

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 chilies, 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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