



Pear & Cheese Sacchetti with EVOO, cracked black pepper and pecorino Romano Cheese

Yield 4 servings: 36 pieces of Sacchetti (approx. 6 oz. per serving)

2 TBSP	EVOO
3 TBSP	Vegetable broth or pasta water
1/2 tsp	Cracked black pepper
1/4 tsp	Salt, Kosher
2 TBSP	Pecorino Romano cheese, grated

To Serve:

- Cook Sacchetti in boiling water for 3 minutes.
- Meanwhile, in a large sauté pan, add the EVOO, vegetable broth (or pasta water), cracked black pepper and salt.
- Turn the heat on low just to warm the oil.
- Add the Sacchetti and toss.
- Serve Sacchetti with a generous sprinkle of grated pecorino Romano.

Buon appetito!

