

### ASIAN ORZO SALAD

- ¾ lb. Pappardelle's Asian Orzo
- 3 cups tomatoes, seeded and chopped
- 2 cups cucumber, seeded and chopped
- 6 scallions, chopped
- 1 cup flat leaf parsley, chopped
- 6 tablespoons fresh mint, chopped
- ½ teaspoon fresh-ground black pepper
- 5 tablespoons lemon juice\*
- 2 ½ teaspoons salt\*
- ¾ cup good quality, virgin olive oil\*

1. Cook orzo in large pot of lightly salted boiling water until done, about 12 minutes. Drain, rinse with cold water and drain thoroughly.

2. Combine orzo with tomatoes, cucumber, scallions, parsley and mint.

3. For the dressing: in small bowl whisk lemon juice with salt and pepper. Add olive oil slowly while whisking. Pour dressing over orzo mixture. Mix until all ingredients are covered with dressing.

Serves 6

**-Or-**

\*Use 1 cup *Pappardelle's Sesame Ginger Glaze* for "\*" items.

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### BASIL GARLIC PASTA WITH CAPONATA VEGETABLES

- 14 oz. Pappardelle's Basil Garlic Pasta
- 1 medium eggplant, cut into stick-style pieces
- 2 medium zucchini, cut into stick-style pieces
- 8 baby onions, peeled
- 2 garlic cloves, crushed
- 1 large red bell pepper, sliced
- 4 tablespoons extra virgin olive oil\*
- 1 ¾ cups tomato juice\*
- 2/3 cup water\*
- 2 tablespoons balsamic vinegar\*
- Juice of 1 lemon\*
- 1 tablespoon sugar\*
- 2 tablespoons black olives, sliced
- 2 tablespoons capers

1. Lightly salt eggplant and zucchini, let drain in colander for 30 minutes, rinse and pat dry.

2. Lightly fry onions, garlic and bell pepper in oil in large saucepan for 5 minutes. Add eggplant and zucchini and fry another 5 minutes.

3. Stir in tomato juice and water. Mix well, bring to boil, and add rest of ingredients (except pasta). Season to taste with salt and ground black pepper. Simmer for 10 minutes.

4. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and add vegetable mixture to the pasta.

Serves 4

**-Or-**

\*Use 15.5 oz *Pappardelle's Lemon Alfredo* for "\*" items.

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