

Penne Alla Ortolina



Delicious has never been so quick and easy!

450 grams Aurora Penne Lisce Pasta
2 tablespoons unsalted butter
1 tablespoon Aurora minced garlic
1 small bunch fresh parsley
1 tube (130 grams) Rodolfi Ortolina
2 cups heavy cream 35%
Aurora Sea Salt

Serving Ideas: Perfect for a side dish or a main course any day of the week!

Servings: 4

Preparation Time: 1 minute

Start to Finish Time: 10 minutes

Bring a large pot of salted water to a boil and cook the Aurora Penne Lisce to package directions.

Meanwhile, melt the butter over medium-high heat in a large sauté pan. Add in the garlic and cook for 30 seconds.

Finely chop the parsley stems and leaves. Add the stems to the pan then the tube of Ortolina. Cook for a few minutes while stirring.

Add in the cream and bring it to a gentle simmer.

When the pasta is cooked to al dente add it to the pan along with a little of the pasta water. Stir until well combined.

Garnish with the parsley leaves and serve immediately. Enjoy!