

Penne with Wilted Arugula, Radicchio and Smoked Mozzarella
"Gourmet Magazine," June 2001

Active Time: 25 minutes
Start to Finish: 25 minutes
Servings: 6

Ingredients

1 lb. dried penne
5 tbsp. extra-virgin olive oil
1 tsp. finely grated fresh lemon zest
2 garlic cloves, minced
1 (6-oz) head radicchio
9 oz arugula, trimmed (6 cups)
1 cup fresh basil
4 oz. smoked mozzarella, cut into 1/2-inch dice
2 tbsp. fresh lemon juice

Directions

1. Cook pasta in a 6-quart pot of well-salted boiling water until al dente.
2. While pasta is boiling, whisk together oil, zest, garlic, and salt and pepper to taste in a large bowl. Then thinly slice radicchio, arugula, and basil and add to dressing.
3. Reserve 1/2 cup cooking water and drain pasta in a colander.
4. Add hot pasta and reserved cooking water to greens and let stand 1 minute to wilt.
5. Add mozzarella and lemon juice and toss well. Season with salt and pepper and serve warm.