

**NO COOK SAUCE-
SHRIMP WITH THAI BASIL**

1 lb. Pappardelle's Spicy Thai Pasta
1 lb. cooked, peeled medium shrimp
2 cloves garlic, minced
½ red onion, finely chopped
3 tablespoons fresh lime juice (or to taste)
1 teaspoon crushed red pepper flakes
¼ cup olive oil
16 cherry tomatoes, quartered
Handful of Thai basil, coarsely chopped
Zest from one lime

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. While pasta is cooking, combine shrimp, garlic, onion, lime juice, red pepper flakes, olive oil, tomatoes and Thai basil in large bowl. Mix well.

3. Serve sauce over individual plates of pasta. Garnish with lime zest, if desired.

Serves 4-6

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RECIPE SHEET 36B

**DOUBLE OLIVE MARINARA ATOP
ORGANIC WHOLE WHEAT**

1 lb. Pappardelle's Organic Whole Wheat Pasta
1 tablespoon olive oil
1 onion, chopped
3 cloves garlic, minced
1 cup sliced and pitted green olives
1 (2 ¼ oz) can sliced ripe black olives
½ teaspoon sugar
Pinch of red pepper flakes
1 teaspoon fresh oregano
1/3 cup white wine
1, 28 oz. can crushed tomatoes
Freshly grated Parmesan cheese
Fresh basil (optional)

1. In a large skillet, heat oil and sauté onion for about 3 minutes. Add garlic and sauté one minute. Add olives, sugar, red pepper flakes, and oregano. Cook 1 minute, stirring constantly. Add wine. Stir in tomatoes. Bring to a boil. Reduce heat to low and let simmer for up to 45 minutes, checking frequently to make sure sauce doesn't burn.

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

3. Serve sauce over individual plates of pasta. Garnish with Parmesan and basil, if desired.

Serves 4-6

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