

**ORANGE SHRIMP ATOP
BASIL TANGERINE PASTA**

- 1 lb. Pappardelle's Basil Tangerine Pasta
- 1 large orange, zested and juiced
- 2 sprigs fresh thyme*
- 1 lb. shrimp, cleaned and de-veined
- 1 tablespoon olive oil*
- 2 large shallots, finely diced*
- 1 teaspoon brown sugar*
- 1 tablespoon champagne vinegar*
- 1 ½ cups fresh squeezed orange juice*
- ½ teaspoon salt
- ¼ teaspoon ground black pepper
- 4 scallions, cut on a bias

1. In a large bowl combine the zest and juice from 1 large orange, thyme and shrimp, Cover and marinate for 1 hour.

2. Warm olive oil in a large sauté pan. Add shallots and cook until translucent, approximately 5 minutes.

3. Add shrimp with marinade and sauté for approximately 1 minute on medium heat. Add brown sugar and mix until dissolved. Add champagne vinegar and stir together. Pour in the 1½ cups of orange juice and bring the mixture to a simmer.

4. Remove the shrimp and reduce the liquid by half. Remove and discard the thyme. Season sauce with salt and pepper and continue to cook until thickened.

5. Meanwhile, cook pasta in separate pot of rapidly boiling water until al dente (about 8-10 minutes). Drain and pour the sauce over the shrimp. Garnish with diced scallions, if desired.

Serves 4-6

-Or-

Simply add 15.5 oz. of Pappardelle's Coral Sauce for "*" items.

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**CURRIED CHICKEN WITH
GOAN CURRY PASTA**

- 1 lb. Pappardelle's Goan Curry Pasta
- 1 tablespoon butter
- 2 tablespoons olive oil
- 1 large onion
- 3 cloves garlic, minced
- 1 inch fresh ginger, peeled and finely minced
- 2 tablespoons curry powder*
- 1 teaspoon crushed red chile flakes*
- ½ cup distilled white vinegar*
- 3 lbs. skinless, boneless chicken breasts, cut into strips

1. In a large skillet, heat the butter and olive oil and sauté the onion, garlic, and ginger until the onion is soft, but not brown. Add the curry powder and chilies, stirring so that they do not stick or burn. Add the vinegar and stir well. Make sure there is enough sauce to make a smooth paste. (You may need up to 1/4 cup more.)

2. Cover the chicken pieces with the paste and place them in a covered bowl in the refrigerator. Allow the chicken pieces to marinate for at least 2 hours. When ready to cook, place the chicken pieces in a large frying pan and add enough water to reconstitute the paste and prevent scorching. Cover and cook over low heat for 30 minutes. (You may find that you will have to add more water to prevent scorching.)

3. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Toss with a little olive oil to prevent sticking. Toss chicken and pasta together.

Serves 4-6

-Or-

Simply add 15.5 oz. of Pappardelle's Mild Curry Sauce for "*" items.

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