

LA COLLINA PASTA CLUB

We are looking forward to *l'inizio della primavera*...the start of spring! A new season brings with it a fresh bounty of ingredients. We can't wait to see what the spring holds.

This week, we are bringing you a new sauce full of umami. We paired it with sweet green peas, and are sending you home with some spicy lemon-calabrian chili breadcrumb to top it all off with a little extra kick.

STORAGE

Pasta | Fusilli 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.

FUSILLI E CONFIT GARLIC AND PEAS

INCLUDED IN YOUR KIT

- **1 lb - Fusilli Pasta** (*gluten*)
- **24 oz - Confit Garlic and Pea Sauce**
(*allium, dairy*)
- **Lemon-Calabrian Chili Breadcrumbs**
(*gluten, allium*)
- **Chocolate Meringue 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 lemon-calabrian chili breadcrumbs and enjoy!

BUON APPETITO!

NOTES

FROM THE KITCHEN

Thoughts on the Sauce: To make this week's sauce, we confited garlic in olive oil, slowly taking off its bitter and astringent qualities, and coaxing out its mellow sweetness and umami. Then we finished it off with pecorino genuino and parmesano reggiano.

Thoughts on the Pasta: *Fusilli* (foo-zee-lee) is a short, cut, twisted pasta. Traditionally, fusilli is made by twisting noodle strands around a thin rod to form as corkscrew shape. The architecture of fusilli makes it ideal for a variety of sauces, both traditional and modern.

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Please Reuse | Use your La Collina tote bag for each pick up!

Please Recycle | Return your glass jar at your next pickup and we'll give you 50 Reward Points.

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

Snap a Pic | We can't wait to see you cooking, enjoying, and sharing your Pasta Club Meals [#dcpastaclub](https://www.instagram.com/dcpastaclub)