

Creamy Pasta with Ricotta and Herbs
Melissa Clark | "A Good Appetite"
The New York Times, June 1, 2022

Yield: 4 Servings
Time: 20 Minutes

"In this simple, springy pasta, milky ricotta thinned out with a little starchy pasta cooking water makes for a saucy, soupy dish that's seasoned with loads of black pepper and herbs. For the best flavor, use at least three different kinds of herbs, break out some nicer olive oil and look for fresh ricotta. Lemon lovers can grate in the zest of half a lemon as well."

INGREDIENTS

Salt

1-pound short pasta, such as shells, cavatappi, chioccioline, farfalle, ditali or wagon wheels

12 ounces fresh, whole-milk ricotta (about 1 1/2 cups)

3/4 cup freshly grated Parmesan, plus more for serving

1/2 cup extra-virgin olive oil, plus more for serving

1 tablespoon coarsely ground black pepper, plus more for serving

2 1/2 cups coarsely chopped soft herbs, such as basil, chives, fennel fronds, parsley, mint, tarragon, chervil or dill (try for a combination of at least 3 kinds)

PREPARATION

1. Bring a large pot of well-salted water to a boil over high heat. Add the pasta and cook until al dente, according to package instructions. Reserve 2 cups pasta cooking water, then drain the pasta.
2. In the same pot, make the sauce: Add ricotta, Parmesan, olive oil, pepper and a large pinch or two of salt, and stir until well combined.
3. Add 1 cup pasta water to the sauce and stir until smooth. Add the pasta and herbs, and continue to stir vigorously until the noodles are well coated. Add more pasta water as needed for a smooth, soupy sauce. Taste and add more salt if needed.
4. To serve, spoon the pasta into bowls and finish with more Parmesan, olive oil and pepper.