

Red Pepper Pappardelle w/ Garden Vegetables

Swick

Serves 1 | Active Time: 1 hour | Total Time: 1 hour

Step 1: Preparing the Pappardelle

- 3 tbsp olive oil
- 3 tbsp shallots or white onion, minced
- 2 cloves garlic, minced
- 1/4 tsp chile flakes
- 1 cup white wine
- 2 cups fresh pappardelle noodles - flavored/colored with red pepper powder
- 3/4 cup vegetable stock
- 3 tbsp capers (optional)
- 2 vine ripened tomatoes, sliced in wedges
- handful of baby kale
- 1 fresh lemon, juiced
- 2 tbsp non-dairy butter, to finish (optional)
- sea salt, to taste
- freshly ground black pepper, to taste
- handful of fresh basil, torn

First, gather and prepare your mise en place and bring a large pot of salted water to a boil.

If using fresh noodles, make the Eggless Pasta Dough dough, for the red pepper color and flavor be sure to add an optional 2-3 tbsp of red pepper powder. Roll out and slice to your desired thickness. You will need to coordinate the timing of the sauce preparation with the cooking of the pappardelle as the pasta takes just 3 minutes to cook.

To prepare the dish, in a fry pan on medium-high heat, add the olive oil and onions and sauté for 2 minutes. Lower the heat slightly and add garlic and chile flakes. Continue to sauté on medium heat for 2 to 3 minutes. Next, add the white wine and deglaze the pan. Cook for 3 more minutes. Remove from the heat and keep warm until it is time to add the freshly cooked pasta.

Into the pot of boiling water, add the fresh pappardelle. Allow to cook for 3 minutes, or until all noodles are floating to the top, then drain.

Place the fry pan back on medium heat. Add the drained pasta, vegetable stock, the optional capers, tomatoes, baby kale and lemon juice. Add the optional vegan butter and toss well. Cook for a few minutes, tossing occasionally, and season with salt, pepper and fresh basil.

Toss again, remove from heat and serve the dish.