

**LIME CILANTRO PASTA WITH  
CHICKEN IN A CITRUS  
CILANTRO SAUCE**

1 lb. Pappardelle's Lime Cilantro Pasta  
3 tablespoons olive oil\*  
2 cloves garlic\*, minced  
½ cup frozen orange juice concentrate\*  
1 cup water\*  
½ cup lemon juice\*  
2 tablespoons Dijon mustard\*  
2 teaspoons tomato paste\*  
1 tablespoon soy sauce\*  
1 tablespoon fresh ginger root\*, finely minced  
1 lb. boneless, skinless chicken breast  
1 bunch fresh cilantro\*, chopped

1. Combine orange juice concentrate, water, lemon juice, olive oil, mustard, tomato paste, garlic, soy sauce and ginger in bowl. Mix thoroughly.
2. Put chicken in plastic zipper lock freezer bag. Add half of the orange juice mixture, refrigerate and marinate for 30–60 minutes.
3. Grill or broil chicken on both sides until cooked through, but moist. Slice into bite-sized pieces and reserve.
4. Heat remaining orange juice mixture in small saucepan and simmer for 5 minutes.

**–Or–**

\*Use *Pappardelle's Mild Curry Sauce* in place of remaining orange juice mixture Step 6.

5. Meanwhile, cook pasta in 6-8 quarts of rapidly boiling salted water until al dente (about 8-10 minutes). Drain and transfer to heated pasta bowl.
6. Add cilantro to pasta and toss thoroughly. Add the heated sauce and toss again. Add the chicken and toss one final time. Serve immediately.

Serves 6

**TOMATOES STUFFED WITH  
SPRING MEDLEY ORZO AND  
CRABMEAT**

½ lb. Pappardelle's Spring Medley Orzo  
6 medium to large tomatoes  
1 lb. crabmeat, cooked and cooled  
½ cup spring onions, chopped  
1 medium cucumber, peeled, seeded and diced  
2 tablespoons prepared horseradish  
Juice of 1 lemon  
¾ cup olive oil  
Salt and freshly ground pepper

1. Wash tomatoes and remove cores. Discard pulp and seeds. Salt each tomato, place on large platter upside down and allow liquid to drain for 30 minutes.
2. Meanwhile, cook orzo in pot of rapidly boiling salted water until al dente (about 8-10 minutes). Drain very well.
3. Combine orzo with all other ingredients
4. Turn tomatoes and add orzo/crabmeat mixture. Allow filling to overflow tomato. Sprinkle more pepper on top and serve at room temperature.

Serves 6