



FLOUR CITY PASTA

SWEET POTATO PAPPARDELLE WITH BROWNEB BUTTER AND CARMALIZED WALNUTS

Ingredients:

1lb. sweet potato pappardelle cooked al dente (about 8 minutes).
1 stick of unsalted butter
1/4 cup brown sugar
1/2 cup chopped walnuts
Salt to taste
Optional sweet cheese (Grana Podano, Pecorino or Gruviera).

Directions:

Cook the pasta for 7 -10 minutes. While the pasta is cooking melt the butter in a medium skillet. Cook over medium high heat stirring frequently until the butter just begins to brown. Add the brown sugar and walnuts and turn down heat to medium. Frequently stir the walnuts until the sauce starts to caramelize.

Drain the cooked pasta and serve with the butter, brown sugar and walnuts. A sweet cheese can be grated over the top of the dish as well.

Pasta Ingredients: Organic Durum Semolina, Water, Organic Sweet Potato, Organic Cinnamon, Organic Nutmeg, Natural Wheat Protein, Water