

**SPRING MEDLEY ORZO WITH
SHRIMP, FETA &
ARTICHOKE HEARTS**

1 cup Pappardelle's Spring Medley Orzo
½ cup frozen peas
1/3 cup veggie or chicken broth
2 tablespoons dry white wine
1 ½ teaspoons lemon zest
4 oz. shrimp, cooked, shelled, deveined
¼ cup feta cheese, crumbled
6 oz. quartered marinated artichoke hearts, from jar,
drained and thinly sliced

1. Cook orzo in a 2-3 quart pot of rapidly boiling water until cooked (about 8-10 minutes). Add peas, cook 1 additional minute and drain well.
2. While orzo is cooking, combine broth, white wine and zest in 1 quart pan. Cover and bring to boil over high heat. Reduce heat and keep warm.
3. Return drained orzo and peas to cooking pot. Add heated broth mixture, artichokes, shrimp and about half of feta cheese into orzo.
4. Divide pasta between 2 warm dinner plates, sprinkle with remaining feta cheese and serve.

Serves 2

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**FOUR PEPPERCORN PASTA WITH
WHITE BEANS & TOMATOES**

1 lb. Pappardelle's Four Peppercorn Pasta
1 cup dried cannellini beans or one can of
cannellini beans
6 tablespoons extra-virgin olive oil
3 garlic cloves, chopped
20 fresh sage leaves
1 ¼ lb. ripe plum tomatoes, chopped*
Salt and freshly ground pepper, to taste

1. If using dried beans, soak beans in cold water to cover for about 12 hours. Drain beans and transfer to heavy saucepan. Add water to cover by about 1 inch and bring to boil over medium heat. Reduce heat to low and simmer very gently until beans are tender and most of liquid has been absorbed, about 1 ½ hours.

2. When beans have cooked for 1 hour or if using canned beans, in a large shallow saucepan heat the olive oil over low heat. Add garlic and sage leaves and sauté, stirring frequently, until garlic is translucent, about 2 minutes. Add tomatoes and season to taste with salt and pepper

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You can replace *tomatoes with 15.5 oz. *Pappardelle's Marsala Sauce*. Simmer for about 20 minutes. Add beans, cover with lid slightly ajar, and simmer for 15 minutes.

3. Meanwhile, cook pasta in 4-5 quart pot of rapidly boiling salted water until barely al dente (about 6-8 minutes). Drain well and transfer pasta to saucepan containing beans. Raise heat to medium and stir well to coat pasta, about 1 minute.

4. Arrange pasta on warm platter and serve at once.

Serves 6

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