



Summer Penne Pasta

with seasonal vegetables & mozzarella

Makes 4–6 servings ~ \$19.50 (\$4.88–\$3.25 per serving)

Ingredients

- 1 1/2 – 2 lbs. Penne pasta
- 1 lb. Fiore di Latte (fresh mozzarella)
- Olive oil
- Freshly ground pepper
- 4 cloves garlic, chopped
- 1 1/2 lbs. of mixed vegetables:
 - 1/2 medium onion, diced
 - 1 piece Kohlrabi
 - Swiss chard
 - Kale
 - 1 red bell pepper, sliced
 - Herbs (chives and basil, 1/2 bunch each)

Directions

1. Cook pasta, drain but do not rinse. Reserve some of the water.
2. In a heavy sautee pan, add 2 oz. olive oil. Peel and slice Kohlrabi into 1/4" slices and fry in olive oil until brown.
3. Add chopped garlic, sauté until brown
4. Remove main ribs (stems) from leafy greens, chop and add to Kohlrabi. Add freshly ground pepper and let " foam up" in hot oil.
5. Add chopped onion and sauté gently.
6. Add sliced red pepper. Add greens leaves that have been cut up in strips, braise until leaves are tender.
7. Add salt to taste. Add pasta and mix, if too dry add pasta water.
8. Last, add the diced up (1/2" cubes) Fiore di Latte and herbs.

Toss and enjoy.

Recipe courtesy of Roland Richter, Joe's Dining

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