

**CHERRY TOMATOES, SWEET ONION
AND SHRIMP WITH
WHOLE WHEAT ORZO**

½ lb. Pappardelle's Whole Wheat Orzo
2 tablespoons olive oil, divided
1 teaspoon salt, divided
½ teaspoon black pepper, divided
1 lb. medium shrimp, peeled and deveined
1 sweet onion, chopped
4 cloves garlic, minced
½ teaspoon red pepper flakes
2 cups cherry tomatoes, halved
½ cup freshly grated Parmesan cheese
½ cup fresh basil, coarsely chopped

1. Cook orzo in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.

2. In a large skillet, heat 1 tablespoon olive oil. Add shrimp to skillet, cook 1 ½ minutes on each side or until done. Add 1/2 teaspoon salt and ¼ teaspoon pepper. Remove shrimp from skillet.

3. Add remaining olive oil to skillet. Add onion, garlic and red pepper flakes and cook 2-3 minutes. Add tomatoes and cook until soft, about 3 minutes. Stir in orzo and shrimp. Cook 1 minute or until heated thoroughly.

4. Season with remaining salt and pepper. Top each individual serving with Parmesan cheese and fresh basil.

Serves 4-6

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**GARDEN SPINACH PASTA WITH
MUSSELS**

½ lb. Pappardelle's Garden Spinach Pasta
1 tablespoon olive oil
½ onion, diced
2 cloves garlic, minced
2 red bell peppers, diced
½ teaspoon salt
1 lb. fresh tomatoes, chopped
½ cup white wine
36 mussels (about 3 lbs.) scrubbed and debearded
3 tablespoons fresh parsley

1. In a large skillet, heat olive oil. Add onion and garlic, cook until tender, about 5 minutes. Add red bell pepper and salt; cook for another 2 minutes. Add tomatoes and wine; bring to a boil. Bring heat back down and let simmer for 10-12 minutes.

2. Before cooking the mussels, cook pasta in a pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse with warm water.

3. Increase heat to medium and add mussels to tomato sauce. Cover and let simmer for 5-7 minutes or until shells open. Throw away all unopened shells.

3. Serve sauce over individual plates of pasta. Garnish with fresh parsley.

Serves 2-4

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