



Pasta con Ceci

From Victoria: “Don’t wimp out and undercook the garlic. It needs to be toasted to give this dish the right flavor.” Also, definitely finish with a drizzle of good olive oil. Makes 4 medium size bowls.

- 4 tablespoons extra-virgin olive oil, plus more for drizzling
 - 4 cloves garlic, peeled, smashed, and sliced Goodfella’s thin
 - 6 tablespoons good tomato paste (one 6-ounce can)
 - 1 teaspoon kosher salt
 - 3 cups cooked chickpeas (or two 15-ounce cans, drained and rinsed)
 - 1 cup uncooked ditalini pasta
 - 4 cups boiling water
- For serving: crushed red pepper flakes, Pecorino (or Parm, but I prefer Pecorino)

In a large heavy-bottomed pot, heat the olive oil over medium-low heat until it shimmers. Add the garlic and cook, stirring until it becomes lightly browned and fragrant. Stir in the tomato paste and salt and fry until the color deepens slightly, about one minute.

Add the chickpeas, ditalini, and boiling water. Stir to scrape up any browned bits on the bottom of the pot, lower the heat, and simmer, stirring every now and then to make sure pasta doesn’t stick to the bottom. Simmer until the pasta is cooked and most of the liquid has been absorbed, about 20 minutes. (You want it to be kind of stewy.) To serve, ladle the pasta into shallow bowls, sprinkle with Pecorino and crushed red pepper flakes. Finish with a drizzle of olive oil.