



COOK WITH US!

Paccheri with peppers, Rigatino di Cinta and taleggio

INGREDIENTS

320 g Paccheri

100 g thick-cut rigatino di Cinta Senese

2 garlic cloves

1 fresh mint sprig

4 Orogel red and yellow pepper segments

100 g Taleggio cheese

2 tbs of grated Parmesan cheese

4 tbs extra-virgin olive oil



60



4



Medium



Pasta and Rice Courses

Method

- 1 Boil the paccheri in abundant salted water. Cut the red and yellow pepper segments into cubes.
- 2 Cut the rigatino di Cinta Senese into cubes (same size as the peppers). In a pan heat EVO, add a few garlic cloves and the rigatino di Cinta Senese.
- 3 Brown lightly and then add the peppers. Sauté for a few minutes until cooking is complete.
- 4 Add the diced taleggio. Allow the ingredients to mix well and season with salt and pepper. Drain the pasta, pour it in the pan with the prepared seasoning, sauté, add grated parmesan cheese and sprinkle some chopped mint.
- 5 Pour a drizzle of EVO and garnish with mint leaves.

