



Pizzoccheri

Buckwheat Noodles with Cabbage and Potatoes

Servings 4-6

- 1 500 gram bag pizzoccheri
- 2 cups diced Yukon gold potatoes
- 1 pound Savoy cabbage, cut into thin strips
- 4 tablespoons extra virgin olive oil
- ¼ cup minced garlic
- Sea salt and freshly ground black pepper
- 8 ounces Fontina cheese, coarsely grated
- ½ cup freshly grated Parmigiano Reggiano cheese

Bring a large pot of well salted water to a boil. Add the pasta and boil 3 minutes. Add the potatoes and boil another 3 minutes. Add the cabbage and boil until all are just tender. While the pasta, potatoes and cabbage are cooking heat the olive oil in a large skillet and sauté the garlic until barely golden. Scoop the pasta and vegetables from the pot to the skillet. Add the cheeses and stir until cheese is melted, less than one minute. Add pasta cooking water as needed. Serve immediately.