

# BC GREENHOUSE PENNE WITH ASIAGO CREAM



## INGREDIENTS

1 lb	Penne Pasta	454 g
3 tbsp	Olive Oil	45 ml
2 tbsp	BC Butter	30 ml
4 cloves	BC Garlic, sliced thin	4 cloves
1 large	BC Shallot	1 large
1 small	BC Eggplant, cut in 1.5 cm dices, lightly salted	1 small
3	BC Bell Peppers, julienned	3
1	BC Greenhouse Chili Pepper (optional)	1
10	BC Tomatoes, small - cut into 8 pieces	10
<b>or</b>		
24	BC Cherry Tomatoes, cut in half	24
4 cups	BC Whipping Cream, min. 33% M.F.	1 L
12 leaves	BC Basil, fresh, chiffonade	12 leaves
½ cup	BC Asiago Cheese, shredded	125 ml
Dash	Salt and Pepper	Dash

## DIRECTIONS

1. Cook penne pasta according to package's instructions. Drain and reserve some pasta water for later. Set a side.
2. Add olive oil, BC Butter, and sliced BC Garlic to a very large pan.
3. Heat over medium heat until garlic just begins to brown along the edges.
4. Add BC shallot and sauté 1 minute.
5. Add BC Eggplant and sauté for 3 to 4 minutes to soften.
6. Add BC Bell Peppers, BC Tomatoes, and BC Chili Pepper (if using). Lightly season with salt and pepper and sauté 2 to 3 minutes or until tender.
7. Add BC Whipping Cream and stir.

8. Bring cream to a boil and adjust heat to a simmer.
9. Cook 3 -5 minutes more or until sauce does not run on the back of a wooden spoon.\*
10. Add cooked pasta, stir until nicely coated. Stir until pasta is hot then remove from the heat.
11. Stir in fresh BC Basil and BC Asiago Cheese. Adjust seasonings and serve.



**CHEF'S TIP**

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\*If the sauce gets too thick, add some of the reserved pasta water.