

Michael Delia's Sweet Potato Baked Ziti and Fennel Salad With Pistachios and Parsley Pesto for Nicola Hein and Viola Yip

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Peel and cut into cubes two sweet potatoes
boil until tender and drain
Saute onions and garlic in oil with cumin and black pepper

Add the sweet potatoes and cook on simmer

Boil the ziti al dente and then mix together with the sweet potato mix
in a pyrex pan. Sprinkle generously with Locatelli romano cheese on top
and bake at 350 for 30 min..

Cut 1 large fennel in to 2-3inch strips

grate 1 cup of peeled pistachios

chop or grate a bunch of parsley and 2 cloves of garlic
add olive oil and grated cheese

mix in the pistachios and add this to the Fennel strips

top with black pepper