



TEAM FOUR
FOOD SERVICE



Whole grain rotini with Plantains and sausage

Yield: 10 servings

Ingredients:

1 ¼ Box Barilla® whole grain rotini
10 Oz. Chorizo
10 Oz. Italian sausage
2 Tbsp. Extra virgin olive oil
1 Cup Yellow onion, small dice
2 Garlic cloves, minced
½ Cup Green olives with pimento, sliced thin
2 Ripe Plantains, small dice
1 Tsp. Cumin powder
1 Packet Sazon
½ Cup Parmigiano cheese, grated
½ Cup Dry white wine
¼ Cup Cilantro, chopped
Salt & black pepper to taste

Directions:

1. In a skillet over medium heat add olive oil, onion and garlic. Cook for 1-2 minutes.
2. Then add chorizo and sausage. Brown and break apart.
3. Add plantains; cooking an additional 1-2 minutes.
4. Add white wine and reduce by half.
5. Add olives, cumin, sazón, salt and black pepper. Mix well.
6. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions, reserving 1 cup of the pasta cooking water.
7. Add 1 cup of pasta cooking water to the sausage mixture.
8. Drain pasta and add to the sausage mixture.
9. Remove from the fire and add ½ of the cilantro and ½ of the cheese and mix well.
10. Garnish with the remaining cheese and cilantro.

Recipe and photo courtesy of Barilla