



PENNE WITH DUCK CONFIT

and goat cheese



Prep.
5 m



Cook
8 m



Serves
2

PREPARAZIONE

UNO Open the bottle of wine and pour yourself a drink!

DUE If the pasta is stuck together, add some water to the bag, then mix and drain.

TRE Place the duck in a frying pan on high heat for 2 minutes. Use a wooden spoon to prevent the pieces from sticking.

QUATTRO Add the zucchini and peppers, and sauté.

CINQUE Add the two containers of sauce. Cook for 1 more minute.

SEI Add the pasta and continue cooking, stirring for 3 minutes.

SETTE Add the green onions, stir.

OTTO Pour into your favourite bowl and add the goat cheese.

NOVE Add garlic spread to the slices of bread and grill for about 1 minute on each side under a broiler, on your BBQ or in a pan, until the bread is golden brown.

DIECI Enjoy!

INGREDIENTI

Duck breast confit

Penne

Napoletana sauce

Roasted garlic sauce

Zucchini, green onion,
roasted red pepper

Goat cheese

ACCOMPAGNAMENTI

Bottle of wine

Slices of bread
to grill

Garlic spread



CUCINARE
CON PACINI



NOTA BENE – Consume this
delight within 24 hours.