

**NIÇOISE STYLE SALAD WITH
RAINBOW ORZO**

½ lb. Pappardelle's Rainbow Orzo
½ cup Niçoise olives, pitted
½ cup pear or cherry tomatoes
½ small red onion, finely chopped
¼ cup flat-leaf parsley, finely chopped
1 ½ tablespoons capers, drained
1 tablespoon balsamic vinegar
1 garlic clove, minced
¼ cup extra-virgin olive oil
Salt and freshly ground pepper, to taste

1. Cook orzo in 3-4 quart pot of rapidly boiling water until cooked (about 8-10 minutes). Drain, rinse under cold running water and drain again.
2. Transfer orzo to bowl and add olives, tomatoes, onion, parsley and capers.
3. In small bowl, combine vinegar, garlic and pinch of salt and pepper. Whisk in olive oil and stir the dressing into the pasta salad.

Serves 4

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**FOUR PEPPERCORN PASTA WITH
SCALLOPS IN GREEN SAUCE**

1 lb. Pappardelle's Four Peppercorn Pasta
½ cup low-fat crème fraîche (or sour cream)
2 teaspoon whole-grain mustard*
2 garlic cloves, crushed*
2-3 tablespoon fresh lime juice*
¼ cup fresh parsley, chopped
2 tablespoon chives, chopped finely
12 large prepared sea scallops
¼ cup white wine
2/3 cup fish stock
Salt and freshly ground pepper, to taste
Lime wedges and parsley sprigs, for garnish

1. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain well and set aside in warm serving dish.
2. To make green sauce, combine crème fraîche, mustard, garlic, lime juice, herbs and seasoning in bowl.
3. Slice scallops in half, horizontally. Put white wine and fish stock into saucepan. Heat to simmering point and add scallops, cooking very gently for 3-4 minutes.
4. Remove scallops and set aside. Boil wine and stock vigorously to reduce by half and then add green sauce to pan. Heat gently to warm, replace scallops and cook for 1 minute. Spoon the scallop/sauce mixture over the pasta and garnish with lime wedges and parsley and serve immediately.

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Eliminate Step 2 and "" items. In Step 4, reduce wine/stock by ¾, then add 15.5 oz. *Pappardelle's Coral Sauce* and cook until hot and sauce has thickened. Add scallops for 1 minute, spoon over pasta and garnish with crème fraîche.

Serves 4

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