

A recipe from



Pasta with Parmigiano Reggiano and Butter

Ingredients

1 lb **Racconto Penne Rigate** pasta
1/2 cup freshly grated Parmigiano Reggiano cheese
2 Tbsp Mascarpone*
2 Tbsp butter
Salt

Preparation

Bring a pot of water to a boil, and cook the penne according to instructions on the package. Drain the penne, reserving some pasta water. Pour the pasta into a mixing bowl, along with some pasta water. Add the grated Parmigiano Reggiano cheese, Mascarpone, and butter. Allow the hot pasta to melt all the ingredients. Mix well and serve immediately.



Total Prep Time: 20 minutes

Serves: 6

*Mascarpone is Italian cream cheese, you may substitute traditional cream cheese if unavailable.