

FROM THE RECIPE BOX OF

FOX RUN  
VINEYARDS™

CAVATELLI WITH PROSCUITTO, ONIONS & PEPPERS IN A  
CREAMY CHARDONNAY SAUCE

8 oz Cavatelli  
1/2 Red Onions - julienne  
1 clove of Garlic, minced  
1 Roasted Red Pepper  
3 oz Proscuitto - julienne  
3 oz Peas - frozen  
3 oz Fox Run Reserve Chardonnay  
3 oz Butter  
1/2 Lemon - juiced  
Salt & Pepper to taste  
Asiago Cheese - finely grated  
2 Basil leaves - freshly chopped

Bring 1 quart of water to a full boil. Add Cavatelli and boil until they float (about 2 minutes). Heat oil in a large sauté pan, add garlic and red onion, cook until browned. Add roasted red pepper and Proscuitto and continue to sauté 2 more minutes. Pour Fox Run Vineyards Reserve Chardonnay into pan and reduce by half. Add lemon juice, salt & pepper and drained pasta. Toss to coat evenly. Place in bowl and sprinkle with Asiago Cheese and basil.

Enjoy with a glass of Fox Run Reserve Chardonnay.

Served at 2004 Pasta & Wine