



CHIPOTLE CILANTRO PAPPARDELLE WITH BLUE CHEESE SAUCE

Ingredients:

- 1 lb. chipotle cilantro pasta cooked al dente (boil 7-9 minutes)
- 12 ounces blue cheese crumbled
- 1 cup heavy cream
- 3 Tbs. pureed chipotle peppers in adobo sauce
- 2 Tbs. fresh chives, chopped
- 2 Tbs. fresh cilantro, chopped

Sauce:

1. Crumble blue cheese in a medium saucepan, mash with a fork.
2. Pour in heavy cream and stir until smooth.
3. Warm mixture over low heat until warmed through.
4. Stir in chipotles and chives.
5. Serve over drained pasta and garnish with cilantro

Pasta Ingredients: Organic Durum Semolina, Organic Chipotle Powder, Organic Cilantro Leaf, Natural Wheat Protein, Water

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