

Penne Salad with Roast Beef, Arugula, Radicchio, and Capers (for 4)

Sliced rare roast beef from the deli counter turns pasta salad into dinner. Sweet balsamic vinegar balances the slightly bitter greens & shavings of Parmesan cheese on top are a deliciously stylish garnish.

Recipe Cookbook: Food and Wine Quick from Scratch

Chapter: Pasta

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Prep Time: 10 minutes

Cooking Time: 13 minutes

INGREDIENTS:

3/4 lb Penne

1/4 lb arugula (about 2 bunches), stems removed, leaves torn into pieces

1 head Radicchio (about 6-ounces), torn into pieces

1/4 C capers, drained

6 TBS olive oil

3 1/2 TBS balsamic vinegar

3/4 tsp salt

1/2 tsp fresh ground black pepper

1/2 lb thin-sliced roast beef, cut into strips

2 oz chunk Parmesan cheese, or 3 tablespoons grated Parmesan

DIRECTIONS:

In large pot of boiling, salted water, cook Penne till just done (about 13 minutes). Drain, rinse with cold water & drain again thoroughly.

In large bowl, toss pasta with arugula, radicchio, capers, oil, vinegar, salt & 1/4 tsp of the pepper. Add roast beef & toss again.

To serve, mound salad on plates. Top each with strips of Parmesan shaved from the chunk of cheese with a vegetable peeler or with the grated Parmesan. Sprinkle remaining 1/4 tsp pepper over salads.

Wine Recommendation: This salad goes well with many simple, fruity reds: A Beaujolais-Villages or a red from southern France, like Corbieres or Coteaux du Languedoc.