

# FRESH RECIPES *from the* FOOD COOP

## GARLIC AND LEEK DITALINI PASTA

8 ounces ditalini pasta (or other short, tubular pasta like Penne)

2 tablespoons butter

1/2 cup chopped leek

1 clove garlic, minced

1/2 cup heavy cream

1 cup freshly grated Romano cheese

1 pinch black pepper (optional)

### DIRECTIONS

1. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

2. Melt butter in a large skillet over low heat. Sauté leeks and garlic until tender and translucent. Stir in cream, and simmer until thickened. Toss with pasta and cheese until evenly coated and cheese is melted. Season with pepper.



### NUTRITION INFORMATION

#### Amount Per Serving

Calories: 485 | Total Fat: 25.7g | Cholesterol: 87mg

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