

flour
+ water
PASTA SHOP



*Calabrian Chili Rigatoni with whey
braised pork shoulder, maitake &
summer squash*



Ingredients:

- Chili Rigatoni
- Whey Braised Pork
- Butter
- Diced Squash
- Roasted
- Mushrooms
- Sherry Vinegar
- Parmigiano-Reggiano

1. Bring a large pot of seasoned water to a boil.
2. In a 12" pan, heat pork braise and butter on medium heat. Bring to a simmer. Add squash and mushrooms and remove from heat.
3. Drop your rigatoni and cook for roughly 5-6 minutes. The pasta should start to give when touched but remember you do want to slightly undercook it as it will continue to cook in the saute pan.
4. Once cooked, add to sauce pan with a little bit of pasta water.
5. Simmer until pasta is fully coated in sauce. Season with sherry vinegar and salt to taste.
6. Plate up and garnish with cheese.

For the focaccia – bake to rewarm at 350 degrees for 2 minutes.

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#fwathome*