



ALL'OPERA IN TRENTO DAL 1870

## VALTELLINA-STYLE PIZZOCCHERI



### INGREDIENTS

Serves 4 gourmets

350 g Pizzoccheri della Valtellina  
2 L water  
200 g savoy cabbage, chard or spinach  
200 g potatoes  
1 small onion  
50 ml olive oil  
1 garlic clove  
Salt  
Pepper  
150 g grated cheese

### PREPARATION

Bring a large pot of salted water to the boil, pour in the diced potatoes and finely chopped vegetables.

After 3 minutes, add the pizzoccheri. Cook for 12-15 minutes, then drain with a slotted spoon.

Heat the oil in a pan and fry the chopped onion, then add the pizzoccheri and vegetable mixture and season with garlic, salt and pepper.

Sprinkle with grated cheese and bake at a high heat.