



“Occhi Rossi” - Barilla Thick Spaghetti with Red Eye Gravy, Gulf Shrimp, Country Ham, and Fried Okra

Whether it’s in traditional kugels at Brooklyn diners, or simple bowls of spaghetti and meatballs all over the country, pasta has long been a staple on the diner scene. This dish from Barilla Chef Yury Krasilovsky brings together the diner classic coffee-infused “red eye” gravy, made with traditional country ham, and elevates it with head-on shrimp and cornmeal-battered okra. Barilla Thick Spaghetti soaks up the sauce and provides an Italian “al dente” accent.

Instructions

Cook the Barilla® pasta for half the time indicated on the package. Drain pasta and drizzle with some olive oil to prevent from sticking. Place pasta flat on sheet trays or hotel pans and cool in a blast chiller. Alternatively, cool it down in a walk-in cooler. Store in zip lock bags or sealed plastic container; refrigerate and use within several hours.

For each serving, to order: Heat 1/2 Tbsp butter in a skillet and fry 1 oz ham until it's crispy. Remove the ham, leaving in the fat. Add 1/4 c coffee and 2 Tbsp water, scraping up the bits in the pan. Simmer to reduce slightly and season with salt and pepper.

Reheat about 2 cups pasta in simmering water. Drain and add it to the skillet with the gravy.

Toss 2 Tbsp buttermilk with 2 oz okra, then coat it in 2 Tbsp cornmeal. Deep-fry until crisp. Season with salt.

In another skillet, melt 1/2 Tbsp butter and season 2 shrimp with salt and pepper. Sear them in the pan until just cooked through.

Fold 2 Tbsp cheese into the pasta and plate it. Set the shrimp on top, garnished with the okra and ham.

Ingredients

6 lb. Barilla Thick Spaghetti
12 1/2 oz. butter
1 1/2 lb. thinly sliced country ham
6 1/4 c. black coffee
3 lb. okra pods, sliced in thirds
3 c. buttermilk
3 c. cornmeal
3 c. grated Parmigiano-Reggiano cheese
Salt and pepper
50 head-on Gulf shrimp, shelled

Nutritional Info

This information is per serving.

Nutrition Facts

Serving Size 1

Servings Per Container serving

Amount Per Serving

Calories 696

Calories from Fat 261

% Daily Value*

Total Fat 29g

45%

Saturated Fat 9g

45%

Trans Fat 0g

Cholesterol 86mg

29%

Sodium 1326mg

55%

Total Carbohydrate 104g

35%

Dietary Fiber 14g

56%

Sugars 6g

Protein 29g

58%

Vitamin A 14%

Vitamin C 20%

Calcium 21%

Iron 23%

Allergy Information:

*Percent Daily Values are based on a 2,000 calorie diet.

Please note: for the purpose of the nutritional assessment, total sodium does not include salt added to the cooking water. When salt is listed "as needed" in the ingredient list, 1 tsp total is included in the analysis.