

**SMOKED HAM AND CABBAGE  
WITH  
DILL CARAWAY PASTA**

1 lb. Pappardelle's Dill Caraway Pasta  
4 bacon slices  
Olive oil  
4 onions, thinly sliced  
1 small head green cabbage, sliced thinly  
½ lb smoked ham, diced (such as Black Forest)  
1/3 cup freshly grated Parmesan cheese  
½ cup (about) canned beef broth

1. Cook bacon in heavy large skillet over medium-high heat until bacon is brown and crisp. Transfer bacon to paper towel and drain. Crumble bacon.

2. Measure drippings from skillet; add enough olive oil to measure ¼ cup and return mixture to skillet. Add onions and sauté until onions are dark brown, about 20 minutes. Add cabbage and ham and sauté until cabbage wilts, about 8 minutes.

3. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and return pasta to the same pot.

4. Add bacon, onion mixture, and cheese to pasta. Toss over medium heat until warmed through, adding broth by ¼ cupfuls to moisten if dry, about 4 minutes. Season pasta to taste with salt and pepper and serve.

Makes 4 to 6 servings.

**ROASTED GARLIC PASTA WITH  
PROSCIUTTO AND ASPARAGUS**

1 lb. Pappardelle's Roasted Garlic Pasta  
1 ½ lbs. fresh asparagus, cut diagonally  
1 tablespoon olive oil\*  
1 onion, chopped\*  
2 cloves garlic, minced\*  
2 teaspoons well-aged balsamic vinegar\*  
2 oz. prosciutto, chopped  
½ teaspoon red pepper flakes  
1 teaspoon salt  
½ cup freshly grated Parmesan cheese

1. Boil 6-8 quarts of water (same pot/water as you will cook the pasta in) and add asparagus. Cook 5 minutes. Drain and refresh under cold water.

2. Reheat water and boil in rapidly boiling salted water until cooked (about 8-10 minutes). Drain, but reserve ½ cup water.

3. Meanwhile in a large skillet heat oil and add onion and garlic; cook 3 minutes. Add prosciutto and vinegar, cook 1 minute. Add asparagus, pasta and reserved ½ cup pasta water, red pepper flakes and salt. Serve with freshly grated Parmesan.

**-Or-**

Use ½ cup of *Pappardelle's Marsala Sauce* for “\*” items for a creamier mushroom-enhanced sauce.

Serves 4-6