

**EDAMAME & MUSTARD GREENS
OVER CRACKED PEPPER PASTA**

1 lb. Pappardelle's Cracked Pepper Pasta
½ cup boiling water
5 dried shitake mushrooms
4 cups mustard greens, chopped
¼ cup soy sauce, divided
1 tablespoon sesame oil
1 tablespoon canola oil
2 tablespoons ginger, peeled and grated
1 red bell pepper, cut into strips
1 bunch scallions, finely chopped
2 cloves garlic, minced
2 cups edamame (green soybeans)
3 tablespoons hoisin sauce

1. Place dried shitake mushrooms in bowl and pour boiling water over the top. Let sit for 15-20 minutes. Drain, but keep soaking liquid. Chop mushroom caps, but discard stems.

2. In the same pot you will boil the pasta, fill with water and bring to a boil. When ready, add the mustard greens and cook for 1 minute. Drain greens, but keep the water.

3. Bring water back to heat and cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Reserve ½ cup cooking water. Drain. Place noodles in a large bowl, add 1 tablespoon soy sauce and sesame oil, tossing to coat. Set aside.

4. Heat canola oil in a wok or large skillet over medium heat. Add ginger, mushrooms, bell pepper, onions and garlic. Stir-fry for about 2 minutes. Stir in mustard greens and edamame. Cook about 1 minute. Stir in reserved mushroom liquid, noodles, remaining soy sauce and hoisin sauce. Cook until heated through. Serve hot or at room temperature.

Serves 6-8

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**PANCETTA & WALNUTS OVER
LEMON GARLIC PASTA**

1 lb. Pappardelle's Lemon Garlic Pasta
3 tablespoons olive oil
½ lb. pancetta or smoked bacon, chopped
4 cloves garlic, chopped
¾ cup walnuts, coarsely chopped
1 onion, chopped
2 cups tomatoes, chopped
1 lemon, zested
Freshly ground black pepper
8 oz. goat cheese, chopped (optional)

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 a large skillet, add pancetta or bacon, and begin to cook. While cooking, add garlic, walnuts and onions. Sauté until bacon is cooked and onions are browned, about 5 minutes.

3. Add tomatoes, lemon zest and black pepper to skillet heat until warm, about 3 minutes.

4. Serve sauce over individual plates of pasta. Crumble goat cheese (if desired) on top. Serve immediately.

Serves 4-6

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