

**TOMATO BASIL PASTA WITH
ONION & BACON**

1 lb. Pappardelle's Tomato Basil Pasta
6 tablespoons extra-virgin olive oil
1 medium onion, thinly sliced
1/3 oz. dried porcini or 6 oz. white mushrooms
1/2 cup dry white wine
1/2 cup freshly grated Parmesan cheese
Salt and freshly ground black pepper, to taste
3 oz. smoked bacon or pancetta, cut into strips

1. If using porcini, place in bowl with lukewarm water to cover and soak until softened, about 30 minutes. Drain, squeeze out any excess water and chop finely. If using white mushrooms clean and slice thinly.

2. In large skillet, heat 4 tablespoons of olive oil over medium-high heat. Add onions and sauté, stirring occasionally, until golden, about 5 minutes. Add the wine and porcini and season with salt and pepper. (If using white mushrooms, sauté them with onions.)

-Or-

For extra creamy dish, add 15.5 oz. *Pappardelle's Lemon Alfredo Sauce*. Reduce heat, cover and simmer gently, for about 40 minutes.

3. In small skillet, heat remaining 2 tablespoons olive oil over medium-high heat. Add bacon and sauté, stirring occasionally, for about 5 minutes. Set skillet aside.

4. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until barely al dente (about 6-8 minutes). Drain (do not rinse) and transfer to skillet containing the onions. Add the contents of the bacon skillet and cook over medium heat, stirring frequently for 2 minutes.

5. Arrange pasta on plate, sprinkle Parmesan cheese and serve immediately.

Serves 6

**SALSA VERACRUZ WITH CHICKEN &
GREEN JALAPENO PASTA**

12 oz. Pappardelle's Green Jalapeno Pasta
1/3 cup fresh squeezed lime juice
1 large red onion, diced
3 cups Roma tomatoes, diced
4 cloves garlic, minced
1 jalapeno pepper, seeded and finely diced
12 stuffed green olives, thinly sliced
2 tablespoons capers
1 tablespoon olive oil*
2 tablespoons cilantro, minced*
Cilantro sprigs and lime wedges for garnish
3/4 lb. boneless, skinless chicken breasts, sliced into bite sized pieces

1. Pour lime juice into saucepan. Add tomatoes, onions and garlic. Cover and simmer 8-10 minutes over medium heat.

2. Remove cover and add jalapeno pepper, olives and capers. Simmer uncovered 3 minutes longer.

3. Stir in olive oil. Add chicken pieces and poach gently until done, about 7-10 minutes. Stir in cilantro once chicken is done.

-Or-

* For extra zing, eliminate olive oil and cilantro, and replace with 2 oz. *Pappardelle's Cilantro & Roasted Poblano Chile Pesto*.

4. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and place into large, shallow, pre-heated serving bowl. Ladle sauce over pasta, garnish with cilantro sprigs and lime wedges. Serve immediately.

Serves 4