

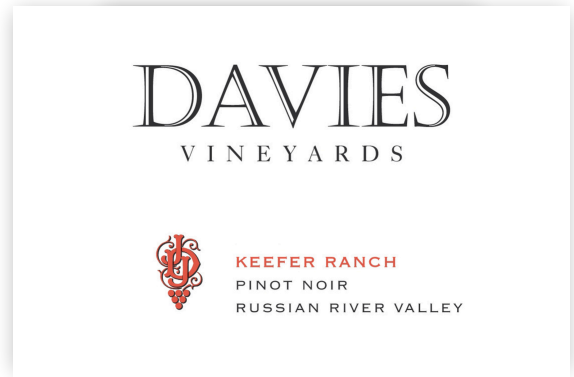
CAMPANELLE WITH FRESH
PUTTANESCA

Submitted by Giada de Laurentiis

PAIR WITH:
"KEEFER RANCH"
PINOT NOIR

INGREDIENTS

1 pound campanelle pasta
1/4 cup plus 2 tablespoons olive oil, divided
1/2 teaspoon kosher salt, divided
1/2 pound boneless, skinless salmon filet,
cut into 1½ inch cubes
1 red onion, halved and sliced
2 cloves garlic, peeled and chopped
One 16-ounce container cherry tomatoes,
halved
1/2 cup dry white wine, such as pinot grigio
1½ cups mixed pitted olive, halved if large
2 teaspoons fresh oregano leaves, chopped
3/4 cup Italian parsley leaves, chopped
1 cup freshly grated Parmigiano-Reggiano
Olive oil, to drizzle



PREPARATION

- Bring a large pot of water to boil. Salt it heavily. Add the pasta to the water and cook for 2 minutes less than directed, about 5 minutes.
- Drain well reserving 1/2 cup of pasta water.
- Meanwhile, heat a large skillet over medium high heat.
- Add 2 tablespoons of olive oil to the pan.
- Season the salmon evenly with 1/4 teaspoon salt and add to the hot pan.
- Cook, undisturbed for 2-3 minutes or until golden brown on the first side.
- Add the onion and garlic and cook, stirring often, for another minute.
- Add the tomatoes and season with the remaining 1/4 teaspoon salt.
- Cook the tomatoes, stirring often for another 3 minutes or until beginning to soften.
- Reduce the heat to medium and deglaze with the white wine.
- Simmer for 2 minutes to reduce slightly.
- Add the olives, oregano and parsley. Stir to combine.
- Add the pasta to the sauce and sprinkle the bare pasta with the Parmigiano. Toss well to coat.
- Add 1/4 cup of pasta water and the remaining 1/4 cup of olive oil and toss to combine.
- Add more pasta water as needed to maintain a silky sauce.
- Serve with additional cheese and olive oil if desired.