

Scordo Cooks: 20 EASY PASTA RECIPES

scordo.com

Pasta at Home the Italian Way



Vincent T. Scordo

Table of Contents:

1. Introduction and Pasta Basics and Tips
2. Page Fettuccine Alfredo (*Fettuccine al Triplo Burro*)
3. Linguine with Shrimp Scampi
4. Penne With Peas, Onions, and Pecorino Romano
5. Tortelloni with Cream Sauce
6. Pasta with Eggplant, Tomato Sauce, and Ricotta (*Pasta alla Norma*)
7. Homemade Gnocchi
8. Fisherman's Linguine with Seafood (*Linguine al Pescatore Calabrese*)
9. Orzo Salad with Zucchini, Tomatoes, Basil, and Parmigiano-Reggiano
10. Rigatoni with Diced Zucchini, Mushrooms, and Anchovy
11. Linguine With Garlic & Broccoli
12. Homemade Ravioli
13. Pasta with Garlic, Olive Oil, and Parsley (*Aglione e Olio*)
14. Baked Pasta (*Pasta al Forno*)
15. Lasagna
16. Orecchiette with Broccoli Rabe (*Orecchiette ai Broccoletti*)
17. Chickpeas and Broccoli with Ditalini
18. Cannelloni with Ricotta and Tomato
19. Linguine with Pesto Sauce
20. Basic Tomato Sauce with any Pasta
21. Basic Homemade Pasta Dough

Note: We've included a basic homemade tomato sauce recipe which is central to many of the recipes, as well as a basic homemade pasta dough recipe.

Recipe Title

Prep Time:	Cook Time:	Serves:
5 minutes	20 minutes	6

Here we include a brief description followed by key things to keep in mind when preparing the recipe. At times, we offer a brief history or personal story related to the dish. This page prints very well..



INGREDIENTS:

- Example Style

PROCESS:

1. Example Style