

PASTA WITH VARIEGATO DI CASTELFRANCO

Serves 4

INGREDIENTS:

350g Linguine Pasta

200g Chicory Variegato di Castelfranco - washed and cut into strips

½ Onion - finely chopped

1 Clove Garlic - minced

2 Tbsp Extra Virgin Olive Oil

Black Pepper

Nutmeg

DIRECTIONS

Bring a pan of water to the boil for the pasta.

In a frying pan, saute the onion and garlic in the olive oil.

Once the mixture is golden, add the Variegato di Castelfranco. Cover with a lid and let it steam for 5 minutes. Remove the pan from the heat and lift the lid to let it rest while you cook the linguine.

Cook the linguine according to the instructions on the packet. Drain the water from the pasta and add the pasta to the frying pan and season with salt and pepper and a pinch of nutmeg to taste.

Mix the ingredients over a low heat for a couple of minutes and then serve.