

### QUICK THAI-FLAVORED PASTA

1 lb. Pappardelle's Red Jalapeno Pasta  
1 tablespoon olive oil  
1 tablespoon red or yellow Thai curry paste  
2 cups veggie or chicken broth  
1 can unsweetened coconut milk (13.5 oz can)  
2/3 cup all-natural (no sugar) peanut butter  
1-2 tablespoons fish sauce (depends on taste)  
1-2 tablespoons sugar (depends on taste)  
1 tablespoon soy sauce  
Cilantro as a garnish (optional)

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 large skillet, heat oil and stir in curry paste. Cook for 1-2 minutes. Whisk in broth, coconut milk and ½ cup water. Bring to a boil and cook for 3-5 minutes. Whisk in peanut butter, fish sauce, sugar and soy sauce to create a smooth and creamy sauce. Adjust seasonings if needed.

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

Serves 6-8

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### GRAPE TOMATOES & PESTO OVER WHOLE WHEAT GARLIC PASTA

1 lb. Pappardelle's Whole Wheat Garlic Pasta  
2 tablespoons olive oil  
2 cloves garlic, minced  
2 pints grape or cherry tomatoes  
½ package of Pappardelle's pesto or 3 oz.  
homemade or other pesto  
Freshly grated Parmesan  
Handful of fresh basil

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

2. While pasta is cooking, heat oil in a large skillet. Add garlic and cook for about 1 minute. Add grape tomatoes and cook until they are warm, about 3-5 minutes. Remove garlic and tomatoes from heat. Stir in pesto. If needed, add small amount of reserved cooking water until proper consistency is achieved.

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

Serves 4-6

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