

SICILIAN DAY RECIPE



RIGATONI - IN SWORDFISH SAUCE

SERVES 4

1 LB GRAGNANO RIGATONI
¾ LB SWORDFISH (Cubed)
1 LB Cherry Tomatoes (cut in half)
3.5 OZ Capers
3.5 OZ Pine Nuts
1.75 OZ Kale
3 Cloves of Garlic, 1 Small Onion
Pepper / Salt & Olive Oil to Taste
1 Cup of Dry White Wine

1. Place chopped garlic and onion in olive oil in a saucepan *and brown*, add the **Swordfish (Cubed)**.
2. Stir and sprinkle with a bit of **white wine**. Dry and add the **tomatoes**, cut in half, capers *Pine Nuts* and *Kale*.
3. Cook 10 minutes, season with salt and pepper and add chopped mint .
4. Boil the pasta in salted water "al dente" and mix with the sauce.

WINE PAIRING: 2009 D'Alessandro Inzolia or 2009 D'Alessandro Nero D'Avola