

FRIED SAGE & PINE NUT PASTA



INGREDIENTS

- 1/2 cup Urban Greens sage leaves
- 1/3 cup olive oil
- 1/2 tsp salt
- 8 oz pasta of choice (we recommend linguine)
- 4 oz pancetta, chopped
- 4 tbsp browned butter
- 1/2 cup toasted pine nuts
- 1/4 cup shaved parmesan
- 1/4 tsp ground black pepper

PREP TIME

- Prep | 5 min
- Cook Time | 20 min
- Ready in | 25 min

PROCEDURE

- 01** Heat about 1/3 a cup of olive oil in a small pan over medium heat. Add about three to four sage leaves at a time to fry. (Only leave them in the oil for about 3-5 seconds; they will turn bright green in color when done). Remove sage from pan and place on paper towel to remove excess oil. Sprinkle with salt.
- 02** In small fry pan, cook chopped pancetta over medium heat, until bacon pieces becomes crispy (5-7 minutes). Remove pancetta from pan, and place on paper towel to remove excess grease.
- 03** Cook pasta according to package directions.
- 04** In a small sauce pan, heat butter over medium-low heat for 1-2 minutes, or until slightly browned in color.
- 05** Add pasta to plates. Drizzle with browned butter, sprinkle with pine nuts, sage, pancetta, and parmesan. Add pepper to taste.