



T & A M F O U R
FOOD SERVICE



Chickpea rotini with chickpea meatballs, spicy tomato sauce and parmigiano cheese

Yield: 10 servings

Ingredients:

2 Box, Barilla Chickpea Rotini
4 Garlic cloves
2 Egg
1 Cup, Chickpeas
½ Cup, Parmigiano cheese
2 Tsp, Dried Oregano
½ Cup, Panko
4 Tbsp, Extra virgin olive oil
1 Tsp, Chili flakes
1 Cup, Onion, Julienne
6 Cups, San Marzano tomatoes
Salt and pepper to taste
1 Cup, Parmigiano Reggiano, grated
20 Basil Leaves, julienne

Directions:

1. Bring a large pot of water to a boil.
2. Meanwhile, in a food processor combine: garlic, chickpeas, parmigiano, oregano and panko then pulse until combined.
3. Remove from the processor and roll into quarter sized balls.
4. In a large skillet heat 2 Tbsp olive oil and sear on all sides.
5. Remove the meatballs from the skillet and add remaining olive oil, onion and chili flakes, then saute for 2-3 minutes.
6. Add the tomatoes and bring to a simmer, season with salt and pepper to taste.
7. Cook the pasta according to the directions, drain and combine with the sauce and meatballs.
8. Garnish with the cheese and basil before serving.

Recipe and photo courtesy of Barilla