Pasta gorgonzola & figs

NIBBLEDISH CONTRIBUTOR

Ingredients

2 Servings

- 100g of Figs
- 200g of Gorgonzola (or blue cheese, but it's not the same)
- 200g of pasta penne
- 30g of walnuts
- 1 glass of water
- 1 teaspoon of olive oil
- Salt

- A clove of garlic
- Parsley
- Pepper

Instructions

Put gorgonzola, water, oil, garlic, pepper and walnut in a large pan on low heat, so mix until you have a cheese sauce, add enough salt.

Cook pasta and drain when it's half cooked, then pour it into pan with the gorgonzola sauce; let rest for a few minutes with a lid; afterwards add the figs cut into four.

Serve with and handful of parsley.