

**SCALLOPS AND PESTO ATOP
VENETIAN CALAMARI PASTA**

1 lb. Pappardelle's Venetian Calamari Pasta
3 cloves garlic
½ small onion
1 ½ cups basil leaves
½ cup olive oil, plus 1 tablespoon
½ cup walnut halves
1 lb. small scallops
Sea Salt
Freshly ground black pepper
Fresh basil

1. To make pesto: In a blender or food processor, add garlic, onion, basil, olive oil and walnuts. Mix until smooth. Transfer to a small bowl.
2. Cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.
3. In a large nonstick skillet, heat 1 tablespoon olive oil and add scallops. Fry for about 2-4 minutes, being careful not to overcook. Remove pan from heat. Season with salt and pepper.
4. Serve pesto over individual plates of pasta and top with scallops. Garnish with torn pieces of fresh basil.

*Substitute Pappardelle's Traditional Pesto

Serves 4-6

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RECIPE SHEET 44B

**CHICKEN & PEPPER SAUCE OVER
GOAN CURRY PASTA**

1 lb. Pappardelle's Goan Curry Pasta
3 tablespoons olive oil
1 ½ lbs. skinless, boneless chicken breasts
2 teaspoons lemon zest (from 2 lemons)
½ teaspoon red pepper flakes
1-2 jalapeno peppers, deveined, seeded and chopped
4 cloves garlic, minced
1 red bell pepper, thinly sliced
1 onion, chopped
½ cup white wine
½ cup chicken broth
1, 28oz. can crushed tomatoes
Fresh cilantro (optional)
Sea salt
Freshly grated black pepper

1. While pasta is cooking, in a large skillet heat olive oil. Add chicken and cook until lightly browned. Add lemon zest and red pepper flakes. Stir. Add peppers, garlic, onion and season with salt and pepper. Cook for about 8 minutes, stirring frequently. Add the wine, broth and tomatoes. Simmer the sauce for 10 minutes.
2. While sauce is simmering, cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.
3. Serve sauce over individual plates of pasta. Garnish with fresh cilantro, if desired.

Serves 4-6

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