

Mangia Bene, Viva Bene

By FRANK ZEOLI

Mangia Bene, Viva Bene was a phrase my grandmother would say to me all the time growing up. She used to say that if *you eat well, you live well*. Besides being the wisest woman I ever knew, she was also the best cook I ever knew. Even though I would go on to study Culinary Arts in college, I learned more from her in the kitchen than in all my years in school.

The following recipe was one of the recipes she taught me. It was a dish she would always make for me and my sister when we were not feeling well. Eating it would always made us feel a little bit better. I hope it makes you feel better too.

Pastina

Prep Time: 5 Minutes

Cook Time: 15 Minutes

Ingredients

- **1lb Acini Di Pepe**
- **6T Salted Butter**
- **2 Eggs**
- **¼ Cup Parmesan Cheese**
- **Black pepper to taste**

Instructions

Bring 4 cups of salted water to boil in a medium saucepan.

Add pasta to the water and cook until most of the water is absorbed about 5-7 minutes.

Reduce the heat to low and add the eggs, butter and parmesan cheese. Add black pepper to taste



Eat and feel better!