



4 FRESH IDEAS YOU CAN ENJOY IN 4 MINUTES OR LESS

The Friday 4

1 Quick Recipe:

Baked Penne with Prosciutto and Mozzarella

1 Box or Bag Penne Rigate Pasta
 4 OZ Prosciutto, chopped
 1 tsp Olive Oil or Olive Oil Spray
 1 (16 oz) Pkg Frozen Peas, defrosted
 1 Head Roasted Garlic, (see Clever)
 1 tsp Italian Seasoning
 1 Recipe Perfectly Easy Tomato Sauce (see Scoop)
 16 oz Grated Mozzarella, divided
 1 Cup (about 4 oz) Grated Parmigiano Reggiano Cheese, divided

Step One Preheat oven to 350F. Cook penne as package directs, making sure to leave it al dente. While penne cooks, sauté the prosciutto in oil until crispy around edges.

Step Two Toss peas, garlic, Italian seasoning and prosciutto with penne. Add tomato sauce and stir well.

Step Three Pour ½ of penne mixture into 10" x 12" baking dish. Top with ½ of mozzarella and then sprinkle with ½ of Parmesan. Pour remaining penne mixture on top and



add remaining cheeses. Cover with foil and bake for 30 minutes or until the cheese is bubbly. Remove the foil and cook for an additional five minutes to brown the top.

2 Kitchen Scoop**Perfectly Easy Tomato Sauce**

3 TB Extra Virgin Olive Oil
 1 Cup Finely Chopped Yellow Onion
 3 Large Garlic Cloves, grated
 Sea Salt and Freshly Ground Pepper
 1 (28 oz) Can Fire Roasted Crushed Tomatoes
 2 TB Italian Seasoning

In large saucepan, over medium heat sauté onion in oil very soft, about 8 minutes. Add garlic, salt and pepper. Cook, stirring, until fragrant. Add the tomatoes and Italian Seasoning. Simmer over medium heat for about 20 - 30 minutes or longer.

3 Clever Idea

To roast a head of garlic, cut the top of the head off and drizzle with olive oil. Enclose in aluminum foil and bake in a 400F oven for about 45 minutes, until the head is soft and yielding. When cool enough to handle, squeeze the soft cloves out of the head.

4 Cheers!

Lavignone Barbera d'Asti
Piedmont Italy
 About \$16.00

Have you discovered Barbera yet? It just might become one of your favorites! An Italian-inspired meal deserves an Italian wine to match. Barbera, from Asti in Italy's Piedmont region, is an easy-drinking, velvety red with juicy red plum and warm baking spice flavors. It's delicious with red-sauce pasta or pizza, especially when prosciutto or other cured meats are involved!