

**GARDEN FRESH VEGETABLE SOUP
WITH
SOUTHWESTERN BLEND**

- 1 ½ cups Pappardelle's Southwestern Blend
- 2 tablespoons olive oil
- 1 onion, chopped
- 4 garlic cloves, chopped
- 2 zucchini, cubed
- 4 cups veggie or chicken broth
- 1 teaspoon cracked black pepper
- 3 tomatoes, finely diced (or 1, 14.5 oz can diced tomatoes)
- 2 roasted red bell peppers chopped (or 7-ounce bottle roasted red bell peppers, undrained and chopped)
- ¼ cup chopped fresh flat-leaf parsley
- ½ cup grated fresh Parmesan cheese

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain well and rinse with warm water.

2. In a large Dutch add olive oil; when olive oil is hot cook onion and garlic for 2 minutes. Stir in zucchini; cook for 5 minutes. Add broth and stir in black pepper, tomatoes, and bell peppers; cook 7 minutes. Stir in pasta and parsley. Ladle into bowls; sprinkle with Parmesan cheese.

Serves 4

**THREE HERB SAUCE OVER
ROSEMARY GARLIC PASTA**

- 1 lb. Pappardelle's Rosemary Garlic Pasta
- 3 tablespoons extra virgin olive oil
- 4 large cloves garlic, peeled and lightly smashed
- 1 ½ tablespoons fresh oregano, chopped fine
- 1 ½ tablespoons fresh rosemary, chopped fine
- 1 ½ tablespoons fresh thyme, chopped fine
- 1 cup Gaeta or Kalamata olives, coarsely chopped
- 2 pounds cherry tomatoes, rinsed and halved
- 1 teaspoon kosher salt; more to taste
- Freshly grated Parmesan cheese

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve ½ cup cooking water.

2. In a large skillet heat olive oil to warm. Add garlic and cook about 3-5 minutes. Sprinkle in the herbs and olives and raise the heat to medium. Stir to combine and sauté for about one minute. Add the tomatoes, salt, and pepper to taste. Simmer, stirring occasionally and adjusting the heat to maintain a lively but not too vigorous simmer, until the tomatoes have been reduced to a thick, pulpy sauce, 15 to 20 minutes.

3. If sauce is too dense and thick, thin with some of the reserved pasta cooking water. Serve sauce immediately atop pasta. Garnish with freshly grated Parmesan cheese.

Serves 6