

Rigatoni with Radicchio, Gorgonzola and Walnuts

When I worked for La Cucina Italiana Magazine, I was exposed to some of the best authentic Italian recipes like this Rigatoni with Radicchio, Gorgonzola and Walnuts. The magazine recommends using gorgonzola dolce, a sweeter, creamier and less robust variety of gorgonzola. I have not found this variety in my area, but this dish is delicious with a fresh gorgonzola found in most good grocery stores. Purchase the youngest variety available, which will be less robust. I like to reserve a small amount of walnuts, gorgonzola and parsley to garnish each plate when serving.

1 pound	Rigatoni or other Large Tube pasta	¼ teaspoon	salt
¼ cup	olive oil	1 pinch	Fresh-ground black pepper
2	medium heads radicchio (1 to 1 ½ pounds)	6 ounces	Gorgonzola cheese crumbled
½ cup	finely chopped onion	3 Tablespoons	finely chopped flat-leaf parsley
¾ cup	walnut pieces, rough chop		

- 1 Bring a pasta pot of salted water to a boil. Dice onion and set aside. Quarter the radicchio and cut out the core at the bottom of each quarter. Cut crosswise into thinly sliced ribbons or chiffonade. This can be done very quickly with a slicing blade in a food processor. Set aside.
- 2 Add rigatoni to the pasta pot and cook until al dente, according to package directions. Drain rigatoni and reserve the pasta water.
- 3 While pasta is cooking, heat olive oil in a large skillet and add onion. Cook on medium-low heat for a few minutes, then add the radicchio and cook until wilted, a few more minutes. Add ½ cup pasta water and most of the walnuts and cook about 5 minutes. Add cooked and drained rigatoni along with another ½ cup pasta water and ¼ teaspoon salt and a few grindings of the fresh ground pepper. Stir together to combine and cook for another 2 minutes.
- 4 Remove pan from heat, add most of the gorgonzola cheese and most of parsley, saving some for garnishing. Stir together to combine and melt the cheese. To make the dish creamier, you can stir in a small amount of additional pasta water. Serve on plates, garnishing with the reserved walnuts, gorgonzola and parsley.

Servings: 6

Preparation Time: 10 minutes

Cooking Time: 15 minutes

Total Time: 25 minutes

Nutrition Facts

Nutrition (per serving): 562 calories, 240 calories from fat, 27.8g total fat, 25.3mg cholesterol, 502.7mg sodium, 217.1mg potassium, 61.6g carbohydrates, 4.4g fiber, 1.2g sugar, 18.5g protein.

Source

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