

LEMON BASIL PASTA WITH CLAMS

1 lb. Pappardelle's Lemon Basil Pasta
3-6 ½ oz. cans chopped clams
8 oz. bottled clam juice
1 ½ cups dry white wine
2 ½ tablespoons olive oil
20 cloves garlic, minced
¼ teaspoon red pepper flakes
1 cup Italian parsley, minced

1. Open clam cans and pour juice through fine strainer into a quart measuring container, being careful to leave any sand or grit behind. Rinse drained clams and reserve.
2. Add bottled clam juice to strained clam juice and enough wine to make 3 ½ cups total liquid.
3. Heat olive oil over low heat in medium saucepan. Add garlic and red pepper flakes and cook until garlic is light golden, about 2 minutes.
4. Add reserved clam juice/wine mixture and parsley. Increase heat to medium and simmer, uncovered, for about 5 minutes. Add reserved clams. When broth comes back to simmer, immediately cover and turn off heat.
4. Meanwhile, cook pasta in separate pot of rapidly boiling water until ¾ cooked (about 6-7 minutes). Drain thoroughly and place in large, pre-heated shallow serving bowl. Immediately add clam sauce and toss lightly. Tightly seal bowl with plastic wrap and wait about 10 minutes, or until much of the liquid has been absorbed by the pasta.
5. Serve in shallow soup bowls with lots of crusty bread on the side for dipping into broth.

Serves 4-6

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SOUTHWEST ORZO AND FRESH FRUIT SALAD

½ lb. Pappardelle's Southwest Orzo
1 tomato, diced
1 pineapple, cleaned and diced
2 papaya, cleaned, seeded and diced
1 small red onion, diced
3 jalapenos with seeds, diced
Fresh basil or cilantro*, finely chopped
Fresh lime juice of 3 limes
Salt and pepper to taste

1. Cook orzo in pot of rapidly boiling water until cooked (about 8-10 minutes). Drain thoroughly and chill.
2. When all of the other items above are diced and ready, mix in chilled orzo. Chill entire mixture for 1-2 hours.

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For extra zing, replace basil or cilantro (“*” item) with a few tablespoons of *Pappardelle's Cilantro & Roasted Poblano Chile Pesto*, adding extra lime juice if necessary to thin pesto or to taste.

This simple side dish serves well with Grilled Chicken, Fish or Cajun Shrimp.

Serves 4

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