

# RACHIELE/TUCCI FAMILY RECIPE

## PASTINA CON UOVA

Pastina with Eggs

(Makes 2 Servings)

½ cup Pastina pasta

2 large eggs

Kosher salt

1 teaspoon butter or olive oil

Fill a small saucepan with salted water and bring to a boil over medium-high heat. Add the Pastina and cook according to the package instructions.

Reserve 1 cup of the cooking water before draining the Pastina. Return the cup of hot water and the drained Pastina to the saucepan over medium-high heat. Break the eggs directly into the saucepan. Whisk together and simmer to cook the eggs, about 1 minute. Divide between two plates, and top with equal portions of the butter or oil. Serve immediately.

*As children, my sister Lisa and I, loved Pastina – whether it was for lunch, breakfast or a snack. I make a version of this at home that my wife (Lisa) loves. (Yes, I have two Lisa's in my life)*

*I use bow tie pasta (about a half pound), cook in salted water and drain of almost all water and place back into pot over low heat. Immediately stir in two eggs, add 3 tablespoons of olive oil and 3 table spoons of butter. Stir in Parmesan cheese to taste. Serve immediately. This is a very fast meal to prepare with very few ingredients. Dino Rachiele*