

JASPER'S RIGATONI PASTA *with* BUTTERMILK BLUE®

Chef Jasper Mirabile, Jasper's and Marco Polo's Italian Market, Kansas City, MO

The unconventional combination of Buttermilk Blue® and cantaloupe melon is deliciously harmonious in this pasta. Serve a large bowl at your next get-together and your guests will be begging for the recipe!

Yield: 4 - 6 servings

method:

- Cook rigatoni according to package directions. Drain and set aside.
- Melt butter in a skillet over medium heat and sauté prosciutto until crispy. Add melon and cook for 2 - 3 additional minutes.
- Stir in cream and cook until reduced by half.
- Stir in **Buttermilk Blue®** and cracked pepper; add pasta and toss with mint (optional). Serve hot.



ingredients:

- 1 pound rigatoni
- 2 cups cantaloupe melon, diced
- 2 cups cream
- 1 cup prosciutto, chopped
- 1 tablespoon butter
- 1 cup **Buttermilk Blue®**, crumbled
- Cracked pepper to taste
- 1 tablespoon fresh mint, chopped (optional)