

**CREAMY VEGETABLES WITH LEMON
PARSLEY MAFALDINE**

1 lb. Pappardelle's Lemon Parsley Mafaldine
1 tablespoon olive oil
1 medium zucchini, cubed
1 carrot, grated
½ lb. mushrooms, sliced
1 onion, sliced
4 cloves garlic, minced
1 red bell pepper, chopped
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup veggie or chicken broth
1 cup milk
¼ teaspoon nutmeg, grated
1, 15 oz. part-skim ricotta cheese
1 cup Parmesan cheese
1 cup fresh basil leaves, torn into small pieces
Sea salt & Freshly ground black pepper

1. Cook pasta in a pot of rapidly boiling salted water until slightly less than al dente (about 6-8 minutes). Reserve ½ cup of pasta cooking water. Drain and lightly rinse.

2. In a large skillet heat olive oil until warm, add zucchini, carrots and mushrooms. Cook for 2-3 minutes; add onions, garlic and red bell pepper and cook for 5 more minutes. Season with sea salt and pepper. Remove veggies and place in a large serving bowl.

3. In the same skillet, add butter. When melted, whisk in flour until there are no lumps. In a steady stream, add broth and milk. Bring to a boil and let thicken for 5 minutes. Season with sea salt, pepper and nutmeg. Add veggie mixture to the cream sauce. Add ½ cup reserved pasta cooking water to the veggie/sauce mixture and bring back to a boil. After sauce comes to a boil, remove from heat. Stir in ricotta and Parmesan cheese.

4. Serve sauce over individual plates of pasta. Garnish with fresh basil.

Serves 6-8

Copyright ©2007 by Pappardelle's Pasta Co.

SIMPLE ITALIAN SAUSAGE SAUCE

½ lb. Pappardelle's Plain Pasta
1 tablespoon olive oil
1 onion, thinly sliced
4 cloves garlic, minced
½ lb. Italian sausage, skin removed and chopped into large pieces
2 tomatoes chopped or 1, 14 oz. can of diced petite tomatoes
Freshly grated Parmesan cheese
Sea salt and 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 of pasta cooking water, drain well and rinse with warm water.

2. Heat olive oil in large skillet. Add onion and garlic and sauté until soft, about 3-5 minutes. Add sausage and cook over high heat until browned. Stir in tomatoes and simmer about 15-20 minutes. Season sauce with salt and pepper. Serve sauce over individual plates of pasta with fresh Parmesan as a garnish.

Serves 2-4

Copyright ©2007 by Pappardelle's Pasta Co.