



Broccoli Rabe Prosciutto and Aged Provolone Conchiglie

Al dente conchiglie with blanched broccoli rabe, fresh herbs and shaves of aged provolone.

Yield: 12 portions

Ingredients

- ½ cup Olive oil
- ¼ cup Garlic, minced
- ¾ cup Spanish onion, diced ¼"
- 12 oz. Prosciutto, shaved, fine julienne
- 3 lbs. Broccoli rabe, blanched, diced ¾"
- 6 lbs. Conchiglie pasta, cooked al dente
- 2 quarts + 1 cup Allegro Sugo di Pomodoro Starter Sauce
- 1 tsp. Sea salt
- 1 tsp. Freshly ground black pepper
- ¾ cup Italian flat-leaf parsley, chopped
- ¾ cup Aged provolone, shaved

Directions

1. Heat 2 tsp. of olive oil in a large sauté pan over medium-high heat. Add 1 tsp. garlic, 1 tbsp. onion and 1 oz. of prosciutto. Sauté until garlic and onion are translucent.
2. Add 1 cup broccoli rabe, 2 cups conchiglie pasta, 6 oz. Allegro Sugo di Pomodoro Starter Sauce, salt and pepper to taste. Heat through for 2 minutes, or until hot.
3. Place finished pasta into a warm pasta bowl, garnish with 1 tbsp. parsley and 1 tbsp. aged provolone cheese. Serve immediately.