

**CREAMY SMOKED SALMON SAUCE
ATOP SWEET RED ONION PASTA**

1 lb. Pappardelle's Sweet Red Onion Pasta
½ stick unsalted butter
1 small onion, finely chopped
1 cup white wine
¾ cup heavy cream
Zest of one lemon
2 tablespoons fresh lemon juice
2 tablespoons fresh chives, chopped
8 oz. smoked salmon, cut into strips
Sea salt and freshly ground black pepper

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

2. While the pasta is cooking, melt butter in a sauté pan over medium heat. Add onion and cook until soft, about 5 minutes. Add wine and simmer until reduced by half, approximately 3-5 minutes. Add cream, lemon zest, lemon juice, chives and salmon. Warm, but do not boil for approximately 1-2 minutes. Season with salt and pepper. If sauce appears too thick, add reserved cooking water.

3. Serve sauce over individual plates of pasta. Serve immediately.

Serves 4-6

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RECIPE SHEET 35B

**PORCINI MUSHROOM PASTA WITH
CHICKEN, SHITAKES AND
GORGONZOLA**

1 lb. Pappardelle's Porcini Mushroom Pasta
1 lb. boneless/skinless chicken breasts, cut into ¾ inch pieces
1 lb. fresh shiitake mushrooms, stems removed and cut into ½ inch strips
3 tablespoons butter
1 tablespoon olive oil
½ onion, finely chopped
1 cup heavy cream or half-and-half
4 oz. Gorgonzola cheese

Garnish: freshly grated Parmesan cheese and Italian flat-leaf parsley, if desired

1. Melt one tablespoon butter and olive oil in sauté pan over medium high heat. Add chicken and cook until browned, about 12 minutes. Season chicken with salt and pepper and set aside.

2. Melt remaining two tablespoons butter in sauté pan over medium high heat. Add shiitakes and cook for approximately five minutes. Add onions and cook another three minutes. Add cream and bring to a boil, making sure shiitakes and onions don't stick to bottom of pan. Reduce heat to medium and stir in Gorgonzola. Remove from heat, but cover to keep warm.

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

4. Serve sauce over individual plates of pasta with Parmesan cheese and parsley, if desired.

Serves 4-6

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