

Pasta With Gorgonzola and Arugula

By Mark Bittman

Featured in: [The Minimalist; Pasta On The Fast Track](#)

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Servings: 4

Time: 30 minutes

INGREDIENTS

4 tablespoons butter

½ pound ripe Gorgonzola

6 ounces arugula, washed and dried

1 pound cut pasta, like ziti or farfalle

Salt and pepper

PREPARATION

1. Bring a large pot of water to boil for pasta. Meanwhile, melt butter over low heat in a small saucepan. Add Gorgonzola and cook, stirring frequently, until cheese melts. Keep warm while you cook the pasta.
2. Tear arugula into bits, or use a scissors to cut it. Pieces should not be too small. Cook pasta until it is tender but not mushy. Remove and reserve a little cooking water, then drain pasta and toss it with arugula and cheese mixture, adding a bit of water if mixture seems dry.
3. Taste and add seasoning. Dish should take plenty of black pepper. Serve.