

Rigatoni Kale Roasted Pepper Bake

with Fontina and Crispy Pancetta

Ingredients:

- 🍴 1 lb rigatoni
- 🍴 1 large leek, thinly sliced
- 🍴 10 oz Kale, finely chopped, stems and core removed
- 🍴 2 roasted red peppers, roughly chopped
- 🍴 4 cloves garlic minced
- 🍴 4 oz pancetta, thinly sliced and chopped
- 🍴 16 oz ricotta
- 🍴 6 oz chopped fontina
- 🍴 ½-1 cup grated parmesan
- 🍴 1 tsp or more to taste crushed red pepper flakes
- 🍴 chopped chives, optional garnish
- 🍴 ¼ c dry white wine
- 🍴 3 Tbsp olive oil
- 🍴 kosher salt and pepper to taste

Directions:

In a large skillet, heat a tablespoon of oil and add chopped pancetta. Toss frequently for about 5-7 minutes until crispy and browning. Remove from skillet and drain on paper towel-lined plate and set aside.

Add another tablespoon of olive oil to skillet and toss in sliced leeks. Season with salt and pepper, sauté on low heat for about 7 minutes until tender and beginning to caramelize. Add chopped garlic and wine to deglaze pan, scraping up all brown bits. Toss in chopped kale and coat well until kale is slightly wilted (about 2 minutes). Turn off heat.

Meanwhile, boil pasta to al dente according to package directions. Spray a 9x13 baking dish with cooking spray. Drain pasta reserving about ½ cup of pasta water to thin sauce if needed.

Toss drained pasta with remaining tablespoon of olive oil in cooking pan. Add ricotta, fontina, half of parmesan, roasted red peppers and veggies and mix thoroughly. Season with salt and pepper and crushed red pepper if using. Use some or all of pasta water to thin sauce.

Place pasta in baking dish and sprinkle with remaining parmesan and cooked pancetta on top. Place in preheated oven at 350 about 15 minutes (or 30 minutes if heating from refrigerator). Garnish with chopped chives just before serving.

