



SPAGHETTI CHITARRA

with **WILD RAMPS & BREADCRUMBS**
SERVES: 2

1 lb. fresh SPAGHETTI CHITARRA
1 bunch Wild RAMPS
¼ Cup PARMIGIANO-REGGIANO
“CRAVERO”
¼ Cup Breadcrumbs
Salt & Pepper & CHILI flakes to taste!!!

1. Bring 6-QTS of water to a boil, add salt

2. In a 12” sauté pan heat **Olive Oil**, and medium-high heat. Separate **RAMPS** by the white root end / the leafy green tops. *Trim* brown root ends wash thoroughly. *Add* white bulbs, sauté till tender, about 2-mins. *Add* Salt & Chili flakes. *Add* greens and sauté

until wilted, 1 min, remove from heat and set aside.

3. Cook fresh **CHITARRA**, (al dente) drain, and add to pan with ramps. Toss gently to coat pasta over medium heat. 4. Assemble dish, divide Chitarra evenly between 2 plates. Grate Parmigiano-Reggiano and Breadcrumbs over each and serve immediately.

Pair with: CASTELLO DI AMA ROSATO 2010

or a KEBER COLLIO BIANCO 2009 next door at **TARRY WINE MERCHANTS.**