



Have a Summer Pasta Party

Gather up tomatoes, herbs, nuts, olive oil and veggies

Smoky Roma Tomato Sauce

3 peeled, seeded Roma Tomatoes

1/2 thick slice crusty bread

1/8 cup sun dried tomatoes

1/4 cup smoked almonds

1 Tablespoon red wine vinegar

1/8 cup fresh Italian basil leaves

1 large clove smashed garlic

1/8 teaspoon smoked paprika

1/8 teaspoon red pepper

1/2 teaspoon granulated sugar

1/4 cup olive oil

1/4 teaspoon Kosher salt to taste

1. In food processor, combine first 10 ingredients until fine chopped
2. Slowly add oil in a steady stream until mixture is combined, forms a sauce
3. Season to taste with salt. Yield: about 1 cup

Spicy Mixed Herb Sauce

- 1 cup fresh cilantro leaves
- 1/2 cup mixed fresh herbs like (equal amounts mint, basil, oregano, or thyme))
- 1 small, seeded jalapeno pepper
- 1 Tablespoon lemon juice
- 1 garlic clove, coarse chop
- 1/2 teaspoon ground sumac spice
- 1/4 teaspoon (each) Kosher salt; ground coriander
- 1/4 cup olive oil
- 1/8 cup raw pumpkin seeds
 1. Cover; process first 8 ingredients until finely chopped
 2. Slowly add olive oil in a steady stream until combined; forms a sauce
 3. Add pumpkin seeds; process; blend until nearly smooth. Yield: 1/2 cup

To Soften Cashews:

- 1 cup raw cashews
 - 1 cup water
- In bowl, combine cashews and water, let stand 2 hours covered; drain well.

Chicken Cashew Cream Sauce

- 2 slices smoked raw bacon
 - 1 large shallot, minced
 - 1 large garlic clove, minced
 - 1 Tablespoon fresh thyme leaves, divided
 - 1-1/2 cups chicken broth, divided
 - 1/4 cup white grape juice or white wine,
 - 1/4 teaspoon each salt and black pepper or to taste
 - 1/4 to 1/2 cup unsweetened almond milk as needed
1. In skillet, cook bacon until crispy, remove, cool. Crumble; remove excess pan grease; add shallots; cook 2 minutes; add garlic, and 1/2 Tablespoon thyme leaves; cook and stir 1 minute; add crumbled bacon.
 2. In food processor pulse to chop drained softened cashews, add bacon mixture, add 1 cup chicken broth, process until smooth and creamy; stir in remaining chicken broth.
 3. Place cashew mixture into large skillet; cook until warm; add grape juice or wine; remaining 1/2 Tablespoon fresh thyme leaves, salt, and pepper; bring to boiling; reduce heat; simmer 1 minute cooking until sauce begins to thicken. Add almond milk as desired until desired pasta sauce consistency. Remove from heat.
Yield: about 2 to 3 cups

Ready to Serve - Cook the Spaghetti:

- 4 quarts water
- Salt as desired to taste
- 1 (16 oz.) package uncooked enriched spaghetti
- 3 room temperature prepared spaghetti sauces
- Fresh slices Artisan bread

Cheeses as desired

Mixed fresh herbs for garnish

- Bring water to a rapid boil in large pasta pot; add salt. Add spaghetti; stir and return to boiling.
- Cook uncovered, stir occasionally, about 9 to 11 minutes or until desired tenderness.
- Drain spaghetti; evenly divide spaghetti into 3 bowls; Pour 1 warm or room temperature prepared sauce over each pasta bowl; toss to coat spaghetti. To serve: Place 3 bowls of spaghetti on a large serving platter; serve with slices of Artisan bread and cheese. Garnish the platter with fresh herbs.

Cook's Note: Add basil pesto or more fresh basil for a stronger Italian herb flavor. If desired, add diced cooked chicken to the cashew cream pasta; smoked ham cubes to the mixed herb sauce, and feta, goat cheese, or shredded Parmesan as desired to any of the pasta dishes.

Recipes Inspired by: *Better Homes & Gardens magazine*; June 2018.

About the Recipe: This is the easiest way to plan a pasta party for 8 people in 30 minutes. The trick is preparing the three fresh pasta sauces ahead of time and storing them in the refrigerator. Since they use basic ingredients, preparation is as easy as 1,2,3. Just cook the spaghetti and stir in 3 different room temperature pasta sauces. Serve with Artisan bread slices and your favorite cheeses. Summer pasta parties with your friends and family are so much fun.