

**GOURMET FIVE BLEND WITH A  
TRIO OF CHEESES**

1 lb. Pappardelle's Gourmet Five Blend Pasta

*Garlic Oil*

2 cloves garlic\*, peeled  
1/3 cup olive oil\*

*Cheese Blend*

¼ cup grated Parmesan cheese  
1 cup shredded Provolone cheese  
½ cup grated Asiago Cheese

*Spice Blend*

2 tablespoons fresh Italian parsley  
¼ cup fresh basil, coarsely chopped  
¼ teaspoon freshly ground pepper  
¼ teaspoon red pepper flakes

1. Allow garlic to steep in oil for between 1-3 hours.
2. Combine cheeses, mix gently and reserve.
3. Place *Spice Blend* in blender and blend thoroughly. In large bowl, combine the *Cheese Blend* with the *Spice Blend*.
4. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain well. While the pasta is still hot, toss it quickly with the *Cheese/Herb* mixture. Add the reserved *Garlic Oil* and toss gently to combine.
5. If needed, add additional olive oil, salt and freshly ground pepper to taste.

Serves 4

**-Or-**

Replace Garlic Oil (“\*” items) with 3 oz.  
*Pappardelle's Sun-Dried Tomato Pesto*.

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**LIME CILANTRO PASTA WITH SALSA**

1 lb. Pappardelle's Lime Cilantro Pasta  
2 tablespoons olive oil  
½ tablespoon lemon juice  
½ tablespoon lime juice  
1 teaspoon dried oregano  
3 garlic cloves, chopped finely  
1 lb. boneless, skinless chicken breast  
1 onion, coarsely chopped  
1 small red pepper, diced  
1 lb. firm ripe tomatoes, cored and chopped  
½ lb. firm, ripe tomatillos, husked, cored and coarsely chopped  
1 teaspoon sugar

1. In mixing bowl, stir 1 tablespoon olive oil with lemon and lime juices, oregano and 1 garlic clove. Add the chicken and coat. Marinate about 30 minutes.
2. Pre-heat broiler. Coat broiler tray lightly with non-stick cooking spray. Place chicken on tray and broil until golden.
3. While chicken is cooking, make salsa. In large skillet, heat remaining tablespoon of olive oil. Add garlic and sauté over moderate heat. When sizzling, add onion and red pepper and sauté for 2-3 minutes. Add tomatoes, tomatillos and sugar and continue to sauté for 7 – 10 minutes, until sauce is thick but still slightly liquid.
4. Cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and rinse.
5. As soon as chicken is done, cut it crosswise into 1/2 " wide strips. Spoon sauce over cooked pasta and top with chicken.

Serves 6

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