

PAPPARDELLE'S™

THE FINE ART OF PASTA

MEDITERRANEAN PASTA SALAD WITH ITALIAN PESTO BLEND

1 lb. Pappardelle's Italian Pesto Blend Pasta
4 teaspoons olive oil
1 tablespoon garlic, minced
1 red onion, quartered and sliced
½ lb. asparagus, cut into 1 inch pieces
3 tablespoons balsamic vinegar
1 red bell pepper, diced*
¼ cup Kalamata olives, pitted and chopped
2-4 oz. feta cheese, crumbled*
Salt and pepper, to taste
2 oz. sun-dried tomatoes (not oil-packed),
rehydrated and julienned*

1. Heat 2 teaspoons olive oil in large skillet or stir-fry pan, over medium-high heat. Add garlic and sauté 30 seconds. Immediately add onion, asparagus and sun-dried tomatoes. Sauté 3–5 minutes, stirring constantly. Deglaze skillet with balsamic vinegar and reduce until almost evaporated, about 1 minute. Remove from heat and allow to cool to room temperature.

2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and immediately toss with remaining 2 teaspoons olive oil. Add cooled vegetables and red bell pepper and toss again. Add olives and feta and toss once more. Season to taste with salt and pepper.

3. Serve immediately while still warm, or allow to cool and serve at room temperature.

-Or-

Replace "*" items with 7.5 oz. *Pappardelle's Sun-Dried Tomato Pesto* in Step 1.

Serves 4-6

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GRILLED CHICKEN WITH TAMARIND ORANGE GLAZE WITH SPICY THAI PASTA

¾ lb. Pappardelle's Spicy Thai Pasta
4 skinless, boneless chicken breast halves
½ cup olive oil
1/3 cup fresh basil, thinly sliced
2 tablespoons garlic, chopped
¼ teaspoons each salt and freshly ground pepper

Sauce

2, 14-oz. cans low-salt chicken broth*
1 cup orange juice
½ cup sugar*
6 tablespoons unsalted butter*
4 teaspoons orange zest*
4 teaspoons fresh ginger, peeled and grated*
2 tablespoons tamarind paste, from Middle Eastern
or Indian market*

1. Place chicken in shallow bowl. Whisk next 4 ingredients above in mixing bowl, pour over chicken, turn to coat and marinate covered in refrigerator for 1 to 6 hours, turning often.

2. Whisk broth, juice, sugar, 3 tablespoons butter, tamarind paste, orange zest and ginger in large saucepan

-Or-

Use 1 can broth and 7.5 oz. *Pappardelle's Thai Peanut Sauce* for "*" items. Boil mixture over medium-high heat until reduced to 1 ½ cups and glaze coats back of spoon, stirring often, about 25 minutes. Whisk in 3 tablespoons butter. Season glaze with salt and pepper.

3. Preheat barbeque on medium-high heat. Use ¼ cup of glaze to baste chicken. grill chicken until cooked through, basting with glaze, about 5 minutes per side.

4. Meanwhile, cook pasta in 5 quart pot of lightly salted rapidly boiling water until al dente (about 8 – 10 minutes). Drain pasta and keep covered on warm serving platter.

5. Arrange pasta on individual serving plates, place chicken on top and spoon on remaining ½ cup of glaze. Serve immediately.

Serves 4

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