

Maine Arts Camp

Recipe: Pasta Calabrese

Chef: Charlie Limoggio CEC

Servings: 8

Quantity	Unit	Ingredient	Prep Notes
4	tablespoons	Unsalted butter	
2	Medium	Spanish or yellow onions	Medium dice
1 ½	Teaspoons	Minced garlic	
2	Whole	Green bell peppers	Split, seeded and sliced thin
1	Quart	Canned diced tomatoes	
1	Cup	Chicken or vegetable broth	
4	Teaspoons	Dried basil	
4	Teaspoons	Dried oregano	
1 ½	Teaspoons	Dried Rosemary	GROUND
4 ½	Teaspoons	Kosher salt	
1 ½	Teaspoons	Ground black pepper	
1 ½	Teaspoons	Granulated or powder garlic	
8	Ounces	Mushrooms	Sliced thick
1	Pound	Dry pasta	
As needed		Parmesan cheese	Shredded

1. Set pot of water on range to start to heat and be prepared to cook pasta according to directions when sauce is almost done.
2. Add butter to a sauce pan over low to medium heat. Cook onions, mushrooms and garlic in melted butter until they begin to soften, about 3 minutes.
3. Add tomatoes, broth, basil, oregano, ground rosemary, salt, pepper and granulated garlic.
4. Bring to a gentle simmer and cook pasta
5. When pasta is done, drain well and toss with sauce
6. Serve with shredded Parmesan cheese.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.