

LA COLLINA PASTA CLUB

We hope you have been able to get out and enjoy this unseasonably warm weather we've had this week! We are excited to bring you another hearty sauce featuring a lesser known vegetable as the star.

Though celery root is widely available in the United States, little is known to Americans about this special vegetable. Popular in the Mediterranean, it is also called *sedano di Verona*, or celery of Verona, after the second largest city of northeastern Italy. It has a rich, herbacious, celery flavor, accompanied by a slightly floral aroma.

STORAGE

Pasta | Canestri is a semi-dry pasta and should be refrigerated until use. Use within one week.

Sauce | The sauce should be refrigerated until use. It can be kept in the refrigerator for up to five days unopened. Once the jar is opened, the sauce should be used within two days.

CANESTRI E CELERY ROOT AND CHICKEN

INCLUDED IN YOUR KIT

- **1 lb - Canestri Pasta** (*gluten*)
- **24 oz - Celery Root and Chicken Sauce**
(*alliums, dairy*)
- **Cheesy breadcrumbs** (*dairy, gluten, alliums*)
- **Salted Caramel Almond Biscotti** (*nuts, gluten, egg*)

PREPARATION

one | Bring a pot of water to a rapid boil. Lightly season with salt.

two | Stir in the pasta, and cook for 5-7 minutes until al dente. Drain the pasta, reserving 1/4 cup of pasta cooking water for the sauce.

three | Heat the sauce in a separate pan, add 1/4 cup reserved pasta cooking water. Toss with cooked pasta to incorporate.

four | Continue to cook on high heat, while stirring, until velvety. Lower the heat to medium, and continue to cook on medium heat until the sauce starts to stick to the noodles.

five | Top with cheesy breadcrumbs and enjoy!

BUON APPETITO!

NOTES

FROM THE KITCHEN

Thoughts on the Sauce: To make this week's sauce, we took inspiration from Northern Italy. We stewed the celery root with milk, a bit of cream, and a sachet of herbs, before pureeing it all into a smooth and creamy sauce tossed with pulled chicken.

Thoughts on the Pasta: *Canestri* (con-eh-stree) is a short, tubular pasta. *Canestri* means basket in Italian, which is fitting for a noodle that is perfectly shaped to catch and hold bits of sauce.

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Please Recycle | Return your glass jar at your next pickup and we'll give you 100 Reward Points.

Contact Us | For any changes to your *Pasta Club* order, please email us at pasta@lacollinadc.com

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