



BASIL GARLIC PENNE WITH SPEEDY BACON AND RICOTTA SAUCE

1 lb. Pappardelle's Basil Garlic Penne
10 slices bacon
1 onion, chopped
15 oz. whole milk ricotta cheese
Handful fresh basil

1. 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. Place pasta in a serving bowl.

2. In a skillet, fry bacon until crisp. Place bacon on a plate to drain, but keep bacon fat in skillet. Add onions to the skillet and cook until lightly brown, about 10 minutes.

3. Stir onions and ricotta into the pasta. Add reserved pasta water $\frac{1}{4}$ cup at a time to reach desired consistency.

4. Serve sauce over individual plates of pasta. Crumble bacon on top. Garnish with fresh basil.

Serves 6-8

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NO COOK SAUCE: ASPARAGUS, PARMESAN & BUTTER WITH LEMON PEPPER PASTA

1 lb. Pappardelle's Lemon Pepper Pasta
8 oz. asparagus tips
1 stick unsalted butter, cut into pieces
1 cup freshly grated Parmesan cheese
Sea salt
Freshly ground black pepper
Lemon wedges

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

2. At the same time pasta is cooking, cook the asparagus tips in boiling, salted water for about 3 minutes or until tender. Drain.

3. Add butter to the pasta, stir well to coat thoroughly. Add parmesan, salt and pepper. Gently toss in cooked asparagus tips. Serve immediately. Pass lemon wedges to squeeze on top, if so desired.

Serves 4-6

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