

CHOCOLATE NOODLE KUGEL

- 1 lb. Pappardelle's Dark Chocolate Noodles
- 1 stick butter, cut into pieces
- 1 cup whole milk
- 5 large eggs, lightly beaten
- ½ cup sugar
- 2 teaspoons vanilla
- 1 teaspoon salt
- 1 lb. container of sour cream
- 1 lb. container of small curd cottage cheese

Topping:

- 2 cups cornflakes, coarsely crushed
- 2 tablespoons sugar
- 2 teaspoons cinnamon
- 2 tablespoons butter, cut into pieces

Optional: Add a handful of chocolate chips to the topping.

1. Preheat oven to 350 degrees. Butter a 13- by 9 inch baking dish (lasagna style pan).
2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain, then return to cooking pot and add butter. Toss until noodles are well coated and butter is completely melted.
3. Whisk together milk, eggs, sugar, vanilla and salt until combined, then whisk in sour cream. Stir in cottage cheese and add to noodles. Spoon gently into baking dish.
4. For the topping, stir together cornflakes, sugar and cinnamon and sprinkle over noodles. Dot with butter and bake kugel until edges are golden brown, about 40-50 minutes. Let stand before serving.

Serves 8-10.

FANCIFUL FRUIT SALAD WITH HONEY, MINT AND LIME DRESSING

- 1 lb. Pappardelle's Fanciful Fruit Pasta
- 1/3 cup freshly squeezed lime juice
- 2 tablespoons honey (or to taste)
- ¼ cup fresh mint, chopped
- 1 3-lb cantaloupe, made into melon balls
- ¾ lb. strawberries, hulled and halved
- 4 kiwis, peeled and cut into ½ in pieces
- 2 cups green grapes

1. Whisk lime juice, honey and mint in a large bowl.

2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Rinse with cold water.

3. In a large serving bowl add pasta. Sprinkle fruit on top and pour dressing over everything. Stir gently until all is well mixed. Let stand at least 15 minutes to let flavors blend.

Serves 6-8