

PAPPARDELLE'S™

THE FINE ART OF PASTA

LIME CILANTRO PASTA WITH CILANTRO AND ROASTED POBLANO CHILE PESTO

Incredibly simple recipe!

1 lb. Pappardelle's Lime Cilantro Pasta
1 lb. chicken breast, shrimp or tofu
1, 7.5 oz Pappardelle's Lime Cilantro Pesto
½ cup fresh cilantro, coarsely chopped

1. Grill or broil chicken, shrimp or tofu. Cut into bite-sized pieces. Set aside.
2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 6-8 minutes). Drain, making sure that some water still clings to the pasta. (Reserve ½ cup of cooking water).
3. In a large serving bowl, immediately toss warm pasta with chicken/shrimp/tofu. Stir in Cilantro and Roasted Poblano Chile Pesto. Add some of the reserved cooking water if desired. Garnish with cilantro.

Serves 4-6

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THE FINE ART OF PASTA

ROASTED SQUASH SOUP WITH AUTUMN HARVEST ORZO

1 lb. Pappardelle's Autumn Harvest Orzo
1 acorn squash
2 tablespoons olive oil
2 onions, chopped
4 cloves garlic
1-2 jalapenos or other green chile, deveined and chopped (optional)
6 cups veggie or chicken stock
Sea salt and freshly ground black pepper

Garnish ideas:

Toasted, buttery walnuts
Sage fried in a little butter and sprinkled on top
Pappardelle's Fire Roasted Red Pepper Pesto

1. Preheat oven to 350 degrees. Cut acorn squash in half and scrape out all of the seeds. Place cut-size down on a foil-lined baking sheet. Bake in oven for 40-50 minutes. Remove and let cool. When you can handle it, remove outer skin and coarsely chop. Set aside.
2. In a large soup pot, heat olive oil and sauté onions and garlic together until very fragrant and lightly browned. If using, add jalapenos and continue to cook for 5 more minutes. Add squash and stock. If you like a smooth soup, transfer entire contents to a blender and puree (or if you have a hand-blender, puree directly in soup pot). Add salt and pepper. Let soup continue to simmer until ready to serve.
3. Meanwhile, cook Autumn Harvest Orzo separately. Cook orzo in large pot of lightly salted boiling water until done, about 12 minutes. Drain, rinse with cold water and drain thoroughly. Add a small amount of olive oil to orzo to keep from sticking. When ready to serve, add ½ cup orzo to each bowl of soup and stir in to mix. Garnish as desired.

Serves 4-6

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