

ORGANIC DI MARE

RIGATONI WITH TOMATO BASIL SAUCE

FROM A SMALL PART OF OUR KITCHEN TO YOURS

8 OZ ORGANIC IL MULINO NEWYORK RIGATONI
8 OZ JAR IL MULINO NEWYORK ORGANIC TOMATO BASIL SAUCE
6 ROCK SHRIMP*
3 OZ BABY SCALLOPS
2 OZ MINCED GARLIC
3 OZ WHITE WINE

PINCH OF IL MULINO NEWYORK FLEUR DE SEL SEA SALT
1 OZ IL MULINO NEWYORK EXTRA VIRGIN OLIVE OIL
4 CHOPPED ITALIAN PARSLEY
BLACK PEPPER TO TASTE
BASIL LEAVES FOR GARNISH

BRING WATER TO BOIL, ADD IL MULINO NEWYORK FLEUR DE SEL SEA SALT
ADD ORGANIC IL MULINO NEWYORK RIGATONI TO BOILING WATER AND COOK UNTIL AL DENTE
HEAT 1 OZ OF IL MULINO NEWYORK EXTRA VIRGIN OLIVE OIL IN SAUTEE PAN
ADD CHOPPED GARLIC UNTIL GOLDEN (1 MINUTE)
ADD SHRIMP, SCALLOPS AND WHITE WINE, LET REDUCE
ADD IL MULINO NEWYORK ORGANIC TOMATO BASIL SAUCE ON MEDIUM FLAME
ADD CHOPPED ITALIAN PARSLEY
STRAIN PASTA VERY WELL AND ADD TO SAUTÉ PAN
ADJUST FLAME TO LOW AND TOSS RIGATONI WITH SAUCE
ADD PARSLEY AND BLACK PEPPER IN PAN UNTIL BLENDED
PLACE IN A PASTA BOWL TO SERVE
FINISH WITH A DRIZZLE OF IL MULINO NEW YORK EXTRA VIRGIN OLIVE OIL AND GARNISH WITH BASIL

*FOR VEGETARIAN OPTION, SUBSTITUTE SHRIMP WITH SHIITAKE, OYSTER, AND PORCINI MUSHROOMS

