

Squid Ink Pasta with 'Just Picked' Tomato Sauce

Dramatic black pasta boasting a rich, briny flavor and hint of sea saltiness.
Bright red, sweet tomatoes makes this a colorful side dish or luncheon entrée.
Super Simple, Super Tasty 5-Step Recipe

SERVES: 6
PREP TIME: 10 minutes
COOK TIME: 15 minutes
TOTAL TIME: 25 minutes

INGREDIENTS

- 1 pkg 16-18 oz. squid ink pasta*
- 2 Tbsp. grapeseed oil
- 1 yellow onion, cut into ¼" pieces
- 3 garlic cloves, minced
- 8 medium to large red tomatoes, cut into ¼-½" cubes
- 5 large fresh basil leaves, coarsely chopped
- 1 tsp. GC Napa Valley Natural Tuscan Rosemary Finishing Sea Salt
- 1 tsp. GC Napa Valley Natural Lemon Tellicherry Pepper
- 2 Tbsp. GC Napa Valley Natural Savory Proprietary Blend Extra Virgin Olive Oil
- ½ cup coarsely grated Parmigiano-Reggiano cheese
- Optional addition as a main course: 1 lb. medium raw shrimp or scallops or combination



TO PREPARE

- Begin cooking pasta according to package directions. Do not overcook pasta as it will lose its dramatic black color. Cook pasta 'al dente' meaning still firm to the bite, but not hard.
- Meanwhile, prepare sauce: Heat grapeseed oil in a large skillet over medium heat until it shimmers. Add onion and cook until tender, 5-6 minutes. Add the garlic and cook 1-2 minutes.
- Add the tomatoes and cook until tomatoes are barely soft to retain fresh flavor, no more than 5 minutes.
- Season with basil, Rosemary Finishing Sea Salt and Lemon Tellicherry Pepper to taste.
- Optional: If adding shrimp or scallops, sauté in a separate pan with 2-3 Tbsp. salted butter and 1 tsp. GC Napa Valley Natural Fish Rub Proprietary Blend while onion is cooking.

TO SERVE

Put Squid Ink Pasta on a large platter or in a large serving bowl. Pour the 'Just Picked' Tomato Sauce over pasta, (top with seafood option if adding), drizzle with Savory Extra Virgin Olive Oil and sprinkle with Parmigiano-Reggiano cheese

WINE PAIRING

2016 Pietro Family Cellars Tusca Red Wine, Napa County (Super Tuscan style)

SHOPPING LIST

Organic, farmers market, and garden grown products are preferred

- 1 pkg 16-18 oz. squid ink pasta*
- 1 yellow onion
- 1 garlic bulb
- 8 medium to large red tomatoes
- 1 bunch basil leaves
- 1 small wedge, 4 oz. Parmigiano-Reggiano cheese
- Optional: 1 lb. medium raw shrimp or scallops
- * or your preferred pasta if squid ink pasta not available

FROM YOUR PANTRY

- Grapeseed oil
- GC Napa Valley Natural Lemon Tellicherry Pepper
- Optional: GC Napa Valley Natural Fish Rub Proprietary Blend
- Optional: Salted Butter



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