

**GARLIC TOASTED ONION PASTA
SMOTHERED WITH GOLDEN GARLIC,
ONION AND FENNEL SAUCE**

1 lb. Pappardelle's Garlic Toasted Onion Pasta
3 tablespoons butter
3 tablespoons olive oil
1 onion, finely chopped
6 garlic cloves, coarsely chopped
1 fennel bulb, finely chopped
1 teaspoon sugar
1 teaspoon sea salt
½ cup dry white wine
¾ cup half-and-half
Freshly grated Parmesan cheese

1. Melt butter and oil in a large skillet over low heat. Add onion, garlic, fennel, sugar and salt. Cover and cook over low, stirring occasionally until very soft, approximately 30 minutes. Add small amounts of hot water (1 tablespoon at a time) to the pan if necessary to prevent burning.

2. 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.

3. Uncover and add wine, let cook for 2-3 minutes. Add half-and-half and let simmer until slightly thickened, about 2-3 minutes. If too thick, add as much of the reserved cooking water as necessary until desired consistency is reached.

4. Serve sauce over individual plates of pasta. Garnish with freshly grated Parmesan cheese.

Serves 4-6

**ROSEMARY GARLIC PASTA WITH
CHICKPEAS, ROSEMARY,
CHILE AND GARLIC**

1 lb. Pappardelle's Rosemary Garlic Pasta
¼ cup olive oil
6 garlic cloves, finely chopped
½ teaspoon crushed red pepper flakes
1 tablespoon fresh rosemary, finely chopped
1 tablespoon Italian flat-leaf parsley, chopped
1, 14 oz. can chickpeas, drained and rinsed
Freshly grated Parmesan cheese

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

2. While pasta is cooking, heat olive oil in a large skillet. Add garlic, red pepper flakes and rosemary. Cook over medium low heat, making sure not to burn the garlic, until fragrant, about 2 minutes. Add chickpeas and cook for another 3 minutes. Add reserved pasta water ¼ cup at a time until sauce is desired consistency.

3. Serve sauce over individual plates of pasta. Garnish with freshly grated Parmesan cheese.

Serves 4-6