

**MEDITERRANEAN SEAFOOD STEW
WITH SUPREME ORZO**

½ lb. Pappardelle's Supreme Orzo
4 cups chicken stock
2 cups dry white wine
1-14.5 oz. can diced tomatoes
2 tablespoons soy sauce
2 large carrots, finely chopped
1 leek, finely chopped
1 celery stalk, sliced
4 shallots, chopped
4 cloves garlic, minced
2 teaspoons fresh rosemary, crushed
2 teaspoons freshly grated orange zest
¼ – ½ teaspoon cayenne
¼ teaspoon ground black pepper
¼ teaspoon fennel seed
½ teaspoon saffron threads
½ lb. mussels, scrubbed
¼ lb. firm white fish, cubed
¼ lb. raw shrimp, peeled and deveined
¼ lb. scallops

1. Cook orzo in separate pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse. Reserve.
2. Combine all stew ingredients in large non-reactive kettle. Bring to simmer and cook until carrots are tender. Time permitting, make this broth several hours before proceeding to Step 3.
3. Add mussels to stew and cook until opened. Add remaining seafood in order listed, allowing about 1 minute between each addition. Add reserved orzo and simmer until seafood is cooked and orzo is heated through, about 3 minutes.
4. Serve immediately, with crusty bread on the side for dipping into broth.

Serves 4

-Or-

Use *Pappardelle's Porcini Mushroom & Tomato Sauce* with 2 cups chicken stock instead of stew.

Copyright ©2005 by Pappardelle's Pasta Co.

**WILTED SPINACH & GARLIC WITH
GARDEN SPINACH PASTA**

1 lb. Pappardelle's Garden Spinach Pasta
1 ½ tablespoons olive oil
12 cloves garlic, minced
12 canned anchovy fillets, chopped
¼ cup capers, not rinsed
Splash of dry white wine or water
3 bunches fresh spinach, stems removed
¼ cup freshly grated Parmesan cheese

1. Heat olive oil in large kettle or wok over medium heat. Add garlic and sauté until golden. Immediately add anchovies. Using wooden spoon, simultaneously stir and mash them until they "dissolve" into the garlic and oil.
 2. Add capers and cook one minute longer, stirring constantly.
 3. Immediately add spinach, tossing continuously until it wilts. If necessary, add a little wine or water to prevent sticking
- Or-** use *Pappardelle's Marsala Sauce* instead of wine/water. Reduce heat to low and keep warm.
4. Meanwhile, Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 6 minutes for angel hair and 8-10 minutes for fettuccine). Drain and add directly to spinach mixture. Toss gently to thoroughly coat the spinach with the pasta. Serve straight from the pan, sprinkling Parmesan at table.
 5. If you're hesitant about the anchovies – relax! While they're integral to the dish, they don't make it taste "fishy."

Serves 4 – 6

Copyright ©2005 by Pappardelle's Pasta Co.