



Posted on 17 September 2012

by Samuele Crestale, Brand Chef at Carluccio's

Penne Giardiniera

Ingredients

For the Spinach Balls: Cooked Spinach, strained 250g

Breadcrumbs 35g

Egg 1

Garlic, finely chopped 2g

Parmesan Cheese 45g

Ground Nutmeg 3g

Salt & Pepper 5g

To finish the dish: Penne Regine 500gr

Butter 80g

Red chillies, finely chopped 20g

Courgettes, grated 600g

Garlic, finely chopped 20g

Parmesan Cheese 240g

Servings

4

Person

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Cooks Note

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