

EGG PAPPARDELLE DE CECCO
with 'Nduja and Ricotta Salata



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EGG PAPPARDELLE DE CECCO

Serves 4

INGREDIENTS

— Available at Mediterranean foods

400g egg pappardelle De Cecco
1 tin cherry tomatoes Antica Napoli
4 tablespoons 'Nduja Villani
(spreadable salami)

200g roughly grated Ricotta Salata
(seasoned ricotta cheese)
Few leaves basil
1 medium onion thinly sliced

METHOD

1. In a large pan, simmer the sliced onion with a little extra virgin olive oil. When the onion is soft and translucent, add the cherry tomatoes and simmer for 4 minutes.
2. Add the 'Nduja and simmer for another couple of minutes until it has nicely melted into the sauce. Season with salt (be careful the 'Nduja is full of flavour so you may not need to add any salt and definitely no pepper).
3. Cook the pappardelle, 'al dente' in plenty of salted simmering water. Drain the cooked pasta and pour into the sauce pan.
4. Add the basil leaves and half of the cheese. Mix well and add some of the cooking water if it gets too dry.
5. Serve with a drizzle of extra virgin olive oil and the rest of the ricotta on top.

Buon appetito!

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