



Gluten free penne with halibut, cannellini beans and snap peas

Yield: 10 servings

Ingredients:

- 1 3/4 Barilla[®] gluten free penne
- 1 Lb Halibut, diced into 1/2 inch pieces
- 5 Tbsp Extra virgin olive oil, divided
- 2 Shallots, chopped
- 1 Can Cannellini beans (15 ounces), drained
- 2 Cups Snap peas, julienned
- 1 1/2 Cups Chicken broth
- 1/2 Cup Parmigiano cheese, grated
- Salt & black pepper to taste

Directions:

1. In a large skillet over medium heat add 3 tbsp. Of the oil and shallots. Sweat the shallots for 3-4 minutes.
2. Season the halibut with 1 tbsp. Of oil, salt and black pepper. Add to the pan and sauté for 2-3 minutes or until the fish is cooked most of the way through.
3. Add the beans and broth to the pan. Bring to a simmer and continue to cook for about 2 minutes, or until the stock is reduced by about half.
4. Add the snap peas and season the sauce with salt and black pepper.
5. Meanwhile, cook the pasta according to package directions.
6. Once the pasta is cooked, drain the pasta and toss with the sauce.
7. Remove skillet from the heat. Add in the parmigiano cheese, toss well and drizzle remaining oil.