

Penne Gitane TM

As prepared at Festa Italiana 2011 by Chef Luigi DeNunzio

<http://seattleslittleitaly.com/>

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Ingredients:

tanto quanto basta !! (you choose the quantity)

Cooking:

Cook penne pasta al dente in salted boiling water

In a large sauté pan bring Extra Virgin Olive Oil (evoo) to smoking point,

Add garlic, let the garlic brown,

Add green beans , asparagus, red peppers, carrot (all diced in the same size), mushrooms

Add cooked garbanzo beans,

Season with fresh mint, sea salt, pepper, & chilies,

Cook vegetables until they are al dente,

Deglaze pan with saffron infused white wine,

Add passata di pomodoro of San Marzano tomatoes,

Cook for few minutes till water evaporates from tomatoes.

Add a little pasta water to sauce,

Drain pasta, & toss pasta in the vegetables & tomato sauce,

Drizzle with red wine vinegar & finishing oil (evoo) & garnish with parsley.