



## **Fricelli with Salami, Tomatoes and Basil**

Servings 5-6

500 grams fricelli or other short cut pasta  
Extra virgin olive oil for cooking  
2 cups diced yellow onion  
2 garlic cloves, crushed  
7 ounces top quality, spicy salami, sliced 1/8 inch thick  
3 cups cherry tomatoes  
2/3 cup chicken stock  
Freshly ground black pepper  
1/3 cup chopped basil  
Freshly grated Parmigiano Reggiano cheese for serving

Bring six quarts of water to boil over high heat. Add ½ cup of salt and stir to dissolve. Add the pasta and stir until the water has returned to a boil. Cook the pasta until not quite al dente.

While the water heats and the pasta cooks, heat a large skillet over medium-high heat. Add enough olive oil to coat the pan. When shimmering, add the onion and cook until translucent and golden. Add the garlic and cook for 1 minute, until fragrant. Add the salami and cook until the salami starts to brown. Add the cherry tomatoes and cook stirring often, until the tomatoes start to break down and caramelize. Add the stock, season with the pepper and bring to a boil. Reduce to a simmer and cook until the sauce starts to thicken. Adjust the seasoning and add the basil.

Scoop the pasta from the pot, reserving the cooking water, and add to the skillet with the sauce. Mix well and finish cooking the pasta for another minute. Add pasta cooking water as needed if the sauce becomes too dry. Serve immediately with the freshly grated Parmesan.