

## VEGETABLE TIAN

2 onions, sliced and carmelized

6 zucchini ,sliced thin

3 cloves roasted garlic, minced

1/4 cup basil ,chiffonade

mix together:

1 cup ricotta

2 eggs

1/4 cup grated parmesan

1/2 diced raw onion

1 cup diced, roasted tomatoe

salt and pepper

Arrange zucchini in bottom of dish .Top with carmelized onion, top with ricotta mixture. Arrange more sliced zucchini on top of ricotta, drizzle with EVOO and sprinkle with parmesan.

Bake 350- 45min

## PASTA WITH PANCETTA AND ARTICHOKEs

1lb frozen or canned artichokes

1/4 cup EVOO

4 garlic cloves sliced thin

2oz pancetta cut into 1/4 inch cubes

1/2 cup dry white wine

salt and pepper

1 lb pasta

1/4 cup grated Parmigian-Reggiano

In large sauce pan, heat oil. Add onion,garlic and pancetta, cook over medium heat,stirring, app.10 min. drain artichokes.

Add artichokes to saucepan over med. heat app.10 min more.

Add wine, cover and simmer over low heat until tender app

5 min. Season with salt and pepper. In a large pot of boiling water, cook pasta until al dente. Drain, reserving 1/4 cup pasta water.

Add pasta and reserved water to artichokes and toss over

moderate heat for 1 minute. Remove from heat, stir in 1/4 cup of cheese and season with salt and pepper. Serve, passing more grated cheese.