

#OggiACasaMilo

PACCHERI PASTA, GORGONZOLA CHEESE, TURNIP GREENS AND CELERY FRIED BREAD



DIFFICULTY: 1/3



PREPARATION TIME: 20'



INGREDIENTS FOR 4 SERVINGS

400 g Paccheri
200 g Gorgonzola cheese
½ kg Turnip greens
Few celery leaves
1 garlic cloves
100 g breadcrumbs
Salt / Hot chili pepper / extra-virgin olive oil

PREPARATION

- 1 Heat a frying pan, pour a drizzle of extra-virgin olive oil and a pinch of garlic and let the breadcrumbs toast.
- 2 Mix it with chopped celery leaves.
- 3 Clean and wash the turnip greens, cook them in slightly salted water, drain and keep them warm.
- 4 Dice the gorgonzola (if seasoned enough) or melt it in a little hot water (if fresh).
- 5 Boil and drain the paccheri slightly underdone, mix them with the turnips and gorgonzola.
- 6 Serve with the celery-scented fried bread and hot chili pepper.

