



Red Clay Cook-Off Family Style

Garlic & Oil Pasta & Vegetables

Ingredients:

Pasta - ½ recipe of Authentic Homemade Pasta (Can use 1lb premade pasta)
¼ cup of olive oil, plus 2-3 TBSP, divided
½ large Vidalia onion, sliced
4 large cloves of garlic, sliced or minced
8-oz container, mushrooms, sliced
3-4 cups spinach leaves
2 cups cherry tomatoes, halved
½ cup of Pecorino Romano Cheese.
Chopped fresh basil and parsley for garnish, optional
Locatelli Cheese grated for topping

Directions:

Bring a large pot of water with 1 TBSP salt and cook pasta per instructions. In a large pan over medium heat, add ¼ cup of olive oil. Add sliced onion, sauté for about 2 minutes. Add garlic, sauté for about 1 minute. Add sliced mushrooms and sauté until tender. Add 3 to 4 cups of fresh spinach and cook until wilted. Optional: add leftover vegetables to this dish! Broccoli, asparagus, eggplant are a few ideas! Add a pinch of kosher salt and pepper to taste, stir to combine. Add cooked pasta, tomato halves and Pecorino Romano Cheese to the pan and toss lightly to combine all ingredients. Transfer pasta and vegetables to a large bowl and top with grated Locatelli cheese and fresh chopped basil and parsley! Enjoy!.. But not too much! You are going to want to save leftovers for the breakfast Frittata. . . .

Villanelli's Frittata Recipe

Ingredients:

2- 2 ½ cups of leftover Garlic & Oil Pasta & Veggies
4-6 eggs
¼ cup milk
Pinch of salt and pepper
¼ - ½ cup of Pecorino Romano Cheese
MORE fresh chopped parsley and basil for garnish and so much fresh flavor!

Directions:

Preheat the oven to 375 degrees Fahrenheit. In a large mixing bowl, add 4-6 eggs and whisk. Add ¼ cup low fat milk, pinch of salt and pepper, ¼ - ½ cup of pecorino Romano cheese, based on preference. Add leftover pasta to a cast iron pan coated with olive oil and distribute evenly on the bottom of the pan. Use a spatula to spread the pasta evenly on the bottom of the pan. Pour egg mixture evenly into the cast iron pan. Bake for 10-12 minutes or until the eggs have cooked all the way through. Remove from oven and top with grated Locatelli cheese, fresh chopped basil and parsley and serve!