

**SOPA SECA CON CHORIZO
Y
CRACKED PEPPERCORN FETTUCINI**

This recipe comes from Nan Zimmerman, one of our vendors who sells in both northern Colorado and in Wyoming. She notes that this is a handy recipe to use up broken pieces of pasta.

½ lb. Pappardelle's Cracked Peppercorn Pasta
¼ lb. chorizo (or Italian sausage)
1 qt. fresh tomatoes (or 28 oz. diced tomatoes)
1 cube chicken bouillon
1 onion, chopped
½ teaspoon dried oregano
¼ teaspoon sugar
¼ teaspoon dried red pepper
2 oz. sharp cheddar cheese

1. Brown sausage. Drain. Set meat aside. Stir broken pieces of Pappardelle's Cracked Peppercorn pasta in 1 tablespoon of the fat from the sausage until browned.

2. Blend the rest of the ingredients (except cheddar cheese) in a small bowl. Pour over pasta. Mix well. Place sausage on top.

3. Grate cheddar cheese over entire mixture. Cook covered over medium to low heat until pasta is tender, approximately 10 minutes.

Serves 4

**CURRIED STIR FRY OVER
GOAN CURRY PASTA**

½ lb Pappardelle's Goan Curry Pasta
1 tablespoon safflower or corn oil

Curry Seasonings:

2 tablespoons garlic, minced
2 tablespoons fresh ginger, minced
2 tablespoons curry powder

1 red onion, thinly sliced
1 red bell pepper, thinly sliced
2 cups Napa cabbage, thinly sliced

Optional:

1 lb. cooked chicken breast, cubed OR
1 lb. firm tofu, cubed

Basic Sauce:

¼ cup veggie or chicken broth
3 tablespoons soy sauce
½ teaspoon sugar
1 teaspoon salt

1. Heat a wok over high heat. Add oil and heat until very hot. Add curry seasonings and stir-fry about 10 seconds. Add the red onion and cook for one minute. Next add the red peppers and cook for one minute. Add the cabbage and cook for 2-3 minutes. Add chicken or tofu, if desired.

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

2. Add the Basic Sauce and the pasta to the curried vegetables and carefully toss to mix. Cook for another 30 seconds. Serve hot or at room temperature.

Serves 4