

**ROASTED GARLIC HERB PASTA  
WITH MUSTARD GREENS AND  
SAUSAGE**

1 lb. Pappardelle's Roasted Garlic Herb Pasta  
1 tablespoon olive oil  
1 onion, chopped  
4 cloves garlic, chopped  
1 lb. Italian sausage  
½ lb. mustard greens  
½ cup half-and-half  
½ cup grated Parmesan cheese  
1 teaspoon salt  
Ground black pepper  
Red pepper flakes (optional)

1. Cook pasta in pot of rapidly boiling salted water until al dente (about 8 minutes). Drain, but reserve ¼ cup of cooking liquid.

2. In a large soup pot over medium heat, add olive oil. When warm, add onions and cook for 4 minutes or until tender. Add garlic and cook 1 more minute, stirring constantly. Add Italian sausage and cook until browned. Stir in greens and cook until they wilt, approximately 2-4 minutes. Add half-and-half and ¼ cup reserved pasta cooking water. Cook until mixture thickens slightly, about 5 minutes.

3. Ladle sauce over individual plates of pasta. Sprinkle with Parmesan cheese, salt and pepper. Serve immediately.

Serves 6

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**BASIL GARLIC PENNE WITH  
ROASTED FENNEL, CHERRY  
TOMATOES AND OLIVES**

½ lb. Pappardelle's Basil Garlic Penne  
1 fennel bulb, chopped into bite-sized pieces  
2 teaspoons fresh oregano, chopped  
2 cups cherry tomatoes, halved  
1 head of garlic, each clove peeled  
½ cup kalamata olives pitted and halved  
1 tablespoon olive oil  
Sea Salt  
Ground black pepper  
Freshly grated Parmesan cheese

1. Preheat oven to 450 degrees.

2. In a 13 x 9 inch baking dish, add chopped fennel, oregano, cherry tomatoes, garlic cloves and olives. Drizzle olive oil over all, grind salt and pepper to taste on top and toss well to coat. Bake at 450 for 30 minutes or until fennel is tender.

3. Cook pasta in pot of rapidly boiling salted water until al dente (about 8 minutes). Drain.

4. In a large serving bowl add pasta and roasted veggies. Toss lightly to combine. Serve with freshly grated parmesan cheese.

Serves 6

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