

MEXICAN ORZO SKILLET

½ lb. Pappardelle's Southwest Orzo
1 lb. ground turkey or beef
1 onion, chopped
2, 10oz. cans of enchilada sauce
1, 15 oz can of pinto beans, drained and rinsed
4 oz. sharp cheddar cheese
½ cup green olives, chopped
¼ cup cilantro

1. Cook turkey or beef with onion in a large skillet over medium heat. Cook until meat is no longer pink and onions are slightly browned.

2. Stir in orzo, pinto beans, and enchilada sauce. Heat to boiling and then reduce. Stir frequently to prevent sticking. Add extra water if mixture is too dry. Cook until pasta is well cooked, about 30 minutes.

3. Take skillet off heat, stir in cheese and olives. Serve immediately.

Serves 6-8

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SPEEDY CHICKEN AND BROCCOLI PASTA

1 lb. Pappardelle's Spanish Saffron Pasta
1 large head broccoli, cut into small florets
2 tablespoons olive oil
4 cloves garlic, minced
½ teaspoon kosher salt
½ rotisserie chicken, meat cut up into small pieces
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 and rinse with warm water.

2. Heat oil in large skillet over medium heat. Add garlic, broccoli and salt. Cook until garlic is golden brown and broccoli is tender, about 5 minutes. Add chicken and the reserved cooking water and freshly ground black pepper. Cook about 3 minutes. If sauce is too dry, add more water.

3. Serve sauce over individual plates of pasta.

Serves 4-6

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