

Pasta Piatti

new world italian

WARM SPINACH

Courtesy of Pasta Piatti

8 oz. Baby Spinach Leaves
2 oz. Balsamic Dressing (any good quality balsamic dressing will work)
2 tbsp Butter, unsalted
1 tsp Shallot, minced
2 oz Onion, pearl or thinly sliced
1 oz Pancetta, cooked & diced
1/2 each Bosc Pear, 1/4" diced
1 oz. Spiced Walnuts (look for these in the produce section of your grocery store)
2 oz. Ricotta Salata, grated
Salt, to taste
Pepper, to taste
Nutmeg, to taste
1 oz. Italian Parsley, fresh chopped

Place washed, dry spinach in bowl and reserve.

On cook top, heat saute pan and gently melt 1 tbsp butter.
Add the shallot and onion, carmelize until golden brown.
Add cooked pancetta, pear and sweat the pear until it becomes slightly translucent. Add spiced walnuts, balsamic dressing and bring to a simmer. Add seasonings, herbs and the rest of the butter, stir until incorporated.

Remove from heat and pour over the spinach. Stir the spinach until the leaves are evenly coated. Place salad on plate and top with ricotta salata.