

**MILD SPICE RED PEPPER PASTA
WITH ITALIAN KALE AND ROASTED
CAULIFLOWER SAUCE**

1 lb. Pappardelle's Mild Spice Red Pepper Pasta
1 onion, finely chopped
2 garlic cloves, chopped
2 tablespoons olive oil
1 bunch of Italian kale, destemmed and chopped
1 sm. head of cauliflower, broken into small pieces
1 tablespoon sea salt
Freshly grated Parmesan cheese

1. Preheat oven 425 degrees.
2. In a baking dish, place cauliflower and drizzle one tablespoon of olive oil over to coat. Sprinkle with sea salt. Bake until lightly browned, approximately 30 minutes. Stir every 10 minutes.
3. While the cauliflower is cooking, boil a large pot of water to cook the pasta in, but before adding pasta, add the kale and cook for 3 minutes. Remove and drain kale. Return pot to a boil and cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve one cup of pasta cooking water, drain well and rinse with warm water.
4. In a large skillet, heat remaining tablespoon of olive oil. Add onion and garlic and let cook for 1-2 minutes. Add roasted cauliflower and parboiled kale. Cook for an additional 3-5 minutes, adding some of the reserved cooking water if needed. Season with sea salt. If desired, add red chili pepper flakes for extra spice.
5. Serve sauce over individual plates of pasta. Serve with freshly grated Parmesan cheese.

Serves 4-6

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**VERACRUZ BLACK BEAN PASTA
WITH A LIGHT, SPICY
CARBONARA SAUCE**

1 lb. Pappardelle's Veracruz Black Bean Pasta
5 slices of bacon
½ onion, finely chopped
3 cloves garlic, minced
1 jalapeno, minced
2 cups fresh or frozen corn kernels
1 teaspoon cumin, ground
2 tablespoons all-purpose flour
1 cup half-and-half
Chopped fresh cilantro

1. Cook bacon in a large skillet until crisp. Leave fat in skillet and transfer bacon to paper towels to drain.
2. Add onion, garlic and jalapeno to skillet and cook for approximately 2-4 minutes, until very soft. Add corn and cumin and cook for another 3 minutes. Sprinkle flour into sauté mixture and coat well. Add half-and-half and let sauce thicken for 5-7 minutes. If sauce looks dry, add ¼-1/2 cup reserved pasta cooking water.
3. Meanwhile, cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve one cup of pasta cooking water, drain well and rinse with warm water.
4. Serve sauce over individual plates of pasta. Serve with chopped fresh cilantro for a garnish.

Serves 4-6

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