

**GINGER BEEF STIR FRY WITH
ROASTED GARLIC HERB PASTA**

- 1 lb. Pappardelle's Roasted Garlic Herb Pasta
- 2 cups beef stock*
- 3 tablespoons cornstarch*, dissolved in some stock
- 1 tablespoon canola oil*
- 4 tablespoons ginger root*, finely minced
- 8 cloves garlic*, minced
- ½ lb. beef round, cut into strips
- 1 red bell pepper, cut into strips
- 1 bunch green onions, chopped
- 1 lb. asparagus, blanched and chopped
- ¼ cup fresh basil, cut into thin strips

Have all ingredients prepped and ready before beginning to boil pasta water.

1. Heat beef stock in pan and whisk in cornstarch. Let simmer.
2. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain.
3. While the pasta is cooking, heat oil in stir-fry pan (wok) over high heat. Add ginger and garlic and cook on high for 30 seconds. Immediately add uncooked beef and cook until beef is half cooked.
5. Add bell pepper and green onions and cook for one minute. Immediately add asparagus and cook for one minute more.
6. Add warmed beef stock to wok and let simmer.
7. Add drained pasta to wok and mix well. Garnish with fresh basil. Serve immediately.

Serves 6

-Or-

Option: Mix 1 cup beef stock with either 1 cup *Pappardelle's Portabella & Roasted Garlic Sauce* or 1 cup *Pappardelle's Sesame Ginger Glaze* and eliminate all * items.

**SMOKED CHICKEN & ROASTED RED
PEPPER WITH MILD SPICE RED
PEPPER PASTA**

- 1 lb. Pappardelle's Mild Spice Red Pepper Pasta
- 2 tablespoons Liquid Smoke Seasoning
- ¼ cup soy sauce
- 4 large boneless, skinless chicken breasts
- 5 red bell peppers*
- 1 jalapeno pepper for mildly spicy*, 2 for hot
- 2 cloves garlic*, minced
- 1 cup chicken stock
- ½ cup cilantro, chopped
- ¼ cup freshly grated Parmesan cheese

1. Mix Liquid Smoke and soy sauce for marinade. Place chicken in marinade and refrigerate at least 30 minutes and up to 8 hours. Grill, broil or sauté chicken until medium rare. Slice into thin, bite-sized strips and reserve.

2. Roast red bell peppers and jalapeno until skins char. Sweat charred peppers in large bowl tightly sealed with plastic wrap. Peel off and discard skins when peppers are cool enough to handle. Slice open peppers and remove seeds. Make sure to reserve juices.

3. Puree roasted peppers and juices with garlic and chicken stock in blender. Pour this sauce in large skillet or wok. Add reserved chicken and simmer. Keep warm on lowest possible heat for 10 minutes to allow flavors to blend. Adjust seasoning with salt and pepper.

4. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and add directly to sauce. Toss gently, add cilantro. Allow to heat through. Serve immediately. If desired, sprinkle freshly grated Parmesan on top.

Serves 6

-Or-

Skip step 2, use 7. 5 oz. *Pappardelle's Fire Roasted Red Pepper Pesto* for "*" items.