

**SHIITAKE SAUCE WITH AUTUMN
HARVEST ORZO**

½ lb. Pappardelle's Autumn Harvest Orzo
½ lb. fresh shiitake mushrooms, de-stemmed
1 tablespoon olive oil
1/3 cup onion, minced
¼ teaspoon garlic, minced
1 tablespoon medium-dry sherry
¼ cup chicken broth
1 cup water
¼ teaspoon ground cinnamon
¼ teaspoon freshly ground nutmeg

1. Cut mushrooms into 1/4 " thick slices.
2. Heat oil in skillet over moderately high heat until hot but not smoking, and sauté onion and garlic until fragrant. Add mushrooms and sauté, stirring until they begin to soften about a minute. Add sherry and cook until evaporated.
3. Stir in orzo, broth, water, spices, salt and pepper to taste. Cover and cook over moderate heat, stirring occasionally, until orzo is al dente and liquid is absorbed (10 minutes).

Serves 2

-Or-

For a little extra "zip," add about 4 –6 oz. of *Pappardelle's Mild Curry Sauce* in Step 3.

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RECIPE SHEET 4A

**ORANGE SZECHUAN PASTA
WITH SPINACH AND MARSALA**

¾ lb. Pappardelle's Orange Szechuan pasta
4 cups fresh spinach leaves
½ lb. fresh mushrooms
Juice of 1 lemon*
4 tablespoons butter*
1 clove garlic*, finely chopped
2 tablespoons Marsala wine*
1 cup heavy cream*
Salt and freshly ground black pepper
4 tablespoons freshly grated Parmesan cheese

1. Carefully wash spinach leaves to remove all sand and remove stems. Spin or pat dry and shred into thinnest possible slivers.
2. Wipe off mushrooms with towel and cut off stem ends (reserve stems for stock). Slice mushrooms thinly in small bowl mix lemon juice and mushrooms, tossing well.
3. In skillet, melt butter. Add garlic and Marsala, cook for 3 minutes. Add mushrooms and cook for 5 minutes, and add cream. Bring to boil, add salt and pepper and remove from heat.

4. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain thoroughly and return to pot. Add sauce and toss lightly. Add spinach and toss lightly. Serve with freshly grated Parmesan.

Serves 4

-Or-

Either (a) eliminate Marsala and cream in Step 3 and replace with *Pappardelle's Sesame Ginger Glaze*, or (b) replace "*" items with *Pappardelle's Marsala Sauce*, Step 3 (it has mushrooms, so adding more mushrooms is optional).

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