

**SPRING VEGETABLE PRIMAVERA
WITH RAINBOW ORZO**

1 lb. Pappardelle's Rainbow Orzo
2 tablespoons olive oil
1 onion, chopped
1 tablespoon garlic, minced
¾ cup white wine
2 cups heated chicken stock*
2 tablespoons butter
½ cup grated Parmesan cheese
2 cups prepared vegetables: julienned peppers,
carrots, peas, asparagus tips, broccoli florets

1. Par cook orzo in large pot of lightly salted boiling water for about 5-6 minutes. Drain, rinse with cold water, drain again and set aside for cooking later in this recipe.

2. Sauté onions in olive oil in skillet until translucent. Add garlic and sauté 30 seconds more. Add white wine and reduce until dry, stirring constantly. Add 1 cup chicken stock and continue stirring and cooking until stock is reduced by half.

3. Add pre-cooked orzo and other cup of chicken stock, a little at a time, stirring constantly

-Or-

Replace 2nd cup chicken stock with *Pappardelle's Lemon Alfredo Sauce*. Continue heating.

4. Meanwhile blanch vegetables. When orzo is creamy and al dente, add blanched vegetables and cook for 1 minute. Toss with butter and remove to serving plates. Sprinkle with Parmesan cheese and serve immediately.

Serves 4

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LEMON GINGER PASTA STIR-FRY

1 lb. Pappardelle's Lemon Ginger Pasta
1 carrot, cut diagonally into chunks
½ cup zucchini, cut diagonally into chunks
½ cup snow peas or green beans, cut diagonally
½ cup baby corn or fresh corn kernels
3 tablespoons corn oil
1 inch piece fresh ginger, finely chopped
2 cloves garlic, finely chopped
6 tablespoons yellow bean sauce*
(found in Asian grocery stores)
6 scallions, sliced into 1 inch pieces
2 tablespoons dry sherry
1 teaspoon sesame seeds for garnish

1. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain, rinse under hot water, and toss in 1 tablespoon corn oil and set aside.

3. Heat 2 tablespoons corn oil in wok or skillet, until smoking. Add ginger and garlic and stir-fry for 30 seconds.

4. Add carrots, peas or beans and zucchini and stir-fry for 3-4 minutes. Then stir in yellow bean sauce*

-Or-

Replace yellow bean sauce with *Pappardelle's Sesame Ginger Glaze*, and stir-fry for 2 more minutes. Add scallions, sherry and pasta and stir-fry for 1 more minute or until piping hot.

5. Sprinkle with sesame seeds and serve immediately.

Serves 4

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