



Pastina (Little Pasta) with Butter and Formaggio

Pastina- the ultimate -Italian comfort food

Yields 4 Servings

INGREDIENTS:

- 5 cups water
- 1 heaping Tbsp. kosher or sea salt
- 1 cup pastina, little pasta (any tiny pasta, I use "Acini de pepe")
- 3/4 cup chicken or vegetable broth
- 2 Tbsp. unsalted butter
- 1/4 cup of Parmigiano Reggiano or Pecorino Romano cheese, grated
- 1/4 tsp. salt, 1/4 tsp. black pepper, or 3/4 tsp. PGS (Pastagirl Seasoning)
- Fresh torn basil, extra cheese and extra virgin olive oil for garnish



Pastina, a warm and quick dish, is considered the ultimate Italian comfort food, loved by children and adults, especially when sick. A classic preparation involves butter and brodo (broth), while whisking in an egg off the heat is a common tradition that adds protein, nutrients, and flavor.

INSTRUCTIONS:

1. Bring 6 cups water to a boil in a large pot. Stir in the 1 Tbsp. of salt and the pastina. Cook over medium-heat until al dente, about 8 minutes, stirring frequently to prevent the pasta from sticking together.
2. Drain pastina, reserving 1 cup of pasta water, set aside.
3. Stir in the broth, butter and Parmigiano cheese. Add some reserved pasta water if needed and stir for 1-2 minutes to thicken to a creamy consistency. Add salt and pepper to taste.
4. Serve in bowls with fresh basil, additional cheese and a drizzle of extra virgin olive oil.