

**QUICK LEMON SPINACH SOUP
WITH LEMON GARLIC ORZO**

½ lb. Pappardelle's Lemon Garlic Orzo
1 small onion
2 cloves garlic, minced
½ tablespoon olive oil
3 cups water
1 cup fresh or frozen spinach, chopped
Juice of ½ lemon
1 teaspoon good quality sea salt
Zest from one lemon

1. Cook orzo in 6-8 quarts of rapidly boiling salted water until al dente (about 8 minutes). Drain and rinse with cool water. Set aside.
2. In a small soup pot, sauté onion and garlic in olive oil for 5 minutes or until soft. Add water, spinach and lemon juice and sea salt. Let simmer for 15 minutes.
3. Serve by spooning desired amount of orzo into soup bowls, pour soup on top and garnish with fresh lemon zest.

Serves 2

Optional: Crumble feta cheese on top as a garnish.

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**ANCHOVY AND HERB SAUCE OVER
SPINACH LEMON HERB PASTA**

1 lb. Pappardelle's Spinach Lemon Herb Pasta
½ cup olive oil
6 cloves garlic, minced
3 tablespoons fresh oregano
6 salted anchovy fillets, rinsed, patted dry and chopped
Garnish: Italian flat-leaf parsley, if desired

1. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.
2. In a small bowl, stir the olive oil, garlic, oregano, and anchovies together.
3. Serve sauce over individual plates of warm pasta. Garnish with parsley, if desired.

Serves 4-6

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