

oh la VACHE Recipes & Wine Pairings

PASTA E FAGIOLE

WINE PARING: CHIANTI, A VENTO E SOLE

This 2016 vintage is not your 1990s red and white checkered, tablecloth Chianti. This wine is complex and rich. It has just enough texture to hold up next to a hearty Italian meal, without lingering too long to ruin the next bite. Its European Geographical Protection gives the wine such a terroir, you'll feel like you were having a meal on a Tuscan Vineyard.

Pasta e Fagiole is a very simple, yet extremely satisfying meal and can be made very quickly. All of the ingredients, except for three, can be found here at the shop!

PASTA E FAGIOLE

TOTAL TIME: 35 MINUTES | SERVES 4-6

INGREDIENTS:

- 1 Bag of Rustichella Orecchiette
- 6 cups vegetable or chicken stock
- 1 small yellow onion
- ¼ tsp salt (plus more to taste)
- 1 tablespoon of Mutti's Tomato Paste
- 2 teaspoons of Taste of Good's Herbs de Provence
- 1 bunch green chard (washed and dried)
- 1 tablespoon vegetable oil (anything; other than your good finishing olive oil)
- 2 pinches salt
- 16 ounces of Bianco Di Napoli's Crushed tomatoes (use the rest for pizza!)
- 1 20 ounce jar of Luengo's Fabada beans
- Garnish amounts of Other Brother's California Extra Virgin Olive Oil
- Garnish amount of Parmigiano Reggiano (we suggest buying a large chunk, just to have in the house)
- Black pepper

INSTRUCTIONS:

1. Bring a medium sized pot of salted water to boil (the water should taste like the sea; about 1 tablespoon of salt). Cook the pasta as directed by the package (about 8 minutes). Drain, lightly coat with olive oil so it doesn't stick together.

2. Meanwhile, in a large pot, bring the stock, paste, crushed tomatoes and herbs to a boil. Dice the onion, very small, and add to the stock, boil for 10 minutes (until the onion is soft). Reduce to medium heat. Add the salt

3. Chop the chard. Here's how: Stack the leaves up in a pile, cut them, length wise, in 4-5 strips. Do not discard the stems, they are yummy! Cut the whole pile up in about ½ inch pieces.

4. Heat the large pan on high, add half the vegetable oil. In two batches, char the chard (we just want it to wilt and blacken a little) about 1 minute a batch adding one pinch of salt per batch. Add the batches to the stock as they finish. After the chard is all in the pot simmer the soup for 3 minutes.

5. Taste for salt now (careful: it's HOT!) and salt to preference. Add the drained beans, simmer for 2 more minutes.

TO SERVE:

In large soup bowls, place ½ cup cooked pasta, ladle the soup on top, and garnish with Other Brother olive oil, grated Parmigiano, & black pepper

Drink the wine & enjoy!

NOTE: One of the ingredients not found at our store is the stock. We always recommend making your own stock, but it is not necessary. For a tip on a homemade stock; save all of your vegetable ends (stems, skins, nubs, seeds, ANYTHING) in the freezer for your stock needs. That way you are saving vegetables and saving money!