



HOME CHEF

Orecchiette Pasta in Tarragon Cream

With Romaine Heart with Creamy Champagne Vinaigrette



Pasta and salad make a satisfying dinner, and when the pasta is delicate orecchiette with a rich Dijon and tarragon cream sauce served with romaine and grape tomatoes dressed with light Champagne vinaigrette, you've got it made.

OVERVIEW



TIME TO PREPARE



EASY RECIPE



DAYS BEST COOKED BY

NUTRITION

Calories: 502
Carbohydrates: 42g
Fat: 35g
Protein: 13g
Sodium: 507mg
per serving

DIETARY



LOW CALORIE



NUT-FREE

DRINK PAIRING

A dish this simple and elegant means you can spend time on a fancy cocktail: shake up 1 oz. lemon juice, ½ oz. gin, and a drop of simple syrup with ice. Strain into a cold Champagne glass and top with 2 oz. of bubbly for a French 75.

INGREDIENTS

3 Tarragon Sprigs
1 Romaine Heart
4 oz. Grape Tomatoes
2 Garlic Cloves
8 oz. Orecchiette Pasta
1 Mini Baguette
6 oz. Heavy Cream
2 tsp. Dijon Mustard
1 oz. Parmesan Cheese,
Grated
2 tsp. Champagne Vinegar

WHAT YOU NEED

Olive Oil
Salt
Pepper

EQUIPMENT

Baking Sheet
Medium Pot
Colander
Medium Pan
Mixing Bowl

DID YOU KNOW?

Orecchiette or “little ears” is named for its shape. It’s perfect for holding onto the rich tarragon cream in this dish, like tiny bowls of heaven.



Prepare the Ingredients

Preheat oven to 375 degrees and prepare a baking sheet with foil. Bring a medium pot of **generously salted water** to a boil and put a colander in sink. Thoroughly rinse produce and pat dry. Stem **tarragon** and mince leaves. Remove any discolored outer leaves from **romaine heart** and coarsely chop. Halve **grape tomatoes**. Mince **garlic**. Cut **baguette** into 1” croutons.

Cook the Pasta and Make the Croutons

Cook **orecchiette pasta** in boiling water for 8 minutes or until al dente. Reserve $\frac{1}{4}$ cup of **pasta water** (for the tarragon cream sauce) and then drain in a colander. Toss **baguette cubes** with with 1 Tbsp. **olive oil** and season with **salt and pepper**. Spread on prepared baking sheet and bake 8-10 minutes, or until golden brown.

Make the Tarragon Cream

In a medium pan, heat 1 tsp. **olive oil** over medium-high heat. Add half of the **minced garlic** and cook 20 seconds until fragrant. Add **heavy cream**, half of the **Dijon mustard**, and 2 Tbsp. reserved **pasta water**. Bring to a simmer and stir in **pasta**. Add **minced tarragon**, reserving a pinch for garnish. Remove from heat and stir in all but 1 Tbsp. of **grated Parmesan**. *Tarragon has a beautiful anise, or licorice flavor, that is a natural pairing with cream sauces.*

Make the Dressing

In a medium mixing bowl, whisk together **remaining Dijon mustard**, **remaining garlic**, **remaining parmesan cheese** (saving a pinch for garnish), and **Champagne vinegar**. Season with a pinch of **salt and pepper**. Add **chopped romaine**, **croutons**, and **halved tomatoes** to bowl and toss to coat.

Plate the Dish

Place **pasta** in a small bowl on plate next to **salad**. Garnish with reserved **Parmesan** and **tarragon**. Enjoy!