

Bucatini with sweet onions, prosciutto, pine nuts and greens

By Chef Jody Adams

Makes 4 servings

Combine **1 cup ricotta** with **½ cup Parmigiano Reggiano cheese** and **½ cup chopped mixed herbs**—whatever you like...parsley, mint, basil, oregano...the herbs in a bowl and mix well. Season with **Kosher salt and freshly ground black pepper**.

Set aside. If you're not going to use the cheese mixture for awhile, cover and refrigerate.

Bring a large pot of water to a boil.

Heat **3 tablespoons extra virgin olive oil** with **2 tablespoons chopped garlic** in a large sauté pan over medium high heat. When the garlic is aromatic, add **½ pound cleaned and dried arugula**, season with **salt and pepper** and toss well. When the greens have wilted, remove from the heat and add **1 cup caramelized onions**.

When the water has come to a boil, season with enough salt so the water tastes like the sea. Add **1 pound bucatini pasta** and stir like mad until the water returns to a boil so it doesn't settle to the bottom in an unappetizing lump. Once it boils, you can stop stirring.

When the pasta is done—it should still have a little bite--scoop it out of the pot into the bowl with the cheeses adding a little of the hot water to loosen things up. The cheese should coat the pasta lightly, not like pancake makeup.

Then carefully dump the pasta into the pan with the greens. Turn up the heat and toss until heated through. At the last moment, so it doesn't turn into bits of cardboard, add

4 ounces Parma Prosciutto, slice paper thin and cut into strips.

Serve immediately in hot bowls and top with **¼ cup toasted pine nuts** and pass extra cheese.