

**TUNISIAN HARISSA PASTA WITH
SAUSAGE, PEPPERS & TOMATOES**

1 lb. Pappardelle's Tunisian Harissa Pasta
6 tablespoons extra-virgin olive oil
1 medium onion, chopped
4 ripe plum tomatoes, peeled and chopped
10 oz. sweet Italian sausage, skinned/crumbled
1 each: roasted red, green and yellow peppers,
peeled and cut into long strips
Salt and freshly ground pepper, to taste

1. Heat 3 tablespoons of olive oil in large skillet over medium-high heat. Add onion and sauté until lightly golden, stirring frequently, about 5 minutes. Add the peppers and continue to sauté for 2 minutes. Add the tomatoes, season to taste with salt and pepper, cover skillet with lid slightly ajar, reduce heat to low and simmer until the liquid evaporates, about 40 minutes, stirring occasionally.

-Or-

For a more exotic touch, add 8 oz. *Pappardelle's Mild Curry Sauce* when ready to simmer.

2. In small skillet, heat remaining olive oil over medium-high heat. Add sausage and cook, stirring occasionally, until lightly browned, about 6 minutes.

3. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain well and arrange on warm platter.

4. Pour pepper/tomato sauce over the pasta, toss well, and sprinkle with sausage. Serve immediately.

Serves 6

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**LEMON CHIVE PASTA WITH
ASPARAGUS**

12 oz. Pappardelle's Lemon Chive Pasta
1 lb. asparagus
4 tablespoons butter
3 green onions, finely chopped
3-4 leaves of fresh mint or basil, finely chopped
2/3 cup heavy cream or half-and-half*
Salt and freshly ground pepper, to taste
½ cup freshly grated Parmesan cheese

1. Peel asparagus by inserting small sharp knife at base of stalks and pulling upwards towards the tips. Drop asparagus into large pan of rapidly boiling water. Boil until tender, 4-6 minutes.

2. Remove asparagus from water, reserving the cooking water. Cut the asparagus tips off and cut the stalks into 1 ½ inch pieces. Set aside.

3. Melt the butter in a large skillet. Add the green onions and herbs, cooking for 3-4 minutes. Stir in the cream and asparagus and heat gently, but do not boil. Season to taste.

4. Meanwhile, bring asparagus cooking water to a boil, add salt, and cook pasta about 6-8 minutes. Drain and add to the sauce in the skillet. Raise heat slightly and mix well.

5. Stir in the Parmesan cheese. Mix well and serve at once.

-Or-

Replace cream in Step 3 with 7.5 oz. *Pappardelle's Lemon Alfredo Sauce* and do not mix in Parmesan cheese in Step 5, but sprinkle on top.

Serves 4

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