



100 | DI QUESTI PIATTI



## BIGOLI WITH MORTADELLA BOLOGNA PGI AND WILD SPROUTS

**Region:** Veneto

**Typology:** First Course

**Difficulties:** Easy

**Time:** 30 minutes

**Ingredients:** Bigoli, Mortadella Bologna IGP, onion, Steamed wild sprouts

**Recipe created by:** Francesca Antonucci

### Ingredients (For 4 serves)

- Mortadella Bologna PGI 3.5 oz.
- Bigoli, 11.2 oz
- Steamed wild sprouts, 3.5 oz
- Chopped onion, 0.7 oz
- Extra virgin olive oil, 0.3 oz



## Method



Heat the chopped onion and the extra virgin olive oil in a nonstick skillet. Sauté the wild sprouts in the pan over medium heat for about 3 minutes.

Place mortadella in a food processor and process. Add the processed mortadella to the wild sprouts.

Cook bigoli.

Toss the drained pasta into the mortadella and wild sprouts sauce, stir well and serve warm.