

Pasta with Gorgonzola and Arugula



Ingredients

- 4 tablespoons butter
- ½ pound ripe Gorgonzola
- 6 ounces arugula, washed and dried
- 1 pound cut pasta, like ziti or farfalle
- Salt and pepper

Info

- **Prep:** 15
- **Cook:** 10
- **Serves:** 4
- [Source](#)

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Directions

1. Bring a large pot of water to boil for pasta. Meanwhile, melt butter over low heat in a small saucepan. Add Gorgonzola and cook, stirring frequently, until cheese melts. Keep warm while you cook the pasta.
2. Tear arugula into bits, or use a scissors to cut it. Pieces should not be too small. Cook pasta until it is tender but not mushy. Remove and reserve a little cooking water, then drain pasta and toss it with arugula and cheese mixture, adding a bit of water if mixture seems dry.
3. Taste and add seasoning. Dish should take plenty of black pepper. Serve.

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[gorgonzola](#), [cheese](#), [argula](#), [farfalle](#), [ziti](#)

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