



Campanelle with Ground Beef, Chorizo and Plantains

Yield: 10 servings

Ingredients:

1 ¼ Box Barilla® campanelle
1 Tsp. Cumin powder
10 oz. Ground beef
1 pkg. Sazon
10 oz. Chorizo
½ Cup Parmigiano cheese, grated
2 Tbsp. Extra virgin olive oil
¾ Cup dry white wine
1 ½ Yellow onions, small dice
1 Cup pasta cooking water
3 garlic cloves, minced
½ Cup olives with pimento, sliced thin
2 ripe plantains, small dice
½ Cup cilantro, chopped

Directions:

1. In a skillet over medium heat add olive oil, onion and garlic. Cook for 1-2 min.
2. Add chorizo and ground beef. Brown and break apart.
3. Add plantains and cook an additional 1-2 minutes, then add white wine and reduce by half.
4. Add olives, cumin, sazón, salt, pepper and mix well.
5. Meanwhile, bring a pot of water to a boil and cook pasta according to package directions. Reserve a cup of the pasta cooking water.
6. Add the reserved cooking water to the sausage mixture, followed by the drained pasta.
7. Finally, add ½ of the cilantro and ½ of the cheese to the pasta.
8. Mix well and garnish with the remaining cheese and cilantro.

Recipe and photo courtesy of Barilla