# Pasta e Fagioli with Escarole

**4 Servings**

**Ingredients**
- Dried Cannellini Beans, soaked overnight.
- Parmesan Rind
- Carrots, scrubbed & halved crosswise
- Celery Stalks, halved crosswise
- Garlic, whole head halved crosswise
- Garlic Cloves, chopped
- Parsley
- Rosemary
- Bay Leaves
- Dried Chiles or Crushed Red Pepper Flakes
- Kosher Salt & Ground Pepper
- Olive Oil
- Onion, large chopped
- Whole Peeled Tomatoes
- Dry White Wine
- Dried Lasagna or other flat pasta broken into 1-1 1/2” pieces
- Escarole, leaves torn into 2” pieces
- Shaved Parmesan

**Quantity**
- 1 1/2 cups
- 2 oz
- 2 medium
- 2 stalks
- 1 whole
- 2 each
- 6 sprigs
- 1 sprig
- 2 each
- 2 each or 1/2 tsp+
- to taste
- 3 T+
- 1 each
- 1-14.5oz can
- 3/4 cup
- 3 oz
- 1 small head to serve

**Methods**
1. Bring beans, Parmesan rind, carrots, celery, head of garlic, parsley, rosemary, bay leaves, chiles, and 2 quarts water to a boil in a medium pot. Reduce heat, cover, and simmer, adding more water as needed, until beans are tender, about 1 1/2 hours. Season with salt and pepper, remove from heat, and let sit 30 minutes. Discard vegetables, rind, and herbs.

2. Meanwhile, heat 3 Tbsp. oil in a large pot over medium. Cook onion and chopped garlic, stirring occasionally, until softened, 8–10 minutes. Add tomatoes, crushing with your hands, and cook, stirring often, until liquid is almost completely reduced, 12–15 minutes. Add wine, bring to a boil, and cook until almost completely evaporated, about 5 minutes.

3. Add beans and their liquid; cook until flavors meld, 12–15 minutes. Add pasta; cook, stirring and adding more water as needed, until al dente, 15–20 minutes. Add escarole and cook until wilted, about 1 minute; season with salt and pepper. Serve soup drizzled with oil and topped with Parmesan and more chile.

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# Cacio e Pepe

**2-4 Servings**

**Ingredients**
- Kosher Salt
- Pasta (egg tagliolini, bcatini, spaghetti)
- Unsalted Butter, cube, divided
- Freshly Cracked Pepper
- Grana Padano or Parmesan, finely grated
- Grated Pecorino, finely grated

**Quantity**
- 6 oz
- 3 T
- 1 tsp
- 3/4 cup
- 1/3 cup

**Methods**
1. Bring 3 quarts water to a boil in a 5-qt. pot. Season with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving 3/4 cup pasta cooking water.

2. Meanwhile, melt 2 Tbsp. butter in a large heavy skillet over medium heat. Add pepper and cook, swirling pan, until toasted, about 1 minute.

3. Add 1/2 cup reserved pasta water to skillet and bring to a simmer. Add pasta and remaining butter. Reduce heat to low and add Grana Padano, stirring and tossing with tongs until melted. Remove pan from heat; add Pecorino, stirring and tossing until cheese melts, sauce coats the pasta, and pasta is al dente. (Add more pasta water if sauce seems dry.) Transfer pasta to warm bowls and serve. (makes 2-4 servings depending or portion)