

JULY 30

PASTA SATURDAY



**feat. Florence fennel
from Next Barn Over in Granby, MA**

IN YOUR BOX THIS WEEK

Grab these items:

- *Seven Hills Rigatoni - thank you Giulio for sharing this pasta with us!*
- *Olive Oil*
- *Fresh Fresno Chili Pepper*
- *Roasted Florence Fennel (Italian varietal from Next Barn Over)*
- *Fresh White Onions from Next Barn Over*
- *Beyond Sausage*
- *Pecorino Cheese*
- *Next Barn Over Arugula & Lemon Pecorino Vinaigrette*
- *Marinated Olives & Toothpicks for serving*

Prep your appetizer:

1. Preheat oven to 350. Pour olives and any oil into a small baking dish. Bake for 3-5 minutes. You can also use the microwave for this step. Spear each olive with a toothpick.

Make your pasta!

1. Set a large pot of water over high heat. Salt until it tastes like the sea.
2. Add pasta and cook according to the Seven Hills package instructions. Drain pasta in a colander, reserving 1/4 cup of cooking liquid.
3. Remove the top and root part of the onion. Cut the onion in half. Peel each half. Lay each half, cut side down, on the cutting board, so you have a solid work surface. Dice into 1/2 inch pieces.
4. Remove the top from the Fresno chili. Dice it into 1/4 inch pieces.
5. Set a pan over medium heat. Add all the olive oil and allow it to warm up for a few moments. Add chopped onions, chili, sausage and fennel. Cook for a few minutes, stirring with a wooden spoon, until the onion is softened and translucent, and your house starts to smell amazing.
6. If you remembered to save the pasta cooking water, add a splash to the pan, and cook the sauce for a few more minutes.
7. Portion pasta into bowls, add sauce, and garnish with pecorino cheese.

Assemble your salad

1. Place arugula in a large bowl, drizzle with most of the lemon-pecorino dressing, and toss to coat evenly. Taste and add more dressing and a pinch of salt if desired.

GARLIC BREAD

If you have a Garlic Bread kit this week, grab:

- Berkshire Mountain Bakery Ciabatta
- Garlicky Kale
- Garlic-Herb Butter
- Shredded Cheese Blend
- Baking Sheet (not included)
- Foil (not included)
- Serrated Knife (not included)

1. At least 20 minutes before you plan to cook, remove garlic-herb butter from fridge and allow to soften. Preheat oven to 350 degrees.

2. Line a baking sheet with foil. Using a serrated knife, cut ciabatta lengthwise to make one big slice. Slather each slice liberally with garlic-herb butter. Place pieces face-up on baking sheet. Toast for 5-10 minutes or until butter melts.

3. Pull the bread out of the oven. Top with shredded cheese and garlicky kale. Bake for 10 additional minutes or until cheese is golden brown. (Alternatively, add the bread to the broiler for the final 10 minutes of cooking.)

SPAGHETTI & MEATBALLS

If you have a Spaghetti & Meatballs kit this week, grab:

- Spaghetti
- Impossible Meatballs in Red Sauce
- Pecorino Cheese
- Roasted Veggies
- Brownies

1. Preheat oven to 350 degrees. Place veggies in a baking dish and heat for 15 minutes.

2. Bring 5 qts. of water to a boil with 2 tbs. of salt. Add the pasta and stir occasionally so it doesn't stick. Pasta will be al dente in 8 minutes. You should check a piece 2-3 minutes before to be sure. Drain and set aside.

3. Warm meatballs and sauce in a large pot on stovetop over medium heat. Cook until sauce is simmering for about 5-7 minutes.

4. Add pasta to pot and toss to coat. Sprinkle with Pecorino to serve.