

**GARLIC ARRABIATA WITH
GARLIC PARSLEY PASTA**

1 lb. Pappardelle's Garlic Parsley Pasta
8 cloves garlic, roughly chopped*
1 tablespoon olive oil*
½ onion, chopped*
¾ teaspoon red pepper flakes
1-28 oz. can diced or crushed tomatoes*
¼ cup Kalamata olives, pitted and chopped
2 tablespoons capers*
2 tablespoons Italian parsley, chopped
Salt and pepper to taste

1. Heat olive oil in large skillet over medium high heat. Add onion and cook until soft and translucent. Increase heat to medium-high and add garlic and pepper flakes. Cook just to release the aroma of the garlic, about 1 minute.

2. Pour in the tomatoes, juice and all. Reduce heat to simmer and cook, uncovered, stirring occasionally, until thickened, about 12–15 minutes.

3. Stir in remaining sauce ingredients and cook over low heat for 5 minutes.

4. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain well (do not rinse), and place in large, shallow, pre-heated serving bowl. Pour over the hot sauce and toss thoroughly. Serve immediately.

Serves 4-6

-Or-

Use 7.5 oz. *Pappardelle's Basil Pesto* and two fresh large tomatoes, diced for "*" items, toss with red pepper flakes, olives and parsley and heat as in Steps 2-3.

TUXEDO ORZO CON TUNA MISI

1 lb. Pappardelle's Tuxedo Orzo Pasta
1 small red onion, diced
1 cup black olives, diced and pitted
2-6.5 oz. cans chunky style tuna, water packed
½ teaspoon Italian herbs
¼ cup extra-virgin olive oil
Juice of 2 lemons
3 garlic cloves, chopped finely
3 tablespoons small capers, rinsed
1 teaspoon dry mustard
1 teaspoon dill weed
½ cup dry white Italian wine*
1 cup fresh Italian parsley, chopped
Freshly ground pepper to taste

1. Cook orzo in separate pot of rapidly boiling water until al dente (about 8-11 minutes).

2. Meanwhile, in large sauté pan, sauté onion, olives, tuna and Italian herbs in olive oil and lemon juice for 3 minutes. Add capers, mustard, dill and white wine. Cook for 5 – 8 minutes, stirring often to create a creamy sauce with the tuna-mustard-wine base.

-Or-

*Add to white wine ½ cup *Pappardelle's Lemon Alfredo Sauce* and simmer to slightly reduce.

3. Drain orzo (do not rinse) and add to tuna sauce. Garnish with parsley and add pepper to taste.

Serves 6