

PASTA ALLA GRICIA

If you have a good Italian deli, ask for the best pancetta they carry. This key ingredient will carry this simple pasta dish from ordinary to extraordinary!

1 lb. Pappardelle's Garlic Parsley Pasta
2 ½ tablespoons olive oil
½ cup minced pancetta
½ cup grated Parmesan or Pecorino Romano cheese

1. In a small saucepan add olive oil and pancetta. Cook over medium heat stirring occasionally until meat is browned, about 10 minutes. Remove from heat.

2. Meanwhile, cook pasta in pot of rapidly boiling salted water until al dente (about 8-10 minutes). Before draining the pasta, ladle out about a cup of the cooking water and reserve it. Drain and transfer to heated pasta bowl.

3. In a large bowl, toss the pasta with the meat/olive oil. Stir in the cheese. If the pasta is dry, add a little of the cooking liquid or olive oil. Grind fresh black pepper and serve immediately.

Serves 6

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RECIPE SHEET 28B

ITALIAN PESTO BLEND ALL'ARRABBIATA

This is a classic Roman pasta dish. The secret to this sauce is the marriage between the well-browned garlic and the chiles.

1 lb. Pappardelle's Italian Pesto Blend Pasta
¼ cup olive oil
4 cloves garlic, minced
5 dried red chiles or 2 tablespoons red pepper flakes
2 ½ lbs. plum tomatoes, cored and coarsely chopped
or one 28 oz. can plum tomatoes, drained and chopped
¼ cup Italian parsley, coarsely chopped
¼ cup freshly grated Parmesan or Pecorino Romano cheese

1. In a large skillet, add olive oil and heat until warm. Add garlic and chiles. Cook until the garlic is browned, about 3-5 minutes. Remove from heat and wait 5 minutes.

2. Return pan to heat and add tomatoes, salt and pepper. Cook about 10-15 minutes.

3. Meanwhile, cook pasta in pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and transfer to heated pasta bowl. Pour tomato sauce over and mix well. Add freshly grated cheese and Italian parsley. Serve immediately.

Serves 6

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