place them in the middle of the pasta. Drizzle with olive oil, fresh parsley and freshly ground black pepper.

Buon Appetito!

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