

**TOASTED ONION PASTA WITH
POTATOES & ROSEMARY**

1 lb. Pappardelle's Toasted Onion Pasta
6 tablespoons extra-virgin olive oil*
1 small onion, finely chopped*
3 boiling potatoes, peeled and julienned
Salt and freshly ground pepper, to taste
2 tablespoons fresh rosemary, finely chopped

1. Cook pasta and potatoes in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes).

2. In small skillet, heat 3 tablespoons of olive oil over medium heat. Add onions and rosemary and sauté, stirring constantly, until onion is lightly golden, about 5 minutes.

-Or-

Replace "*" items with 15.5 oz. *Pappardelle's Porcini Mushroom & Tomato Sauce*.

3. Drain pasta and potato and arrange on a warm serving platter. Pour contents of small skillet and remaining 3 tablespoons of olive oil on top.

4. Season to taste with salt and pepper. Toss well and serve immediately.

Serves 6

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RECIPE 15A

**CHIPOTLE PEPPER PASTA WITH
SCALLOPS IN TOMATO SAUCE**

1 lb. Pappardelle's Chipotle Pepper Pasta
2 cloves garlic, finely chopped
2 tablespoons olive oil
1 lb. sea scallops, sliced in half horizontally
2 tablespoons fresh basil, chopped
Fresh basil sprigs, for garnish

Sauce

2 tablespoons olive oil
½ onion, finely chopped
1 clove garlic, finely chopped
2, 14 oz. cans whole tomatoes*

1. For sauce, heat olive oil in non-stick skillet over medium heat. Add onion, 1 clove garlic and a little salt and sauté for about 5 minutes, stirring occasionally, until just softened, but not colored. Add tomatoes with their juice and crush with fork.

-Or-

You can substitute -1 can of the tomatoes*- for 15.5 oz. *Pappardelle's Coral Sauce*.. Bring to a boil and lower heat, simmering gently for 15 minutes. Remove the skillet from the heat and set aside.

2. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes).

3. Meanwhile, in another skillet over medium-high heat, combine olive oil and 2 cloves garlic and cook for about 30 seconds, until just sizzling. Add scallops and ½ teaspoon salt and cook over high heat for about 3 minutes, tossing until scallops are cooked through. Add the scallops to the tomato sauce, season with salt and pepper to taste, then stir gently and keep warm.

5. Drain the pasta. Place into large, shallow, pre-heated serving bowl. Add scallop sauce and basil and stir thoroughly. Garnish with fresh basil sprigs and serve immediately.

Serves 4

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