

Pasta al Forno

Serves 8

The balance of top and bottom heat in our ovens produces beautifully browned baked pasta dishes, and Pasta al Forno—“fire-kissed” pasta—is one of our favorites. You can make the associated pink sauce any time your oven is hot and freeze it for your next dinner. Better yet, freeze the sauce in 8-ounce portions and you’ll have the foundation for a simple and spontaneous fireside dinner.

Ingredients

32 oz.	Pink Sauce
1½ lbs.	penne rigate, al dente
1 ea.	red pepper, cored and sliced into ¼-in. rounds
1 ea.	yellow pepper, cored and sliced into ¼-in. rounds
1 ea.	red onion, sliced into ¼-in. rounds
8 oz.	prosciutto, sliced into 2-in. pieces
4 Tbsp.	unsalted butter
1½ cups	pecorino romano, grated
	Basil leaves

Method

Oven Temperature: 570-600 degrees

- Bring 5 qts. of salted water to a boil. Add penne and cook 4-5 minutes, or until al dente. Drain in a colander and rinse briefly with cold water. Set the penne aside.
- Arrange the pepper and onion slices evenly on a large baking sheet and roast in the searing/sauté zone, turning as necessary until slightly charred and roasted.
- In a large bowl, combine the penne, pink sauce, roasted vegetables, and prosciutto, tossing gently until all ingredients are well incorporated.
- Divide the pasta mixture evenly among 8 ea. 12-16-oz. cazuelas, or similar oven-safe ceramic dishes.
- Top each dish with a few broken pieces of butter, and a sprinkling of romano.
- Place the pasta in the finishing zone of the oven, rotating once as side closest to the flame begins to color.
- When sauce is bubbling and the pasta is evenly colored, briefly move the dishes in front of the flame. When the tops are nicely browned, remove the pasta dishes from the oven.

Garnish with a few fresh basil leaves.

