



Creste di Gallo Artisan-Cut Pasta with Heirloom Tomato Sauté and Fresh Mozzarella Bocconcini*

prep time:
15 minutes

cook time:
7 minutes

makes 6 servings

grocery list

ShopRite creste di gallo artisan-cut pasta from Italy
8 oz. small fresh mozzarella balls, bocconcini, pearlini or ciliegini
fresh tomatoes
assorted fresh heirloom tomatoes
fresh garlic
Pinot Grigio wine
fresh basil leaves
Filippo Berio Extra Virgin Olive Oil
La Baleine Sea Salt
Morton and Basset Whole Peppercorns

*Exclusive Chef Faith Alahverdian recipe.

creste di gallo artisan-cut pasta with heirloom tomato sauté and fresh mozzarella bocconcini

1 (17.6-oz.) pkg. ShopRite creste di gallo artisan-cut pasta from Italy

¼ cup **Filippo Berio Extra Virgin Olive Oil**, divided

1 to 2 cloves fresh garlic, crushed

4 medium, red summer or vine-ripened tomatoes, cored and quartered

Assorted mini heirloom tomatoes, if available, halved and whole

¼ cup Pinot Grigio wine

La Baleine Sea Salt

Morton & Bassett Whole Peppercorns

8 to 12 leaves fresh basil, halved

8 oz. small fresh mozzarella balls, bocconcini, pearlino or ciliegini

1. Cook pasta according to manufacturers instructions; drain in colander, reserving ¼ cup of the pasta water.
2. Meanwhile, heat olive oil in a large, deep sauté pan over medium heat. Add garlic and sauté, without browning, until fragrant.
3. Add the tomatoes and sauté very quickly over medium-high heat 1 minute. Add wine and stir gently over heat another minute. Remove from heat and add pasta, season with salt and freshly ground pepper to taste; toss with basil and mozzarella. Drizzle with a couple drops of extra virgin olive oil and add reserved pasta water for extra moisture if necessary. Scatter a couple basil leaves on top.

Per Serving: 532 calories, 65g carbohydrate, 19g protein, 19g fat, 4g fiber, 5g saturated fat, 19mg cholesterol, 630mg sodium

cook's journal

kitchen tools

large pot

colander

liquid measuring cup

chef's knife

cutting board

large sauté pan

wooden spoon

recipe note

Fresh mozzarella is packed in water and comes in various sizes. Pearlino, literally the size of a pearl, is the most unique and modern form of the cheese. Most recognizable are the 1-lb. balls. Bocconcini, Italian for “mouthful,” are 4-oz. balls.

a good idea

Always reserve a little of the pasta cooking water to add additional flavor and nutrients to your various pasta sauces.

