

Cavatelli and Parmesan Romano

Foodservice Recipe

Yield: 1 qt / 32 oz

Servings: 4 – 8 oz servings

Ingredient	Weight	Measure
Olive oil, extra virgin		¼ cup
CAVATELLI Pasta, cooked, chilled		1 qt
Garlic, fresh, finely chopped		1 Tbsp.
Sorcerer Seasonings Hickory Smoked Cracked Black Pepper		¼ tsp.
Sorcerer Seasonings Hickory Smoked Garlic Salt		Sprinkle to taste
Basil, sweet, dried		½ tsp.
Parmesan and Romano cheese, grated		1/3 cup

Procedure

1. In a non-stick sauté pan under medium high heat. Add olive oil.
2. Add pasta...sauté for one minute.
3. Add fresh garlic, Sorcerer Seasonings Pepper, Sorcerer Seasonings Garlic Salt and basil. Continue to sauté until heated.
4. Add Cheeses and toss. Serve Immediately.

