

Chef from the Hood Recipes



Chef:
Chef Pasquale Scala

Restaurant:
Scala's in Graton

Recipe:
Penne Scuié! Scuié!

Ingredients:

- 4 to 5 ounces olive oil
- 3 cloves garlic (coarsely chopped)
- 1 full basket heirloom cherry tomatoes slice in half, press out seeds if you wish
- 1 dozen large, fresh torn leaves of basil (remove the stringy center of leaves)
- 1 1/2 pounds mozzarella cheese cut when cold into small cubes, leave out to allow to warm to room temperature
- 1 pound dried penne pasta Barrilla or DeCecco brand, cooked to al dente stage while you prep ingredients

This is a very satisfying pasta dish that even the most novice cook can pull off successfully! Penne Scuié! Scuié! (pronounced pennay shwee-shwee) means Penne Easy! Easy!. Chef Pasquale Scala says his recipe will serve 4 to 5 as a main course.

While pasta cooks, sauté the chopped garlic in the olive oil in a very large sauté pan just until the garlic becomes light golden. Add tomatoes and warm through, stirring occasionally and gently with a spatula. Stir in cooked and drained penne pasta, all of the cubed cheese, and the basil. Add more oil if needed. Stir and serve in a wide, warmed pasta bowl. The mozzarella will melt into the warm pasta, and become irresistible to all seated at your tavola!