

## Whole-wheat Penne with braised garlic and radicchio

Serves 4

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Cloves from 2 heads garlic peeled  
¼ cup extra-virgin olive oil, plus extra for drizzling  
4 heads Treviso radicchio or 3 heads Verona radicchio, cored and thinly sliced  
Salt and freshly ground pepper (HdeH Kosher salt)  
Leaves from 2 or 3 small fresh rosemary sprigs, minced  
Splash of balsamic vinegar  
½ lb whole-wheat or regular penne  
½ cup pine nuts, lightly toasted  
¾ cup shredded young Asiago or grated pecorino cheese (HdeH Parmesan is perfect)  
Handful of fresh flat-leaf Parsley leaves, coarsely chopped



Photograph William Sonoma

NOTE: When making ¼ recipe, one whole red radicchio might still be too much. Used 5 garlic gloves but could use more (10) as they are removed when serving the dish. Include more rosemary.

1. In a small saucepan over high heat, combine the garlic cloves with water to cover and bring to a boil. Reduce the heat to medium and simmer until the cloves are soft enough to pierce easily with a knife, about 5 minutes. Drain well.
2. Bring a large pot of water to a boil. Meanwhile, in a large frying pan or flameproof casserole dish over medium heat, warm the ¼ cup olive oil. Add the garlic cloves and sauté until lightly golden, 1-2 minutes. Add the radicchio, season with salt and pepper to taste, and sauté until the radicchio just starts to wilt, 3-4 minutes. Add a splash of water to the pan and continue cooking until the radicchio is tender, about 4 minutes. There should be some liquid left in the pan. Add the rosemary and balsamic vinegar and cook for 1 minute to blend the flavors.
3. Generously salt the boiling water, add the penne, and cook until al dente, 1-12 minutes. Drain. Add the pasta to the frying pan and toss over low heat to mix well.
4. Pour the past mixture into a warmed large, shallow bowl. Add the pine nuts, cheese, parsley, and a drizzle of olive oil. Toss to melt the cheese and to mix all the ingredients. Serve immediately.