

**QUICK CREAMY ASPARAGUS &  
BASIL SAUCE**

½ lb. Pappardelle's Sun-Dried Tomato Pasta  
½ lb. asparagus  
1 tablespoon olive oil  
1 onion, chopped  
2 cloves garlic, minced  
½ cup half-and-half  
¼ cup basil, roughly chopped  
Sea Salt  
Freshly ground black pepper

1. In the same pot you will cook the pasta, boil water and cook asparagus for about 3-5 minutes, or until thoroughly cooked. Remove and set aside.

2. In a large sauté pan heat olive oil, add onion and garlic. Cook until slightly browned, about 5 minutes.

3. Meanwhile, cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Save ½ cup of pasta cooking water. Drain and lightly rinse.

4. Puree asparagus, half-and-half and basil in a blender or food processor. Pour puree into the sauté pan with the onions and garlic. Heat until thickened. If too thick, add reserved pasta cooking water to thin. Add salt and pepper. Serve sauce over individual plates of pasta. Garnish with fresh basil.

Serves 2-4

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**RECIPE SHEET 42A**

**SWEET ITALIAN SAUSAGE AND  
MUSHROOM SAUCE**

½ lb. Pappardelle's Four Peppercorn Pasta  
3-5 dried porcini mushrooms  
½ lb. sweet Italian sausage, casing removed and coarsely chopped  
1 onion, chopped  
2 tomatoes, chopped  
3 tablespoons fresh basil or 1 tablespoon dried basil  
½ lb. fresh white mushrooms, chopped  
Sea salt  
Freshly ground black pepper  
Fresh grated Parmesan cheese (optional)

1. Soak dried porcini mushrooms in 1 cup very hot water.

2. In a large sauté pan, cook sausage until brown. Add onion and cook 3 minutes. Stir in tomatoes and basil.

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

4. Drain and rinse soaked porcini (they can be very sandy, so do rinse). Chop porcini if needed. Add to sauté pan with fresh white mushrooms. Cook for 15 minutes. Add reserved pasta water if too dry. Add salt and pepper.

5. Ladle sauce over individual plates of pasta. Serve with fresh grated Parmesan cheese.

Serves 2-4

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