

P · R · I · M · V · S

PENNE WITH HAM AND OLIVES

TIME: 25 M

LEVEL: EASY

Servings 6

400 g PRIMVS PENNE IGP

100 g oz ham

10 black olives

100 g grated Parmigiano Reggiano cheese

1 cup heavy cream

1 tablespoon butter

1 cup white wine

PRIMVS POMODORO DI SAN MARZANO DOP

salt and pepper

oregano



10 minutes preparation + 15 minutes cooking

Stir fry the diced ham, black olives, previously pitted and cut into pieces, in a little butter; then pour in some white wine and allow it to evaporate over high heat. Then add the cream and tomato sauce and cook for a few minutes longer. Meanwhile cook the PRIMVS PENNE IGP in plenty of salted water, drain them and quickly stir fry them in a pan with butter, then dress them with the sauce, pepper, oregano and Parmesan cheese.