

CALABACITAS SAUCE

This is a perfect height-of-summer pasta dish, which takes full advantage of quintessential famers' market veggies like: corn, zucchini, onions, chiles and garlic. And, if you're making this off-season, substituting frozen corn and canned chiles is perfectly acceptable.

1 lb. Pappardelle's Green Jalapeno Pasta
4 ears of corn, kernels shaved off (about 1 ½ cups)
2 tablespoons butter
1 medium onion, sliced
2 cloves garlic, minced
4 medium zucchini, diced
2-4 New Mexico chile peppers (or Poblanos)
 roasted, peeled, seeded and diced
½ cup chicken or veggie broth
Salt and Pepper
½ cup grated cheddar cheese

1. After all of your vegetables are prepped and ready to go, cook pasta in pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and transfer to heated pasta bowl.
2. Heat butter in a large skillet over medium-high heat. Add onion and garlic; sauté until soft, about 2 minutes. Add zucchini; sauté until soft, about 2 minutes. Add corn and chiles, sauté until corn is cooked, about 2-3 minutes. Add broth, salt and pepper. If it needs more liquid, add a few tablespoons of the pasta cooking water.
3. Serve sauce over pasta and top with grated cheddar cheese.

Serves 4-6

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THAI CURRIED SHRIMP WITH BASIL TANGERINE PASTA

By taking advantage of the basil and tangerine flavors already present in the pasta, this sauce brings it all to a new level. Adding a handful of your favorite in-season vegetables is also an option for this dish.

1 lb. Pappardelle's Basil Tangerine Pasta
2 tablespoons vegetable oil
1-2 fresh hot red chiles, thinly sliced
4 scallions, white and green parts thinly sliced
1 lb large shrimp, shelled and deveined
1 (14-oz) can unsweetened coconut milk
1 ½ tablespoons Thai red or green curry paste
¼ - ½ cup veggie/chicken broth or water
1 tablespoon packed light brown sugar
2 tablespoons Asian fish sauce or soy
2 tablespoons fresh lime juice
1/2 cup chopped fresh cilantro

1. Heat 1 tablespoon oil in a nonstick skillet over moderately high heat, sauté chile and scallions until lightly browned. Transfer with a slotted spoon to paper towels to drain. Set aside.
2. Pat shrimp dry and season with salt. Heat remaining 1 ½ tablespoons oil in same skillet over moderately high heat until hot, sauté shrimp until almost cooked through, about 2 minutes. Remove shrimp.
3. Add coconut milk, curry paste, broth, brown sugar, fish sauce/soy sauce, and lime juice to skillet, simmer, stirring occasionally, 5-7 minutes.
4. Meanwhile, cook pasta in pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and transfer to heated pasta bowl.
5. Return shrimp to skillet, reduce heat and simmer until shrimp are just cooked through, about 2-3 minutes. Add pasta and cilantro to sauce in skillet, tossing to coat. Divide pasta and sauce among 4 bowls. Sprinkle with scallion and chile mixture.

Serves 4-6