

**LEMON CHIVE PASTA WITH
WALNUTS AND LEMON ZEST**

1 lb. Pappardelle's Lemon Chive Pasta
1/3 cup unsalted butter
1 tablespoon lemon zest
2/3 cup walnuts, very finely chopped
2 tablespoons cognac*
Salt and freshly ground pepper, to taste

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

2. Meanwhile, in top pan of double boiler placed over simmering water, melt the butter. Stir in walnuts, lemon zest and cognac and keep warm over low heat

-Or-

Replace *- cognac with at least 7.5 oz.
Pappardelle's Marsala Sauce.

3. Drain pasta, place on serving platter, add walnut-butter sauce, sprinkle with salt and pepper to taste, then serve immediately.

Serves 6

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**ORANGE SZECHAUN PASTA
WITH BEEF STRIPS & GINGER**

3/4 lb. Pappardelle's Orange Szechaun Spice Pasta
1 orange, zested and juiced
1 tablespoon soy sauce*
1 teaspoon cornstarch*
1-inch piece fresh ginger, finely chopped*
2 teaspoons sesame oil*
1 large carrot, cut into thin strips
2 scallions, thinly sliced
1 lb. lean beef round steak, fillet or sirloin, cut into thin strips

1. Place beef strips in bowl and sprinkle with orange zest and juice. Let marinate for at least 30 minutes.

2. Drain liquid from beef strips and reserve. Mix beef strips with soy sauce, cornstarch and ginger, unless using sesame ginger glaze or *Thai Peanut Sauce* in Step 4, in which case eliminate this Step 2 and "*" items.

3. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain pasta and keep warm on serving platter.

4. Meanwhile, heat oil in a wok or large frying pan and add the beef. Stir-fry for 1 minute until lightly colored, then add carrot and stir-fry for 2 – 3 minutes more. Stir in scallions and reserved liquid and,

-Or-

If desired use 8 oz. *Pappardelle's Sesame Ginger Glaze* or 7.5 oz. *Pappardelle's Thai Peanut Sauce* for "*" items, then cook, stirring constantly, until boiling and thickened.

5. Serve beef-vegetable stir-fry immediately on top of pasta.

Serves 4

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