

Maine Arts Camp

Recipe: Straw and Hay Penne

Chef Charlie Limoggio CEC

Yield: 8 portions

Quantity	Measure	Ingredient	Special Instructions
½	Pound	Dried pasta	
½	Pound	Dried spinach pasta	Same style as above
10	Ounces	Frozen peas	
1	Medium	Red bell pepper	Cored, seeded sliced thin
1 ½	Cups	Heavy cream	
6	Ounces	Gorgonzola cheese	Crumbled
½	Cup	Romano cheese	Grated
¼	Teaspoon	Salt	
¼	Teaspoon	Ground nutmeg	
1/8	Teaspoon	Cayenne pepper	

Instructions:

1. Cook pasta following package directions in boiling salted water until firm but tender, about 13 minutes. Add peas and red pepper during last 2 minutes of cooking time.
2. Meanwhile, prepare sauce. In a saucepan, heat cream over medium-high heat. When the cream starts to simmer, stir in Gorgonzola, 1/2 cup Romano cheese, the salt, nutmeg and cayenne. Heat through, stirring until all cheese is melted and sauce is smooth.
3. Drain pasta and vegetables. Return pasta to pot and toss with the sauce. Serve pasta immediately, with additional Romano cheese, if desired.