

# SESAME CHICKEN AND ASPARAGUS PASTA

12/10/1

Spicy  
-we loved  
mom too!

This is a pasta dish with a genuine Asian flavor. Garlic, soy, toasted sesame seeds, and sesame oil coat the linguine and chicken, and scallions and cucumbers provide the crunch. This is wonderful, so enjoy!

*8 ounces linguine*

*3 cloves garlic, minced*

*1 tablespoon red wine vinegar*

*1 tablespoon brown sugar*

*6 tablespoons chunky peanut butter (natural good but drain oil)*

*¼ cup soy sauce*

*6 tablespoons sesame oil*

*1 tablespoon hot chile oil\**

*2 boneless and skinless cooked chicken breast halves*

*5 tablespoons sesame seeds, toasted (see Index)*

*1 pound thin asparagus, trimmed (broccolini good in winter)*

*3 scallions (green onions), white bulb and 3 inches green, cut into 2-inch julienne*

*1 small cucumber, halved, seeded, and cut into ¼-inch dice*

1. Bring a large pot of water to a boil. Add the linguine, and cook at a rolling boil until just tender. Drain, rinse under cold water, drain again, and set aside in a large mixing bowl.

2. Place the garlic, vinegar, brown sugar, peanut butter, and soy sauce in a food processor. Process for 1 minute. With the motor running, slowly add the sesame and hot chili oils through the feed tube, and process until well blended.

3. Shred the chicken into 2-inch julienne, and toss with the linguine. Add the sauce and 4 tablespoons of the sesame seeds, and toss to coat well.

4. Cut the asparagus on the diagonal into 1-inch lengths. Blanch in a saucepan of boiling water for 1 minute. Drain, rinse under cold water, and pat dry.

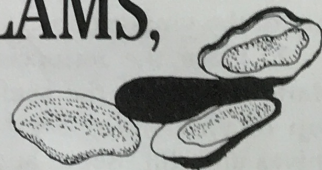
5. Place the linguine and chicken in a large flat serving bowl, and arrange the asparagus on top. Sprinkle with the scallions, cucumber, and remaining 1 tablespoon sesame seeds. Serve at room temperature.

**6 portions**

\*Available in Asian groceries and other specialty food shops.

Nothing Italians make shows their inventive genius, their playful love of design, their endless ingenuity, and their love of food better than the hundreds of ways they shape pasta. For many of these shapes there is a diminutive and a superlative as well—there are not just butterflies (*farfalle*) but little butterflies (*farfallette*) and bigger butterflies (*farfalloni*). Italy is the only country whose basic food is as visually varied and fanciful as its baroque facades and chapels. The Italians can't resist giving all of the ribbons, strands, and pasta shapes fanciful names; last told, the names numbered over three hundred. To dig into a delicious pasta or gaze into a golden clear consommé and find pasta butterflies, seashells, snails, cockscombs, thimbles, ribbons—even cupids, clowns' hats, priests' hats, trouts' eyes, sparrows' tongues, bow-ties, and little ears—is no small pleasure.

## SQUID INK FETTUCCHINE WITH MUSSELS, CLAMS, AND SQUID



Imagine having this sauce on a Mediterranean island like in Sardinia, where cork trees, olive groves, and huge palms grow, where bright pink flamingoes fly clattering into the air, where wild ponies play and wild boar and deer roam. And where you can enjoy some of the best seafood ever.

Here, mussels, clams, and squid are luxuriously tossed in a dill chive vinaigrette and dramatically