

The Pasta Cookbook

2215 Recipes

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Mac and Cheese Henwood Style

Ingredients

1/2 (16 ounce) package fusilli
(spiral) pasta
1/4 cup margarine
1 tablespoon minced onion
1/4 cup all-purpose flour
2 cups milk
4 ounces processed cheese food
1/4 cup blue cheese crumbles
1/4 cup cubed Cheddar cheese
1 teaspoon salt
1 pinch ground black pepper
1/4 teaspoon dry mustard

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish.

Melt the margarine in a large saucepan over medium heat; cook the onion in the melted margarine until translucent, about 5 minutes. Whisk the flour into the onion mixture; cook 1 minute more. Slowly pour the milk into the mixture while whisking until the milk is entirely incorporated. Add the cheese food, blue cheese, Cheddar cheese, salt, pepper, and mustard; cook and stir continually the cheese has melted and the mixture is thick; fold the pasta into the mixture. Pour the mixture into the prepared casserole dish.

Bake in the preheated oven until the top begins to brown, about 20 minutes.

Tuscan-Style Pasta with Cannellini

Ingredients

1 pound ziti or penne pasta
1/4 cup extra-virgin olive oil
5 large garlic cloves, finely chopped
1/4 pound curly escarole, sliced
1 (16 ounce) can cannellini beans, drained and rinsed
1 (14.5 ounce) can diced tomatoes with juice, undrained
2/3 cup dry white wine or canned vegetable broth
Salt and freshly ground pepper, to taste
1/4 cup fresh basil leaves, thinly sliced

Directions

Cook pasta according to the package directions.

Heat oil in a large skillet over medium-high heat. Add garlic and cook until slightly browned (less than a minute). Add escarole; stirring occasionally until wilted, about 2 minutes. Add beans, tomatoes with their juice and wine. Simmer 5 minutes, stirring occasionally. Season to taste with salt and pepper; stir in basil and heat through. Drain pasta and toss with the sauce.

Johnny Marzetti II

Ingredients

1 pound lean ground beef
1 pound ground pork
1/4 cup butter
1 onion, chopped
1 cup chopped green bell pepper
1 cup chopped celery
1 (28 ounce) can stewed tomatoes, with liquid
1 (15 ounce) can kidney beans
2 teaspoons salt
1 (16 ounce) package macaroni
1/2 cup grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling water until done. Drain.

In a large skillet, saute onion, celery, and green pepper in butter or margarine until softened. Add ground beef and pork, and cook until meat is done. Drain well.

Combine with stewed tomatoes, beans, salt, and pasta. Spread into two 9 x 13 inch baking pans. Top each pan with 1 cup cheese.

Bake at 350 degrees F for 30 to 35 minutes.

Shrimp and Mushroom Linguini with Creamy

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons butter
1/2 pound fresh mushrooms,
sliced
1/2 cup butter
2 cloves garlic, minced
1 (3 ounce) package cream
cheese
2 tablespoons chopped fresh
parsley
3/4 teaspoon dried basil
2/3 cup boiling water
1/2 pound cooked shrimp

Directions

Bring a large pot of lightly salted water to a boil. Add linguini, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat 2 tablespoons butter in a large skillet over medium-high heat. Add mushrooms; cook and stir until tender. Transfer to a plate.

In the same pan, melt 1/2 cup butter with the minced garlic. Stir in the cream cheese, breaking it up with a spoon as it melts. Stir in the parsley and basil. Simmer for 5 minutes. Mix in boiling water until sauce is smooth. Stir in cooked shrimp and mushrooms, and heat through.

Toss linguini with shrimp sauce, and serve.

Tortellini, Steak, and Caesar

Ingredients

1 (9 ounce) package cheese tortellini
1 pound flank steak
garlic powder to taste
salt and pepper to taste
1 tablespoon olive oil
2 heads romaine lettuce, torn into bite-size pieces
2 (2.25 ounce) cans small pitted black olives, drained
1 cup Caesar-style croutons
2 small fresh tomatoes, chopped
1 (8 ounce) bottle Caesar salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 7 to 9 minutes, until al dente, and drain.

Preheat the oven broiler. Season steak with garlic powder, salt, and pepper; rub with olive oil. Place steak in a baking dish, and broil 5 minutes on each side, or to desired doneness. Slice diagonally into thin strips.

In a bowl, toss the cooked tortellini, lettuce, olives, croutons, tomatoes, and dressing. Top with steak strips to serve.

Chicken Cacciatore and Pasta

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 3/4 cups Swanson® Chicken Stock
1 teaspoon dried oregano leaves, crushed
1 teaspoon garlic powder
1 (14.5 ounce) can diced tomatoes
1 small green pepper, cut into 2-inch long strips
1 medium onion, cut into wedges
1/4 teaspoon ground black pepper
2 1/2 cups uncooked medium shell-shaped pasta

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides.

Stir the stock, oregano, garlic powder, tomatoes, green pepper, onion and black pepper in the skillet and heat to a boil. Stir in the pasta. Reduce the heat to low. Cover and cook for 15 minutes or until the pasta is tender.

Mostaccioli with Spinach and Feta

Ingredients

8 ounces penne pasta
2 tablespoons olive oil
3 cups chopped tomatoes
10 ounces fresh spinach, washed
and chopped
1 clove garlic, minced
8 ounces tomato basil feta cheese
salt to taste
ground black pepper to taste

Directions

Cook pasta according to package directions. Drain, and set aside.

Heat oil in a large pot. Add tomatoes, spinach, and garlic; cook and stir 2 minutes, or until spinach is wilted and mixture is thoroughly heated. Add pasta and cheese; cook 1 minute. Season to taste with salt and pepper.

Balsamic Chicken and Pasta

Ingredients

3 cloves garlic, minced
2 ounces fresh basil leaves
1/2 cup olive oil
1/2 cup balsamic vinegar
6 skinless, boneless chicken breast halves
1 tablespoon salt
1 1/2 teaspoons ground black pepper
1 pound penne pasta
2 pints grape tomatoes, halved
1/4 cup olive oil
1/4 cup balsamic vinegar
salt and pepper to taste

Directions

Mince garlic cloves in food processor or blender. Add 1/3 of the basil leaves to the processor, and chop until fine. Pour in 1/2 cup of olive oil, and continue to process until mixture turns light yellow with flecks of basil. Add the balsamic vinegar; process just until combined.

Place the chicken breasts in a large zip-top storage bag along with 1 tablespoon salt, 1 1/2 teaspoons pepper, and the contents of the food processor. Squeeze air out of bag and seal. Allow chicken to marinate for 2 hours, or up to overnight, turning occasionally.

Preheat the oven to 300 degrees F (150 degrees C).

Brown chicken in a large skillet over large heat, about 4 to 5 minutes per side. Transfer chicken to a large baking dish, and place in the oven until cooked through, about 15 to 20 minutes. Remove chicken from oven, slice into 1/4 inch strips, and return to baking dish to absorb cooking juices. Keep warm.

While chicken is baking, bring a large pot of water to a boil over high heat. Boil the pasta until cooked through, but still firm to the bite, about 11 minutes. Drain well. Stir the chicken and the juices from the baking dish into the hot pasta.

Thinly slice the remaining basil leaves, and place in a large serving bowl along with the tomatoes. Stir in 1/4 cup olive oil, 1/4 cup balsamic vinegar, and salt and pepper to taste. Top basil and tomatoes with the hot pasta, sauce, and chicken; toss to combine.

Pasta Siciliano

Ingredients

1 (16 ounce) package uncooked farfalle pasta
1/4 cup olive oil
3 cloves chopped garlic
1 teaspoon crushed red pepper flakes
2 tablespoons lemon juice
1/2 cup pine nuts
1 (2.25 ounce) can sliced black olives
1/2 cup chopped sun-dried tomatoes
1 cup crumbled feta cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a large skillet over medium heat, and cook the garlic until lightly browned. Mix in red pepper and lemon juice. Stir in the pine nuts, olives, and sun-dried tomatoes. Toss in the cooked pasta and feta cheese. Season with salt and pepper.

Tenia's Chilled Pasta Salad

Ingredients

1 (16 ounce) package dry rainbow radiatore pasta
4 green onions, chopped
1 green bell pepper, chopped
4 stalks celery, chopped
2/3 cup white sugar
1/2 cup vegetable oil
1/3 cup ketchup
1/4 cup white wine vinegar
1 teaspoon salt
1 teaspoon paprika
1/4 teaspoon ground black pepper

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, mix together the pasta, onions, bell pepper and celery.

In a glass jar, combine the sugar, oil, ketchup, vinegar, salt, paprika and pepper. Shake well to mix. Pour dressing over salad, toss to coat evenly.

Spaghetti with Salami and Bacon

Ingredients

1 (16 ounce) package uncooked spaghetti
2 tablespoons olive oil
1 tablespoon butter
1/4 pound hard salami, diced
2 slices bacon, chopped
1 clove garlic, chopped
1 leek, thinly sliced
salt and pepper, to taste
2 tablespoons chopped fresh basil
2 tomatoes, diced
4 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat the olive oil and butter in a large skillet over medium heat. Place salami and bacon in the skillet; cook until just starting to crisp. Stir in garlic and leek; season with salt and pepper, and cook 2 minutes more. Stir in tomatoes and 1 tablespoon basil; cook 1 minute more.

Mix the cooked pasta into the contents of the skillet, along with 3 tablespoons Parmesan. Serve topped with remaining Parmesan and basil.

My Mother-in-Law's Cheese Sauce...ssshh Don't

Ingredients

2 tablespoons butter or margarine
4 cups milk
1/2 teaspoon minced garlic
1/2 teaspoon minced onion
1 tablespoon cornstarch
1 tablespoon cold water
16 slices American cheese

Directions

In a medium saucepan, bring butter, milk, minced garlic, and minced onion to a low boil, stirring frequently. Dissolve cornstarch in 1 tablespoon water and whisk into milk mixture. Continue stirring vigorously until desired thickness.

When milk mixture is thick enough, tear cheese slices into pieces and slowly stir them into the sauce, melting gradually, until desired cheesiness. Serve over your favorite pasta, vegetable, or side dish.

Chicken Fettuccini Alfredo

Ingredients

6 skinless, boneless chicken breast halves - cut into cubes
6 tablespoons butter, divided
4 cloves garlic, minced, divided
1 tablespoon Italian seasoning
1 pound fettuccini pasta
1 onion, diced
1 (8 ounce) package sliced mushrooms
1/3 cup all-purpose flour
1 tablespoon salt
3/4 teaspoon ground white pepper
3 cups milk
1 cup half-and-half
3/4 cup grated Parmesan cheese
8 ounces shredded Colby-Monterey Jack cheese
3 roma (plum) tomatoes, diced
1/2 cup sour cream

Directions

In a large skillet over medium heat combine chicken, 2 tablespoons butter, garlic and Italian seasoning. Cook until chicken is no longer pink inside. Remove from skillet and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 4 tablespoons butter in the skillet. Saute onion, 2 tablespoons garlic and mushrooms until onions are transparent. Stir in flour, salt and pepper; cook 2 minutes. Slowly add milk and half-and-half, stirring until smooth and creamy. Stir in Parmesan and Colby-Monterey Jack cheeses; stir until cheese is melted. Stir in chicken mixture, tomatoes and sour cream. Serve over cooked fettuccini.

Spaghetti Salad III

Ingredients

1 pound spaghetti
1 (16 ounce) bottle Italian-style salad dressing
1 tablespoon Italian seasoning
8 ounces shredded Cheddar cheese
2 tomatoes, chopped
1 green bell pepper, chopped
1/2 onion, chopped
1 cucumber, peeled and chopped

Directions

Cook spaghetti in boiling salted water until al dente. Rinse in cool water, drain.

In a large bowl place chopped tomatoes, green bell pepper, onion and cucumber. Add Cheddar cheese, and salad seasoning.

Add cooled pasta to large bowl with vegetables and pour salad dressing over top. Toss well to coat. Chill for several hours before serving.

Shrimp Scampi III

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup butter
2 cloves garlic, sliced
1 1/2 pounds shrimp, peeled and deveined
1/3 cup white wine
3/4 cup dry bread crumbs
3 tablespoons grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Add angel hair pasta and return pot to boil. Cook until al dente. Drain well.

In a large saucepan, melt butter, saute garlic until tender, remove garlic and discard. Add shrimp and cook until colored pink. Stir in white wine. The bread crumbs are used as thickening, so stir in a little at a time until desired thickness is reached.

Serve shrimp over angel hair pasta, sprinkled with Parmesan cheese.

Chicken Alfredo

Ingredients

6 ounces dry fettuccine pasta
1 (8 ounce) package cream cheese
6 tablespoons butter
1/2 cup milk
1/2 teaspoon garlic powder
salt and pepper to taste
2 skinless, boneless chicken breast halves - cooked and cubed
2 cups chopped fresh broccoli
2 small zucchini, julienned
1/2 cup chopped red bell pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

While pasta is cooking, melt cream cheese and butter in a skillet over low heat. Stir until smooth. Stir in milk, and season with garlic powder, salt, and pepper. Simmer for 3 minutes, or until thickened, stirring constantly.

Mix in chicken, broccoli, zucchini, and red pepper. Cook 3 minutes over medium heat, then reduce heat, and simmer 5 minutes, or until vegetables are tender. Serve over fettuccine.

Antipasto Pasta Salad

Ingredients

1 pound seashell pasta
1/4 pound Genoa salami,
chopped
1/4 pound pepperoni sausage,
chopped
1/2 pound Asiago cheese, diced
1 (6 ounce) can black olives,
drained and chopped
1 red bell pepper, diced
1 green bell pepper, chopped
3 tomatoes, chopped
1 (.7 ounce) package dry Italian-
style salad dressing mix
3/4 cup extra virgin olive oil
1/4 cup balsamic vinegar
2 tablespoons dried oregano
1 tablespoon dried parsley
1 tablespoon grated Parmesan
cheese
salt and ground black pepper to
taste

Directions

Cook the pasta in a large pot of salted boiling water until al dente. Drain, and cool under cold water.

In a large bowl, combine the pasta, salami, pepperoni, Asiago cheese, black olives, red bell pepper, green bell pepper and tomatoes. Stir in the envelope of dressing mix. Cover, and refrigerate for at least one hour.

To prepare the dressing, whisk together the olive oil, balsamic vinegar, oregano, parsley, Parmesan cheese, salt and pepper. Just before serving, pour dressing over the salad, and mix well.

Cheesy Baked Eggplant

Ingredients

1 eggplant, sliced into 1/2 inch rounds
2 tablespoons olive oil, or as needed
1 tablespoon garlic powder, or to taste
2 tablespoons olive oil
1 small onion, chopped
3 cloves garlic, chopped
2 small tomatoes, chopped
1 (10 ounce) package fresh spinach leaves
1/2 cup ricotta cheese
3/4 cup shredded mozzarella cheese, divided
3/4 cup grated Parmesan cheese, divided
3/4 cup tomato pasta sauce
2 teaspoons Italian seasoning

Directions

Preheat the oven to 350 degrees F (175 degrees C). Brush eggplant slices with olive oil on both sides, and place them on a baking sheet. Sprinkle garlic powder over the top. Bake for 10 minutes.

Heat 2 tablespoons of olive oil in a large skillet over medium heat. Add the onion, garlic, tomatoes and spinach. Cook and stir for a few minutes until fragrant, and the tomatoes have released their juices. In a medium bowl, mix together 1/2 cup of ricotta cheese, 1/2 cup of mozzarella cheese, and 1/2 cup of Parmesan cheese. Set aside.

Place the eggplant slices in a greased 9x13 inch baking dish. Top with the spinach mixture. Spoon the cheese mixture over the spinach, and spread into a thin layer. Pour the spaghetti sauce over the cheese layer. Sprinkle the remaining mozzarella and Parmesan cheese over the top. Sprinkle with Italian seasoning.

Bake for 30 minutes in the preheated oven, or until heated through and the eggplant is easily pierced with a fork.

Hamburger Soup III

Ingredients

1 pound ground beef
1 onion, chopped
3 (14 ounce) cans beef broth
2 (14.5 ounce) cans stewed tomatoes
1 (16 ounce) package frozen green peas, thawed
1 teaspoon ground black pepper
1 teaspoon garlic salt
1 cup uncooked elbow macaroni

Directions

In a large stock pot brown ground beef and chopped onion. Drain grease from pot.

Fill a medium sauce pan with water and bring to a boil. Add pasta, cook until tender, and drain.

Add beef broth, tomatoes, frozen peas and carrots, pepper, garlic salt and cooked pasta. Cook over medium heat for 15 minutes or until peas and carrots are cooked. Simmer until ready to serve.

Shortcut Chicken Manicotti

Ingredients

2 skinless, boneless chicken breast halves - cubed
1 egg, beaten
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 cup drained, creamed cottage cheese
1/4 cup grated Parmesan cheese
10 manicotti shells
1 (10.75 ounce) can condensed cream of chicken soup
1 (8 ounce) container sour cream
1 cup milk
1 teaspoon Italian seasoning
1 cup boiling water
1 cup shredded Cheddar cheese
2 tablespoons chopped fresh parsley

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over medium heat, cook chicken until opaque and juices run clear.

In a medium bowl, combine cooked chicken, egg, spinach, cottage cheese and Parmesan. Stuff uncooked manicotti shells with chicken mixture. Arrange shells, not touching one another, in a 9x13 inch baking dish.

In a medium bowl, combine soup, sour cream, milk and Italian seasoning and stir until smooth. Pour over shells in dish and spread to cover completely. Carefully pour boiling water around the edge of the dish. Cover tightly with foil.

Bake in preheated oven 60 minutes, or until pasta is tender. Sprinkle with Cheddar and parsley and let stand 10 minutes before serving.

Dried Beef Casserole

Ingredients

3 cups elbow macaroni
2 (10.75 ounce) cans condensed
cream of mushroom soup
2 (10.75 ounce) cans milk
1 cup sour cream
1 (8 ounce) jar dried beef
1 (2 ounce) can sliced black olives
1 large onion, diced
2 cups shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Combine soup, milk and sour cream in a large bowl. Cut beef into fourths. Combine beef, olives and onion with soup mixture. Stir in pasta. Pour into 9x13 inch glass baking dish. Top with shredded cheese.

Bake in preheated oven for one hour, until cheese is golden brown.

Baked Fettuccheesy

Ingredients

1 (16 ounce) package dry fettuccine pasta
1 tablespoon butter
1/2 onion, finely chopped
1 cup heavy cream
1/2 cup grated Parmesan cheese
1/2 cup grated Romano cheese
salt and freshly ground black pepper to taste
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, melt the butter, and cook the onion until tender. Stir in the fettuccine, heavy cream, 1/4 cup Parmesan cheese, 1/4 cup Romano cheese, salt and pepper. Transfer to the prepared dish. In a bowl, mix the remaining Parmesan, remaining Romano, and mozzarella. Sprinkle the cheese mixture over the fettuccine mixture.

Bake 15 minutes in the preheated oven, until bubbly and golden brown.

Turkey-Tomato Pasta Sauce

Ingredients

1 pound turkey Italian sausage links, casings removed
1/2 cup chopped green onions
2 garlic cloves, minced
2 teaspoons olive or canola oil
2 (14.5 ounce) cans diced tomatoes, undrained
1/2 cup white wine or chicken broth
1 cup loosely packed fresh basil, minced
1 teaspoon dried oregano
Hot cooked spaghetti
1/2 cup shredded Parmesan cheese

Directions

In a large nonstick skillet, cook the sausage, onions and garlic in oil over medium heat until sausage is no longer pink; drain. Add the tomatoes, wine or broth, basil and oregano; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until heated through. Serve over spaghetti; sprinkle with Parmesan.

Suki's Spinach and Feta Pasta

Ingredients

1 (8 ounce) package penne pasta
2 tablespoons olive oil
1/2 cup chopped onion
1 clove garlic, minced
3 cups chopped tomatoes
1 cup sliced fresh mushrooms
2 cups spinach leaves, packed
salt and pepper to taste
1 pinch red pepper flakes
8 ounces feta cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat; add onion and garlic, and cook until golden brown. Mix in tomatoes, mushrooms, and spinach. Season with salt, pepper, and red pepper flakes. Cook 2 minutes more, until tomatoes are heated through and spinach is wilted. Reduce heat to medium, stir in pasta and feta cheese, and cook until heated through.

Tricolor Pasta Salad

Ingredients

1 (16 ounce) package tricolor spiral pasta
1 (16 ounce) package frozen California blend vegetables (broccoli, cauliflower and carrots)
1 (2.25 ounce) can sliced ripe olives, drained
1 cup Italian salad dressing
1/4 teaspoon garlic salt (optional)

Directions

Cook the pasta according to package directions. Meanwhile, place vegetables in a microwave-safe dish. Cover and microwave at 50% power for 7-8 minutes or until thawed; drain. Drain pasta and rinse in cold water. In a bowl, combine the pasta, vegetables and olives.

Combine salad dressing and garlic salt if desired; pour over salad and toss to coat. Refrigerate until serving.

Pasta Chick Pea Salad

Ingredients

1 (16 ounce) package rotelle pasta
2 tablespoons extra virgin olive oil
1/2 cup chopped oil-cured olives
2 tablespoons minced fresh oregano
2 tablespoons chopped fresh parsley
1 bunch green onions, chopped
1 (15 ounce) can garbanzo beans, drained
1/4 cup red wine vinegar
1/2 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil, add pasta and cook until al dente. Drain and rinse under cold water. Set aside to chill.

In a large skillet heat the olive oil over medium low heat. Add the olives, oregano, parsley, scallions and chick peas. Cook over low for about 20 minutes. Set aside to cool.

In a large bowl toss the pasta with the chick pea mixture. Add the vinegar, grated cheese and salt and pepper to taste. Let sit in refrigerator overnight. When ready to serve taste for seasoning and add more vinegar, olive oil and salt and pepper if desired.

PHILLY Creamy Basil and Red Pepper Pasta

Ingredients

2 cups whole wheat penne pasta, uncooked
1 (300 g) jar roasted red peppers, drained and chopped
125 grams PHILADELPHIA Light Cream Cheese Spread
1/2 cup skim milk
1/2 cup fresh basil leaves
2 tablespoons Kraft 100% Light Parmesan Grated Cheese
450 grams boneless skinless chicken breasts, bite-size pieces

Directions

Cook pasta as directed on package. Meanwhile, place peppers, cream cheese spread, milk, basil and Parmesan cheese in blender; cover. Blend until smooth; set aside.

Spray large skillet with cooking spray. Add chicken; cook on medium-high heat 3 min., stirring frequently. Stir in pepper mixture. Reduce heat to medium; cook 5 min. or until heated through, stirring frequently.

Drain pasta. Add to chicken mixture; stir gently until well blended.

Ground Beef Mexican Style

Ingredients

1 pound ground beef
1 cup salsa
1/2 cup water
1 green bell pepper, chopped
1 bunch green onions, chopped
1 (8 ounce) package wide egg noodles
1/2 cup sour cream
1/2 cup shredded Cheddar cheese
1 tomato, chopped

Directions

In a large nonstick skillet, cook and stir ground beef until browned. Drain off excess fat.

Stir in salsa and water. Simmer for 10 minutes.

Meanwhile, cook pasta in boiling water until al dente. Drain.

Stir in green pepper and onions, and continue simmering until veggies are crisp/tender. Stir in noodles and sour cream. Sprinkle grated cheese on top, and cover pan until the cheese melts. Sprinkle chopped tomatoes on the top, and serve.

Rainbow Rotini Salad

Ingredients

1 (16 ounce) package colored rotini pasta
2 tomatoes, chopped
1 green bell pepper, chopped
1 onion, chopped
1 large cucumber, chopped
1 cup broccoli florets
1 cup fresh sliced mushrooms
1 (8 ounce) bottle Italian-style salad dressing
1 cup black olives, pitted and sliced

Directions

Bring 4 quarts of water to a rapid boil (2 teaspoons of salt can be added, optional). Add rotini. Return water to rapid boil and cook uncovered, stirring frequently, for about 10 to 12 minutes. Drain. Rinse in cold water.

Combine cooked pasta with tomatoes, green bell pepper, onion, cucumber, broccoli, mushrooms, olives and Italian salad dressing. Cover and chill. Toss salad before serving.

Chicken Scampi

Ingredients

2 tablespoons butter
1 1/2 pounds skinless boneless
chicken breasts
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1/4 cup water
2 teaspoons lemon juice
2 cloves garlic, minced
Hot cooked pasta

Directions

Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken and set aside.

Stir in the soup, water, lemon juice and garlic. Heat to a boil. Return the chicken to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until chicken is cooked through.

Serve the chicken with the pasta.

Ingredients

4 skinless, boneless chicken breast halves, cut into bite size pieces
6 cloves garlic, minced
2 1/2 cups fresh sliced mushrooms
1 tablespoon olive oil
salt to taste
ground black pepper to taste
2 cups half-and-half
6 ounces Gorgonzola cheese, crumbled
1/4 cup toasted walnuts, chopped
8 ounces penne pasta
1/4 cup grated Parmesan cheese for topping (optional)

Directions

Heat oil over high heat in a large skillet. Brown chicken. Reduce heat, and add garlic and mushrooms. Cook until soft. Remove chicken and mushrooms from the skillet.

Pour half and half cream into skillet, and bring to a boil over high heat. Reduce heat to medium, and reduce. Stir occasionally.

Meanwhile, cook the pasta in a large pot of boiling water until done. Drain.

When cream has reduced and thickened, stir in Gorgonzola until melted. Add chicken and mushrooms, pasta, and walnuts. Toss and reheat. Season with salt and pepper. Serve immediately. Garnish with freshly grated Parmesan cheese, if desired.

Mushroom Pasta Sauce

Ingredients

2 (14.5 ounce) cans diced tomatoes, undrained
2 (10.75 ounce) cans condensed tomato soup, undiluted
1 (14 ounce) jar pizza sauce
1 (8 ounce) can mushroom stems and pieces, drained
1 teaspoon dried oregano
1 teaspoon dried basil
1 garlic clove, minced

Directions

In a large saucepan, combine all ingredients. Bring to a boil, stirring frequently. Reduce heat. Simmer, uncovered, for 15 minutes; cool. Transfer to freezer bags or containers. Freeze for up to 3 months.

Easter Leftovers Frittata

Ingredients

1 (8 ounce) package angel hair pasta
1 tablespoon olive oil
1 large sweet onion, peeled and chopped
1 green bell pepper, chopped
1 cup frozen corn kernels, thawed
1 cup cooked ham, diced
8 eggs, beaten
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a skillet or frying pan. Add onion and saute until clear. Stir in green pepper; cook until soft. Add the cooked pasta and chopped ham; toss well to combine. Pour in the eggs and season with salt and pepper.

Cook until firm on one side; flip and cook until firm on the other side. You may split the frittata with a spatula to make the flipping easier.

Pasta Pizza Pie

Ingredients

1 tablespoon vegetable oil
1 large onion, chopped
1 cup sliced mushrooms
Vegetable cooking spray
1 egg, beaten
1/4 cup milk
3 1/2 cups cooked tri-color or
plain corkscrew-shaped pasta
1 cup shredded part-skim
mozzarella cheese
1 1/2 cups Prego® Traditional
Italian Sauce or Prego® Tomato,
Basil & Garlic Italian Sauce

Directions

Heat oil in large skillet over medium heat. Add onion and mushrooms and cook until tender and almost all liquid is evaporated. Remove from heat. Spray 12-inch pizza pan with cooking spray.

Mix egg, milk, pasta and 1/2 cup cheese. Spread pasta mixture in an even layer on prepared pan.

Bake at 350 degrees F for 20 minutes.

Spread pasta sauce over pasta crust. Top with onion mixture. Sprinkle with remaining cheese. Bake for 18 minutes or until cheese is melted and sauce is hot. Let stand 5 minutes.

Spaghetti Soup

Ingredients

2 tablespoons vegetable oil
1/2 pound skinless, boneless chicken breast halves, cut into cubes
1 medium onion, chopped
1 large carrot, chopped
1 stalk celery, finely chopped
2 cloves garlic, minced
4 cups SwansonB® Chicken Broth or SwansonB® Natural GoodnessB,Ÿ Chicken Broth
1 (10.75 ounce) can Campbell'sB® Condensed Tomato Soup
1 cup water
3 ounces uncooked spaghetti, broken into 1 inch pieces
2 tablespoons chopped fresh parsley (optional)

Directions

Heat 1 tablespoon oil in a saucepot over medium-high heat. Add the chicken and cook until it is browned, stirring often. Remove the chicken.

Stir in the remaining oil and heat over medium heat. Add the onion and cook for 1 minute. Add the carrots and cook for 1 minute. Add the celery and garlic and cook for 1 minute.

Stir in the broth, soup and water. Heat to a boil. Stir in the pasta. Cook for 10 minutes or until pasta is tender. Add the chicken and parsley, if desired, and heat through.

Mostaccioli Mosta

Ingredients

1 pound lean ground beef
1 (15 ounce) can tomato sauce
1 cup black olives, pitted and sliced
1/4 cup grated Parmesan cheese
1 teaspoon seasoning salt
1 teaspoon garlic powder
1/2 teaspoon dried oregano
1 (16 ounce) package mostaccioli pasta
2 teaspoons butter, softened
1 cup shredded mozzarella cheese

Directions

In large skillet, cook beef over medium heat until done. Drain. Add tomato sauce, olives, Parmesan cheese, seasoned salt, garlic powder, and oregano. Simmer 15 minutes.

Cook pasta in a large pot of boiling water until done. Drain.

Place mostaccioli in a shallow, 3 quart baking dish. Toss with butter or margarine. Pour meat sauce over, and top with shredded mozzarella.

Broil for 2 to 3 minutes, or until cheese melts.

Pepperoni Casserole

Ingredients

1 (16 ounce) package uncooked rotini pasta
1 pound ground Italian sausage
1 (16 ounce) jar pasta sauce
2 (12 ounce) containers cottage cheese
1 (2.25 ounce) can sliced black olives
12 ounces shredded mozzarella cheese
2 (3 ounce) packages sliced pepperoni

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown.

In the prepared casserole dish, mix the cooked pasta, sausage, and pasta sauce. In a bowl, mix the cottage cheese, olives, and mozzarella cheese. Spoon the cheese mixture over the sausage and pasta mixture. Top with pepperoni slices.

Bake 25 minutes in the preheated oven, until bubbly and lightly browned.

Bow Ties, Zucchini, Carrots, and Chicken

Ingredients

1 tablespoon olive oil
12 cloves garlic, pressed and divided
4 zucchini, thinly sliced
salt and pepper to taste
1 1/4 pounds skinless, boneless chicken breast halves - cut into bite-size pieces
1 pound carrots, peeled and thinly sliced
1 (16 ounce) package uncooked farfalle (bow tie) pasta
1/4 cup butter
1 (14 ounce) can chicken broth
3/4 cup water
1 (.18 ounce) packet chicken bouillon granules
1/2 cup grated Parmesan cheese

Directions

Heat the oil in a skillet over medium heat, and cook 4 cloves garlic 1 minute, until golden brown. Place zucchini in the skillet, season with salt and pepper, and cook until tender. Set aside. Place chicken in the skillet, and cook 10 minutes, or until juices run clear.

Place the carrots in a pot with enough water to cover, and bring to a boil. Cook until tender, drain, and set aside.

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt the butter in the skillet over medium heat, and cook the remaining garlic until golden brown. Pour in the chicken broth and water, and stir in bouillon granules until dissolved. Gradually stir in Parmesan cheese. Mix in zucchini, chicken, and carrot, and continue cooking until heated through. Gently toss with pasta to serve.

Penne con Sauscia

Ingredients

3/4 pound pork sausage links, sliced
1 (16 ounce) package penne pasta
1 (16 ounce) can Italian-style diced tomatoes, drained
2 tablespoons dried basil
2 tablespoons dried parsley
crushed red pepper to taste
salt to taste
2 teaspoons crushed garlic
1 (4.5 ounce) can mushrooms, drained
1 (28 ounce) jar pasta sauce with mushrooms
1 tablespoon grated Parmesan cheese

Directions

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and return to pan.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

To the sausage add the tomatoes, basil, parsley, crushed red pepper, salt and garlic. Stir in mushrooms and pasta sauce. Bring to a boil, then reduce heat to medium-low. Stir in cooked pasta and top with Parmesan cheese.

Megan Rae's Chicken Tetrazzini

Ingredients

1 (16 ounce) package spaghetti
2 tablespoons butter
4 skinless, boneless chicken breast halves
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1 (16 ounce) container sour cream
1 1/2 cups thinly sliced celery
1 1/2 cups sliced fresh mushrooms
2 teaspoons garlic powder
1 teaspoon onion powder
salt and pepper to taste
1/2 cup dry bread crumbs

Directions

Bring a large pot of salted water to a boil. Stir in the spaghetti; boil until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well.

Preheat oven to 350 degrees F (150 degrees C). Use the butter to generously grease a 9x13 inch baking dish.

Layer baking dish with the cooked spaghetti. Cut chicken breasts in half, and layer on top of spaghetti. Combine the chicken broth, mushroom soup, milk, sour cream, celery, and mushrooms in a large bowl. Season with garlic powder, onion powder, and salt and pepper. Pour the mixture evenly over the chicken and pasta. Top casserole with 1/2 cup bread crumbs.

Bake in preheated oven for 45 minutes, turning dish after 25 minutes to brown evenly.

Savory Pumpkin Soup

Ingredients

5 cups pumpkin puree
2 cups vegetable broth
2 cups heavy cream
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
4 ounces dry pasta
1/2 teaspoon pumpkin pie spice
1/2 cup fresh parsley, minced
1/4 cup cilantro, minced
1/4 cup butter, softened
1/2 cup plain yogurt
1/2 cup sour cream, for topping
1/4 cup shredded mozzarella
cheese
1/4 cup toasted almonds

Directions

In a large saucepan, mix the pumpkin, vegetable broth, heavy cream, garlic powder and onion powder. Bring to a boil. Stir in the pasta. Cook 12 minutes, or until pasta is tender but firm. Reduce heat to simmer.

Stir in pumpkin pie spice, parsley and cilantro. Slowly stir butter, plain yogurt and sour cream into the mixture, making sure they do not curdle. Stir in the cheese, allowing it to melt. Serve topped with nuts.

Four Cheese Macaroni

Ingredients

1 tablespoon vegetable oil
1 (16 ounce) package elbow macaroni
9 tablespoons butter
1/2 cup shredded Muenster cheese
1/2 cup shredded Cheddar cheese
1/2 cup shredded sharp Cheddar cheese
1/2 cup shredded Monterey Jack cheese
1 1/2 cups half-and-half
8 ounces cubed processed cheese food
2 eggs, beaten
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add the oil and the pasta and cook for 8 to 10 minutes or until al dente; drain well and return to cooking pot.

In a small saucepan over medium heat, melt 8 tablespoons butter; stir into the macaroni.

In a large bowl, combine the Muenster cheese, mild and sharp Cheddar cheeses, and Monterey Jack cheese; mix well.

Preheat oven to 350 degrees F (175 degrees C).

Add the half and half, 1 1/2 cups of cheese mixture, cubed processed cheese food, and eggs to macaroni; mix together and season with salt and pepper. Transfer to a lightly greased deep 2 1/2 quart casserole dish. Sprinkle with the remaining 1/2 cup of cheese mixture and 1 tablespoon of butter.

Bake in preheated oven for 35 minutes or until hot and bubbling around the edges; serve.

Ultimate Shrimp Scampi

Ingredients

1 (16 ounce) package angel hair pasta
1/2 cup butter
4 cloves garlic, minced
1/2 cup minced onion
1 tablespoon chopped fresh parsley
1 teaspoon salt
1/2 teaspoon black pepper
1 dash Worcestershire sauce
1/4 cup lemon juice
1 teaspoon dry white wine
1 pound peeled and deveined medium shrimp
1/2 cup Asiago cheese, diced
1 large avocado - peeled, pitted and diced

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the angel hair pasta, and cook until al dente, 2 to 3 minutes; drain.

Melt the butter in a large skillet over medium heat. Stir in the garlic, onion, parsley, salt, pepper, Worcestershire sauce, lemon juice, and white wine. Once the mixture begins to bubble, increase the heat to medium-high, and stir in the shrimp. Cook and stir until the shrimp turn pink, and are no longer transparent in the center, about 5 minutes.

Serve the scampi over a bed of angel hair pasta, and sprinkle with Asiago cheese and avocado to serve.

Summertime Tuna Pasta Salad

Ingredients

1 cup creamy salad dressing (e.g. Miracle Whip)
1 teaspoon dried dill weed
1/2 teaspoon ground black pepper
2 cups elbow macaroni
1 (6 ounce) can tuna, drained
1 cup broccoli florets
1 cup chopped carrots
1 cup sliced celery
1 cup cucumber - peeled, seeded and chopped

Directions

In a large bowl, mix dressing, dill weed and ground black pepper. Mix in macaroni, tuna, broccoli, celery and cucumber until well blended. Cover and refrigerate until ready to serve.

Mediterranean Chicken Orzo

Ingredients

16 ounces orzo pasta
2 (11 ounce) packages Tyson®
Grilled and Ready, Fully
Cooked Grilled Chicken Breast
Strips
1/2 cup diced oil-packed sundried
tomatoes
1/2 cup halved, pitted Kalamata
olives
1/3 cup chopped fresh basil
2 tablespoons fresh lemon juice
2 tablespoons olive oil
1/4 cup grated Parmesan cheese
1 pinch salt and ground black
pepper

Directions

Cook orzo pasta according to package directions. Drain and transfer to a large bowl.

Fold in chicken, sundried tomatoes, olives, basil, lemon juice, olive oil and Parmesan cheese.

Season to taste with salt and ground black pepper.

Twelve Minute Pasta Toss

Ingredients

16 ounces rotini pasta
4 skinless, boneless chicken breast halves, cut into bite size pieces
4 tablespoons olive oil
3 cloves garlic, minced
1 1/4 teaspoons salt
1 1/4 teaspoons garlic powder
1 1/4 teaspoons dried basil
1 1/4 teaspoons dried oregano
1 cup chopped sun-dried tomatoes
1/4 cup grated Parmesan cheese

Directions

Cook and drain pasta as directed.

While pasta is cooking, in a 5-quart pot, heat olive oil and saute chicken, garlic, salt, garlic powder, basil, and oregano until chicken is cooked. Add sun-dried tomatoes and cook for two minutes.

Remove from heat and toss with pasta. Serve with grated Parmesan cheese if desired.

Chicken Fajita Grilled Pizzas

Ingredients

1 pound boneless, skinless chicken breasts
2 large poblano or medium green bell peppers
1 large red onion, cut into 1/2-inch-thick slices
2 (12 inch) prebaked pizza crusts
1 1/2 cups Ragu® Old World Style® Pasta Sauce
3 cups shredded Monterey Jack or Cheddar cheese
2 tablespoons chopped fresh cilantro
2 tablespoons vegetable oil

Directions

Lightly coat chicken and onion with oil, then season, if desired, with salt and ground black pepper. Grill chicken, onion and peppers, turning once, 8 minutes or until chicken is thoroughly cooked and vegetables are tender. Wrap peppers in aluminum foil; let stand 5 minutes, then remove skin and thinly slice. Thinly slice chicken; set aside.

Grill top side of pizza crusts about 1 minute; remove from grill. Evenly spread pizzas with pasta sauce, then evenly top with chicken, vegetables and cheese. Grill pizzas, covered, until cheese is melted, about 3 minutes. Sprinkle with cilantro. Serve, if desired, with additional heated sauce and diced avocado.

Beefy Pasta Skillet

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (10.75 ounce) can
Campbell'sB® Condensed
Tomato Soup (Regular or 25%
Less Sodium)
1/4 cup water
1 tablespoon Worcestershire
sauce
1/2 cup shredded Cheddar
cheese
2 cups cooked corkscrew-shaped
pasta or elbow pasta

Directions

Cook beef and onion in skillet until browned. Pour off fat.

Add soup, water, Worcestershire, cheese and pasta and heat through.

Gramma's Old Fashioned Chili Mac

Ingredients

1 cup elbow macaroni
1 pound ground beef
1 small onion, chopped
1 cup chopped celery
1/2 large green bell pepper,
chopped
1 (15 ounce) can kidney beans,
drained
2 (10.75 ounce) cans condensed
tomato soup
2 (14.5 ounce) cans diced
tomatoes
1/8 cup brown sugar
salt and pepper to taste

Directions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, simmer celery and green pepper with water to cover until tender; Drain.

Place ground beef in a large heavy skillet over medium heat. Cook until evenly brown. Add onion, and cook until tender and translucent. Drain excess fat. Add celery and green pepper. Stir in kidney beans, condensed tomato soup, diced tomatoes and brown sugar. Season with salt and pepper, and stir in macaroni.

Chuck's Favorite Mac and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
1 (8 ounce) package shredded sharp Cheddar cheese
1 (12 ounce) container small curd cottage cheese
1 (8 ounce) container sour cream
1/4 cup grated Parmesan cheese
salt and pepper to taste
1 cup dry bread crumbs
1/4 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil, add pasta, and cook until done; drain.

In 9x13 inch baking dish, stir together macaroni, shredded Cheddar cheese, cottage cheese, sour cream, Parmesan cheese, salt and pepper. In a small bowl, mix together bread crumbs and melted butter. Sprinkle topping over macaroni mixture.

Bake 30 to 35 minutes, or until top is golden.

Jo's Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
1 pint part-skim ricotta cheese
2 eggs, beaten
1 onion, chopped
1/4 cup grated Romano cheese
1 tablespoon chicken bouillon powder
1/2 teaspoon garlic salt
1/8 teaspoon dried thyme
ground black pepper to taste
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (8 ounce) can tomato sauce
1 cup shredded mozzarella cheese

Directions

In a large pot cook manicotti pasta with boiling salted water until al dente. Rinse with warm water and drain.

In a large bowl mix together ricotta cheese, eggs, onion, grated Romano cheese, chicken bouillon, garlic, thyme, ground black pepper, and spinach.

To assemble, fill manicotti noodles with cheese filling. Arrange noodles in a greased 9x13 inch pan. Pour tomato sauce down center of shells. Sprinkle with shredded Mozzarella cheese.

Bake in a preheated 350 degree(175 degree C) oven for 25 minutes, or until hot and bubbly.

Bolognese Sauce

Ingredients

2 tablespoons olive oil
4 slices bacon, cut into 1/2 inch pieces
1 large onion, minced
1 clove garlic, minced
1 pound lean ground beef
1/2 pound ground pork
1/2 pound fresh mushrooms, sliced
2 carrots, shredded
1 stalk celery, chopped
1 (28 ounce) can Italian plum tomatoes
6 ounces tomato sauce
1/2 cup dry white wine
1/2 cup chicken stock
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
salt and pepper to taste
1 pound pasta

Directions

In a large skillet, warm oil over medium heat and saute bacon, onion and garlic until bacon is browned and crisp; set aside.

In large saucepan, brown beef and pork. Drain off excess fat. Stir in bacon mixture, mushrooms, carrots, celery, tomatoes, tomato sauce, wine, stock, basil, oregano, salt and pepper to saucepan. Cover, reduce heat and simmer one hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Serve sauce over hot pasta.

Pasta with Basil

Ingredients

2 1/2 cups uncooked small tube pasta
1 small onion, chopped
2 tablespoons olive or vegetable oil
2 tablespoons dried basil
1 cup shredded mozzarella cheese

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute onion in oil until tender. Stir in basil; cook and stir for 1 minute. Drain pasta; add to basil mixture. Remove from the heat; stir in cheese just until it begins to melt. Serve immediately.

Creamy Seafood Medley with Pasta

Ingredients

2 tablespoons olive oil
2 cups frozen broccoli cuts
2 stalks celery, chopped
1 medium onion, chopped
1/2 cup sliced mushrooms
4 cloves garlic, minced
1 pound fresh sea scallops, cut into quarters
1/2 pound frozen cooked peeled large shrimp, thawed
1 (10.75 ounce) can Campbell's® Condensed Cream of Shrimp Soup
2 tablespoons chopped fresh parsley
1 teaspoon ground black pepper
1/2 (16 ounce) package spaghetti

Directions

Heat the oil in a 12-inch skillet over medium heat. Add the broccoli, celery, onion, mushrooms and garlic and cook for 3 minutes, stirring occasionally.

Stir the scallops and shrimp in the skillet and cook for 3 minutes. Stir in the soup, parsley and black pepper and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the scallops are cooked through. Serve the seafood mixture over the spaghetti.

Karen's Taco Pasta

Ingredients

16 ounces dry fettuccine pasta
1 pound lean ground beef
1 (1.25 ounce) package taco seasoning mix
4 ounces shredded Cheddar cheese
3 tomatoes, diced
salt to taste
ground black pepper to taste
1 pinch garlic powder
3/4 (6 ounce) can black olives, drained and chopped
2 tablespoons grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

Meanwhile, in a large skillet cook ground beef. Drain excess grease. Add taco seasoning packet as directed on package.

Transfer pasta to a large bowl. Toss with cooked meat mixture, prepared cheese, and tomatoes. If desired, add sliced olives. Season to taste with salt, pepper, and garlic powder. Sprinkle with grated Parmesan cheese. Serve immediately.

Smoked Salmon Tortellini with Bechamel Sauce

Ingredients

2 (9 ounce) packages cheese tortellini
1 1/4 cups milk
1/4 small onion
1 bay leaf
2 whole cloves
1 pinch ground nutmeg
1/4 cup butter
1 red bell pepper, chopped
1/2 pound fresh asparagus, trimmed and quartered
10 ounces fresh mushrooms, sliced
1 pound smoked salmon, chopped
2 tablespoons all-purpose flour

Directions

Bring a large pot of water to a boil, and cook the tortellini 7 to 8 minutes, or until al dente. Drain, and transfer to a large bowl.

In a saucepan over low heat, simmer the milk, onion, bay leaf, cloves, and nutmeg about 15 minutes. Remove from heat, and discard the onion, bay leaf, and cloves.

Melt 2 tablespoons butter in a large skillet over medium heat. Stir in the red bell pepper and asparagus, and cook about 3 minutes. Stir in the mushrooms, and continue cooking until tender. Mix in the smoked salmon, reduce heat to low, and cook until heated through.

Melt the remaining 2 tablespoons butter in a saucepan over medium heat, and slowly whisk in the flour until smooth. Thoroughly blend in the warmed milk. Stir into the skillet with the salmon mixture.

Spoon the salmon and sauce mixture into the bowl with the cooked pasta, and toss to coat.

No-Cream Pasta Primavera

Ingredients

1 (12 ounce) package penne pasta
1 yellow squash, chopped
1 zucchini, chopped
1 carrot, julienned
1/2 red bell pepper, julienned
1/2 pint grape tomatoes
1 cup fresh green beans, trimmed and cut into 1 inch pieces
5 spears asparagus, trimmed and cut into 1 inch pieces
1/4 cup olive oil, divided
1/4 teaspoon salt
1/4 teaspoon coarsely ground black pepper
1/2 tablespoon lemon juice
1 tablespoon Italian seasoning
1 tablespoon butter
1/4 large yellow onion, thinly sliced
2 cloves garlic, thinly sliced
2 teaspoons lemon zest
1/3 cup chopped fresh basil leaves
1/3 cup chopped fresh parsley
3 tablespoons balsamic vinegar
1/2 cup grated Romano cheese

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a baking sheet with aluminum foil.

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 10 to 12 minutes or until al dente; drain.

In a bowl, toss squash, zucchini, carrot, red bell pepper, tomatoes, green beans, and asparagus with 2 tablespoons olive oil, salt, pepper, lemon juice, and Italian seasoning. Arrange vegetables on the baking sheet, and roast 15 minutes in the preheated oven, until tender.

Heat remaining olive oil and butter in a large skillet. Stir in the onion and garlic, and cook until tender. Mix in cooked pasta, lemon zest, basil, parsley, and balsamic vinegar. Gently toss and cook until heated through. Remove from heat and transfer to a large bowl. Toss with roasted vegetables and sprinkle with Romano cheese to serve.

Orcchiette Pasta with Broccoli Rabe and Sausage

Ingredients

1 (16 ounce) package orecchiette pasta
2 bunches broccoli rabe, trimmed and chopped

1/4 cup extra-virgin olive oil
6 (4 ounce) links hot Italian sausage
2 cloves garlic, minced
1 teaspoon salt
1/2 teaspoon onion salt
1/2 teaspoon garlic powder
ground black pepper

1 (4 ounce) can sliced black olives

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the orecchiette and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

At the same time, bring another large pot of lightly salted water to a boil. Stir in the broccoli rabe, and cook uncovered until tender, about 6 minutes. Drain, and return to the pot along with the orecchiette pasta.

Meanwhile, heat the olive oil in a large skillet over medium heat. Add the sausage, and cook until firm turning frequently, about 5 minutes. Cut the sausage into 1/2 inch pieces, and sprinkle with the minced garlic, salt, onion salt, garlic powder, and black pepper. Cook until the sausage is no longer pink in the center, and beginning to brown on the cut sides, about 5 minutes more. Once done, stir the sausage mixture into the pasta along with the sliced black olives to serve.

Stuffed Mega 'Shrooms

Ingredients

1 pound large, white mushrooms, stems removed and minced
1 tablespoon minced garlic
2 tablespoons dried parsley
1/2 cup shredded Monterey Jack cheese
1/2 cup softened butter
1/2 cup dry bread crumbs
1 (16 ounce) jar Alfredo pasta sauce (optional)

Directions

Preheat oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Stir the minced mushroom stems together with garlic, parsley, cheese, and butter. Stuff the mushroom caps with this mixture, and coat the stuffing-side thickly with bread crumbs. Place the mushroom caps stuffing-side-up onto the prepared baking sheet.

Bake in preheated oven until the bread crumbs have turned golden brown, and the stuffing is bubbly, 20 to 30 minutes. Meanwhile, heat the Alfredo sauce in a saucepan over medium heat. Serve the baked mushrooms drizzled with Alfredo sauce.

Hurry-Up Ham Carbonara

Ingredients

1 (8 ounce) package angel hair pasta
1 medium onion, thinly sliced
1/4 cup vegetable oil
1 cup cubed fully cooked ham
1/2 cup chicken broth
1/4 cup stick margarine, melted
2 egg yolks, beaten
1/2 cup minced fresh parsley
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onion in oil. Add the ham, broth and margarine; heat through.

Drain pasta; add to ham mixture. Add egg yolks; cook until the eggs are completely set. Sprinkle with parsley and Parmesan cheese; toss to coat.

Rigatoni in Vodka Sauce

Ingredients

1 tablespoon olive oil
1 medium onion, chopped
1 clove garlic, finely chopped
1/4 cup vodka or chicken broth
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 (16 ounce) box rigatoni or penne pasta, cooked and drained

Directions

Heat olive oil in 2-quart saucepan over medium-high heat and cook onion 4 minutes or until tender. Stir in garlic and cook 30 seconds. Stir in vodka and cook 1 minute. Stir in sauces. Bring to a boil over medium-high heat, stirring occasionally. Reduce heat to medium-low and simmer, stirring frequently, 4 minutes. Serve over hot rigatoni and sprinkle, if desired, with fresh basil.

Italian Tacos

Ingredients

1/2 pound Italian sausage
1 pound ground beef
1 (16 ounce) jar tomato pasta sauce
1 teaspoon sugar
16 taco shells, heated
3 cups shredded mozzarella cheese
1 tablespoon dried Italian seasoning

Directions

Combine the ground beef and Italian sausage in a large heavy skillet. Cook over medium heat until evenly browned. Drain off excess grease, and season meat with Italian seasoning.

Heat the pasta sauce in a saucepan over medium heat until heated through. When the sauce is warm, stir in the sugar.

Fill taco shells with the meat mixture, spoon pasta sauce over, and top with mozzarella cheese.

Deb's Mac Salad

Ingredients

2 cups macaroni
1 small onion, chopped
1 green bell pepper, chopped
1 carrot, grated
1/4 cup mayonnaise
1/4 cup Ranch-style salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Rinse with cold water and place in large bowl.

Add onion, pepper and carrot to bowl with pasta. Toss with mayonnaise and ranch-style dressing. Adjust mayonnaise and dressing to taste. Serve.

Tuna Noodle Casserole II

Ingredients

1 (16 ounce) package uncooked pasta shells
2 (6 ounce) cans tuna, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 1/4 cups milk
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon crushed garlic
4 slices processed American cheese
1 1/2 cups crushed potato chips

Directions

Boil pasta in lightly salted water for 10 minutes, or until al dente; drain well. Return the pasta to the pot it was cooked in.

Preheat oven to 350 degrees F (175 degrees C). Spray a 2 1/2 quart casserole dish with cooking spray.

Mix tuna with cream of mushroom soup, cream of celery soup, milk, salt, black pepper, and garlic in a medium saucepan. Place pan over medium low heat, and heat through. Alternatively, place these ingredients in a microwave safe dish, and warm in the microwave.

Mix tuna mixture with pasta. Spread 1/2 of the noodles into the prepared dish. Arrange the cheese slices over the noodles, then spread the remaining noodle mixture over the cheese. Top with crushed potato chips.

Bake, uncovered, for 20 to 30 minutes; cook until the casserole is hot, and the chips begin to brown. Let cool for 10 minutes before serving.

Turkey Pasta Primavera

Ingredients

8 ounces fettuccine or spaghetti
1 cup broccoli florets
1 cup julienned carrots
1/2 cup chopped sweet red pepper
2 tablespoons all-purpose flour
1 3/4 cups milk
1 (8 ounce) package cream cheese, cubed
1/2 cup chopped green onions
3/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder
1/8 teaspoon pepper
1/2 teaspoon salt
2 cups julienned cooked turkey
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions; add broccoli, carrots and red pepper during the last 5 minutes.

Meanwhile, in a medium saucepan, stir flour and milk until smooth. Add the cream cheese, onions and seasonings; bring to a boil over medium-low heat. Cook and stir 1-2 minutes. Add turkey and Parmesan cheese; heat through. Drain pasta; toss with cheese sauce.

Fanny's Italian Casserole

Ingredients

1 pound ground beef
1 yellow onion, diced
2 (26 ounce) jars tomato, onion, and garlic spaghetti sauce (such as Prego®)
1 tablespoon dried basil
1 large bay leaf
1 teaspoon dried oregano
1 teaspoon celery salt
1 (16 ounce) package elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
2 1/4 cups shredded sharp Cheddar cheese, divided

Directions

Place the hamburger into a large saucepan over medium heat, and cook and stir the meat until no longer pink, breaking the meat up into crumbles as it cooks, about 10 minutes. Stir in the onion and continue to cook and stir until the onion is translucent, about 5 more minutes. Drain grease from the pan, and stir in the 2 jars of sauce, basil, bay leaf, oregano, and celery salt. Reduce heat, and simmer the sauce for 1 hour. Remove from heat.

About 15 minutes before the sauce is finished simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 375 degrees F (190 degrees C). Spray a 9x13-inch baking dish with cooking spray.

Whisk together the mushroom soup and water in a bowl until smooth.

Layer 1/3 of the meat sauce into the bottom of the prepared baking dish, and spread half of the cooked macaroni over the sauce. Spoon half the soup mixture over the macaroni, and spread 1 cup of shredded Cheddar cheese. Repeat the layers with 1/3 of the remaining sauce, the remaining pasta, the remaining soup mix, and 1 more cup of Cheddar cheese. Spread the last third of the meat sauce over the casserole, and sprinkle with the remaining 1/4 cup of Cheddar cheese. Spray a piece of aluminum foil with cooking spray, and cover the dish with the foil.

Bake the casserole in the preheated oven for 30 minutes, then remove the foil and bake until the cheese topping is browned and the casserole is bubbling, about 15 more minutes.

Souper Simple Mac 'n' Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1 cup uncooked corkscrew-
shaped pasta

Directions

Heat the soup, milk and water in a 3-quart saucepan over medium-high heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to low. Cook for 20 minutes or until the pasta is tender, stirring often.

Simple Hamburger Stroganoff

Ingredients

1 (16 ounce) package egg noodles
1 pound lean ground beef
1 (.75 ounce) packet dry brown
gravy mix
1 (8 ounce) package cream
cheese
1 (6 ounce) can chopped
mushrooms, with liquid
1/2 cup milk
1 (8 ounce) container sour cream
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain.

Mix brown gravy, cream cheese and mushrooms with hamburger until cream cheese has given the mixture a whitish look. Add milk, sour cream, and mushroom soup to cooked pasta. Blend hamburger mixture with pasta.

Macaroni 'n' Cheese Italiano

Ingredients

2 cups uncooked elbow macaroni
3/4 cup chopped onion
1/4 cup chopped celery
1/4 cup chopped green pepper
2 teaspoons olive oil
1/2 cup meatless spaghetti sauce
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
2 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/8 teaspoon cayenne pepper
2 cups fat-free milk
1 1/4 cups shredded reduced-fat Cheddar cheese
1/2 cup shredded part-skim mozzarella cheese
2 tablespoons grated Parmesan cheese
2 plum tomatoes, seeded and diced

Directions

Prepare pasta according to package directions until cooked but firm. Meanwhile, in a large nonstick skillet, saute the onion, celery and green pepper in oil until tender. Stir in spaghetti sauce, basil and oregano. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain macaroni; stir into sauce. Transfer to a 2-qt. baking dish coated with nonstick cooking spray; set aside.

In a saucepan, combine the flour, salt, nutmeg and cayenne. Gradually stir in milk until smooth. Bring to a boil over medium heat; cook and stir for 2 minutes or until thickened. Reduce heat; stir in cheddar and mozzarella cheeses until melted. Pour over macaroni mixture. Top with Parmesan cheese and tomatoes. Bake, uncovered, at 350 degrees F for 25-30 minutes or until bubbly and golden brown. Let stand for 5 minutes before serving.

Taco Stuffed Shells

Ingredients

16 jumbo pasta shells
1 pound ground beef
1 (1.25 ounce) package taco seasoning mix
1 cup water
1 (16 ounce) can refried beans
3/4 cup shredded Cheddar cheese
1 (16 ounce) jar salsa, divided
1/4 cup sliced green onion
1/4 cup shredded Cheddar cheese
1/2 cup sour cream (optional)

Directions

Bring a large pot of water to a boil over high heat. Stir in the shell pasta, and return to a boil. Cook the pasta uncovered, until just slightly firm to the bite, about 13 minutes. Drain well.

Brown the ground beef in a large skillet; drain fat. Stir in the taco seasoning and water; cook over low heat until thickened, about 5 minutes. Stir the refried beans and 3/4 cup Cheddar cheese into the taco meat. Spoon meat mixture into prepared pasta shells.

Spoon 1/4 cup salsa over the bottom of a 9x13 inch baking dish. Arrange filled shells over salsa. Spoon remaining salsa over shells.

Bake in preheated oven for 40 minutes. Remove from oven; sprinkle with sliced green onion and 1/4 cup shredded Cheddar cheese. Serve with sour cream.

Pickled Mostaccioli

Ingredients

1 (16 ounce) package mostaccioli pasta
1 1/2 cups white vinegar
1 1/2 cups white sugar
2 tablespoons prepared yellow mustard
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon dried parsley
1 medium onion, quartered
1 medium cucumber, diced

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 to 10 minutes, until tender. Drain and cool, then transfer to a large bowl.

In a blender or large food processor, combine the vinegar, sugar, mustard, garlic powder, salt, pepper, parsley, onion and cucumber. Puree until it forms a smooth sauce, about 3 minutes.

Pour over the pasta, and stir to coat evenly. Cover, and refrigerate for 3 days before serving. Stir once a day.

Sausage Bowties with Artichokes

Ingredients

1 bunch broccoli rabe, ends trimmed, cut into 2-inch pieces
1 (12 ounce) package bow tie (farfalle) pasta
1 pound bulk hot Italian sausage
5 cloves garlic, crushed
1 shallot, chopped
1 (6 ounce) jar marinated artichoke hearts, drained and quartered
2 roasted red peppers, sliced
1 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Blanch broccoli rabe for 1 minute, then remove with tongs, and rinse with cold water to cool. Add pasta to the boiling water and cook for 8 to 10 minutes or until al dente; drain, reserving 1 cup of the pasta water.

Meanwhile, brown the sausage in a large skillet over medium-high heat. When the sausage has nearly cooked through, drain the excess grease, and stir in garlic and shallot. Cook until the shallots soften and turn translucent, about 5 minutes. Add broccoli rabe, artichokes and roasted peppers, cook for 1 to 2 minutes to warm. Stir in the hot pasta along with Parmesan cheese, and enough pasta water to moisten.

Crab Linguine

Ingredients

1 (8 ounce) package linguine pasta
1 3/4 cups water
1/2 cup onion, diced
1/4 cup butter
1 1/2 tablespoons chicken bouillon granules
1 tablespoon lemon juice
1/2 teaspoon garlic powder
1/2 teaspoon dried parsley
1/8 teaspoon dried oregano
1/4 teaspoon ground black pepper
1 (12 ounce) package imitation crabmeat, diced
1 cup whipping cream
1/2 cup shredded Swiss cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Bring water, onion, butter, chicken bouillon granules, lemon juice, garlic powder, parsley, oregano, and pepper to a boil in a skillet over medium-high heat. Reduce heat to medium-low and continue to simmer until the liquid is reduced, about 10 minutes, then add the imitation crabmeat, and cook for 2 more minutes. Stir in the whipping cream and Swiss cheese until combined. Serve cream sauce over prepared pasta.

Tuna Noodle Casserole III

Ingredients

1 (8 ounce) package wide egg noodles
1/4 cup butter, cubed
4 slices American cheese
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 1 1/2 quart glass casserole dish, layer noodles, butter cubes, 2 slices of cheese, 1/2 of the tuna, and 1/2 of the soup. Repeat the layering with the remaining ingredients. Top the casserole with bread crumbs.

Bake at 350 degrees F (175 degrees C) for 10 to 15 minutes.

Linguini with White Clam Sauce

Ingredients

1 (16 ounce) package linguine pasta
4 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
3 tablespoons all-purpose flour
2 (6.5 ounce) cans minced clams, drained with juice reserved
1 1/2 cups milk
2 tablespoons white wine
1/2 teaspoon chopped fresh parsley
1/4 teaspoon pepper
1/4 teaspoon salt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion and garlic until soft and translucent. Stir in flour, then the reserved clam juice. Gradually blend in the milk. Stir in wine and parsley. Cook, stirring, for 5 minutes, or until sauce thickens. Mix in the clams. Spoon over cooked pasta.

Awesome Easy Pasta

Ingredients

2 cups chicken broth
2 cups heavy cream
8 ounces linguine pasta
6 slices bacon
2 cups chopped cooked chicken
1 cup frozen English peas, thawed
1 cup freshly grated Parmesan cheese

Directions

Bring chicken broth and cream to a boil in a heavy saucepan over high heat. Reduce heat to medium-low and simmer until reduced by half, about 30 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine and cook 8 to 10 minutes or until al dente; drain and set aside in a large serving bowl.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Once the cream has reduced, stir in crumbled bacon, chicken, peas, and Parmesan cheese; cook for a few minutes until hot. Pour sauce over pasta to serve.

Chicken and Spaghetti

Ingredients

1 pound spaghetti
1 pound boneless chicken breast halves, cooked and chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4.5 ounce) can sliced mushrooms
1 onion, chopped
4 cups frozen cauliflower and carrots
1 (10 ounce) can diced tomatoes with green chile peppers (optional)
1 pound cubed processed cheese food

Directions

Cook pasta in a large pot of boiling, salted water until al dente.

In a large bowl, mix together cooked spaghetti, chopped chicken, cream of mushroom soup, canned mushrooms, onion, and vegetables. Mix in tomatoes with chilies, if desired. Pour mixture into a greased 2 quart casserole dish. Place cubed processed cheese food on top of dish.

Bake in a preheated 350 degree F (175 degrees C) for 30 minutes, or until cheese is bubbly and melted.

Tomato Basil Pasta

Ingredients

10 ounces dry fusilli/spiral pasta
6 tablespoons olive oil
2 cloves crushed garlic
1 small onion, finely chopped
2 cups diced tomatoes
6 leaves fresh basil, torn
3 tablespoons grated Parmesan cheese
1 1/2 cups crumbled feta cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add fusilli pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine olive oil, garlic, onion, tomatoes and basil; let sit at room temperature.

Toss warm pasta with Parmesan and feta. Stir in tomato mixture and sprinkle on salt and pepper. You can add more Parmesan if desired. Serve immediately.

Beef and Bow Ties Pasta

Ingredients

1 1/2 cups bow-tie pasta (farfalle)
1 pound ground beef
3 cloves garlic, minced
2 cups chopped fresh tomatoes
3/4 teaspoon salt
1/4 teaspoon black pepper
2 tablespoons chopped fresh basil
3 tablespoons grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow-tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

In a large skillet over medium heat, cook the ground beef until browned and crumbly, about 10 minutes; drain off excess fat. Stir in garlic and cook for 5 minutes, stirring frequently. Stir in tomatoes, salt, and pepper. Cook, stirring occasionally, until tomatoes are soft, about 5 minutes.

Place the bow-tie pasta into a large serving dish, and pour the ground beef mixture over the pasta. Sprinkle on the chopped basil. Toss lightly to combine, and sprinkle with Parmesan cheese before serving.

Chicken Tarragon Pasta

Ingredients

1 pound dry whole-wheat noodles
5 tablespoons butter
3 shallots, thinly sliced
1 red bell pepper, julienned
1 yellow bell pepper, julienned
1 clove garlic, minced
1 pound skinless, boneless chicken breast halves - cut into strips
1 1/2 teaspoons dried tarragon
1/4 teaspoon salt
1/4 teaspoon ground black pepper
3/4 cup half-and-half cream
1 1/2 cups shredded Monterey Jack cheese
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place noodles in the pot, cook 8 to 10 minutes, until al dente, and drain.

Melt the butter in a large skillet over medium heat. Stir in the shallots, red bell pepper, yellow bell pepper, and garlic. Cook 5 minutes, until tender but crisp. Remove vegetables from skillet, and set aside.

Place the chicken in the skillet. Season with tarragon, salt, and pepper. Cook 10 minutes, or until juices run clear.

Return the vegetables to the skillet with the chicken. Mix in the half and half, Monterey Jack cheese, and Parmesan cheese. Continue cooking 5 minutes, until cheese is melted. Serve over the cooked noodles.

Curried Tofu with Pasta

Ingredients

1 pound firm tofu
1 tablespoon cooking oil
1/2 cup red onion slices
1/2 green bell pepper, thinly sliced
1 1/2 cups Kikkoman Thai Yellow Curry Sauce
1/2 cup canned coconut milk
2 green onions, thin sliced
1 pound cooked spaghetti

Directions

Heat oil in skillet, saute onion and pepper until soft, about 3 minutes, remove from pan. Add tofu to the pan and brown on all sides. Pour in Thai Yellow Curry sauce and coconut milk. Add onion and pepper mixture, stir gently to combine. Saute over medium heat for 5 minutes. Serve with pasta; garnish with green onion.

Greek Pasta Salad

Ingredients

1 (16 ounce) package penne pasta
1/4 cup vegetable oil
1 teaspoon lemon juice
1 teaspoon dried basil
1 teaspoon ground black pepper
1 teaspoon garlic salt
2 tomatoes, chopped
1 green bell pepper, chopped
1 sweet onion, chopped
1 cucumber, coarsely chopped
1 cup black olives, chopped

Directions

Cook pasta in a large pot of boiling water until al dente. Drain, and rinse in cold water.

In a small bowl, mix together oil, lemon juice, basil, garlic salt, and black pepper.

In a large bowl, combine pasta, tomatoes, green pepper, onion, cucumber, and black olives. Add dressing, and toss to coat. Chill in the refrigerator for 30 minutes.

Tuna Piccata Pasta Salad

Ingredients

6 ounces angel hair pasta
1 1/2 tablespoons fresh lemon juice
3/4 teaspoon Dijon mustard
1 tablespoon mayonnaise
salt and pepper to taste
6 tablespoons olive oil
1 (9 ounce) can solid white tuna packed in water, drained
2 teaspoons capers, drained

Directions

Bring a pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

In a large bowl, whisk together lemon juice, mustard, and mayonnaise. Season with salt and pepper to taste. Slowly whisk in olive oil. Add tuna, separating into thick chunks. Add capers, and stir to combine. Pour pasta into tuna mixture, and stir gently to combine. Cover, and refrigerate.

Pasta Bake

Ingredients

8 ounces mostaccioli pasta
1 pound lean ground beef
1 onion, chopped
1 (4 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
2 cups shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted boil water to a boil. Cook mostaccioli pasta in boiling water for 8 to 10 minutes, or until al dente. Drain well.

Meanwhile, cook ground beef and chopped onions in a skillet over medium heat until browned.

In a large bowl, mix together the mushrooms, spaghetti sauce, shredded mozzarella cheese, pasta, and browned ground beef and onion mixture. Transfer to a greased, 9x13 inch casserole dish.

Bake at 325 degrees F (165 degrees C) for 20 minutes, or until very hot.

Asian Chicken Pasta Salad

Ingredients

8 ounces rotelle pasta
5 boneless chicken breast halves,
cooked and cut into bite-sized
pieces
5 tablespoons vegetable oil
1 teaspoon salt, divided
2 carrots, sliced diagonally
1/2 pound fresh mushrooms,
quartered
1/2 head broccoli, cut into florets
1/2 head cauliflower, broken into
small florets
1/4 cup water
1 bunch green onions, chopped
2 tablespoons soy sauce
3 tablespoons sesame oil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place in large bowl with chicken.

In large skillet or wok, heat 1 tablespoon oil. Cook carrots with 1/4 teaspoon salt until tender-crisp, 3 to 5 minutes. Remove carrots, place in bowl with chicken and pasta. Add 2 tablespoons oil to wok and cook mushrooms with 1/4 teaspoon salt until tender, 5 minutes. Remove mushrooms and place in bowl.

Add 2 more tablespoons oil to wok, stir-fry broccoli, cauliflower and onion until coated with oil. Add 1/2 teaspoon salt and 1/4 cup water, cover and cook 5 to 10 minutes, until tender-crisp, stirring occasionally. Remove vegetables with slotted spoon and toss with pasta and chicken.

Mix in green onions, soy sauce and sesame oil, adjusting soy and sesame to taste. Serve warm or cold.

Tim's Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1/2 cup butter
4 tablespoons all-purpose flour
ground black pepper to taste
2 cups milk
1 1/2 cups shredded white Cheddar cheese
4 slices day-old bread, torn into small pieces
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and reserve.

In a large sauce pan, melt 4 tablespoons butter or margarine over medium heat. Add flour and some ground black pepper to taste; stirring until paste-like consistency. Add milk to mixture and stir continually until mixture starts to thicken; slowly stir in cheese 1 cup at a time until all cheese is melted.

Preheat oven to 350 degrees F (175 degrees C).

Pour cheese mixture over macaroni. Mix well and pour into a lightly greased 9x13 inch baking dish. Place bread pieces on top of macaroni mixture and season with salt and pepper to taste. Melt 4 tablespoons butter or margarine and pour over bread. Bake in preheated oven for 25 to 30 minutes or until bubbly and golden brown. Serve.

Pasta Pomodoro

Ingredients

2 (8 ounce) packages angel hair pasta
1/4 cup olive oil
1/2 onion, chopped
4 cloves garlic, minced
2 cups roma (plum) tomatoes, diced
2 tablespoons balsamic vinegar
1 (10.75 ounce) can low-sodium chicken broth
crushed red pepper to taste
freshly ground black pepper to taste
2 tablespoons chopped fresh basil
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes or until al dente; drain.

Pour olive oil in a large deep skillet over high-heat. Saute onions and garlic until lightly browned. Reduce heat to medium-high and add tomatoes, vinegar and chicken broth; simmer for about 8 minutes.

Stir in red pepper, black pepper, basil and cooked pasta, tossing thoroughly with sauce. Simmer for about 5 more minutes and serve topped with grated cheese.

Salmon and Spinach Fettuccine

Ingredients

8 ounces dry fettuccine pasta
1/4 cup butter
1 cup milk
1 tablespoon all-purpose flour
1 cup freshly grated Parmesan cheese
1/2 pound smoked salmon, chopped
1 cup chopped fresh spinach
2 tablespoons capers
1/4 cup chopped sun-dried tomatoes
1/2 cup chopped fresh oregano

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine, and cook for 11 to 13 minutes or until al dente; drain.

In a medium saucepan over medium heat, melt the butter, and blend with milk. Mix in the flour to thicken. Gradually stir in the Parmesan cheese until melted.

Crumble salmon into the butter mixture. Stir in the spinach, capers, sun-dried tomatoes, and oregano. Cook and stir about 3 minutes, until heated through. Serve over the cooked pasta.

Hot Tomato Sauce

Ingredients

8 ounces dry pasta
1 fresh red chile pepper, chopped
1 red bell pepper, chopped
1 onion, chopped
1 (28 ounce) can diced tomatoes with juice
2 tablespoons tomato puree
2 teaspoons chili powder

Directions

Preheat oven to 300 degrees F (150 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in large skillet, saute chile pepper, bell pepper and onion until soft. Add tomatoes, puree and chili powder and cook 2 minutes more. For a smooth sauce, puree with a hand blender, or puree in batches in food processor.

Combine pasta and sauce in 9 x 13 baking dish and bake for 15 minutes. Serve hot.

Easy Fusili with Tomato Pesto Sauce

Ingredients

3 tablespoons extra virgin olive oil
2 cloves garlic, peeled and chopped
1 (14.5 ounce) can diced tomatoes, drained
14 ounces fusilli (spiral) pasta
salt and pepper to taste
3 tablespoons pesto
3 tablespoons freshly grated Parmesan cheese
3 tablespoons fresh basil leaves for garnish

Directions

Heat oil in a medium skillet over medium heat. Sauté garlic for 2 minutes, then add tomatoes and simmer for 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

Season tomato sauce with salt and pepper; stir in pesto. Pour sauce over hot cooked pasta and mix well. Sprinkle with cheese, garnish with basil leaves and serve immediately.

Bean and Sausage Rigatoni

Ingredients

8 ounces uncooked rigatoni or penne pasta
1 (15 ounce) can great Northern beans, rinsed and drained
1 (14.5 ounce) can stewed tomatoes
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/2 pound reduced-fat smoked turkey kielbasa, halved and sliced
5 tablespoons tomato paste
1/4 cup chicken broth
1 1/2 teaspoons Italian seasoning
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions; drain. In a bowl, combine the pasta, beans, tomatoes,,, tomato paste, broth and seasoning. Transfer to a 2-qt. baking dish coated with nonstick cooking spray. Sprinkle with Parmesan cheese. Bake, uncovered, at 375 degrees F for 15-20 minutes or until heated through.

Pasta and White Beans Gratin

Ingredients

2 cups uncooked pasta shells
2 cups loosely packed fresh basil
3 cloves garlic
1 cup grated Parmesan cheese
1 teaspoon olive oil
1 cup ricotta cheese
1/2 cup chopped onion
3 sprigs fresh thyme
1 bay leaf
1 tablespoon olive oil
2 (15 ounce) cans white beans
1 tablespoon balsamic vinegar
salt and pepper to taste
2 tomatoes, chopped
1/2 cup bread crumbs
1 tablespoon olive oil

Directions

Bring a large pot of water to a boil. Cook pasta in boiling water until done. Drain, and set aside. Meanwhile mince basil and garlic with Parmesan cheese. Transfer to a medium bowl, and mix with 1 teaspoon olive oil. Mix in ricotta.

In a saucepan, cook onions with thyme and bay leaf in 1 tablespoon olive oil. Stir in beans and balsamic vinegar, and simmer for 20 minutes. Season to taste with salt and pepper.

Preheat oven to 350 degrees F (175 degrees C). Combine beans, tomatoes, and pasta in a well oiled 2 quart casserole dish. Place spoonfuls of the ricotta mixture in the pasta and beans, and press down to cover. In a small bowl, moisten bread crumbs with 1 tablespoon olive oil, and sprinkle over casserole.

Bake in preheated oven for 30 minutes, or until hot and bubbly.

Cheese and Pecan Pasta Salad

Ingredients

1 pound spaghetti
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup torn fresh basil leaves
1 tablespoon chopped fresh oregano
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup half-and-half cream
1/2 cup olive oil
1 green bell pepper, seeded and thinly sliced
1 red bell pepper, seeded and thinly sliced
1/2 cup chopped fresh parsley
2/3 pound Jarlsberg cheese, cut into matchsticks
1/2 cup toasted, chopped pecans
1/4 pound grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente. Drain and toss with 2 tablespoons olive oil in a large bowl; set aside.

Whisk together the garlic, basil, oregano, salt, pepper, half-and-half, and 1/2 cup olive oil in a bowl. Toss with the cooked spaghetti. Add the green bell pepper, red bell pepper, parsley, Jarlsberg, and pecans. Toss the salad again to mix, and sprinkle with Parmesan cheese to serve.

Cathi's Florentine Zucchini

Ingredients

1 pound seashell pasta
2 tablespoons olive oil
1 onion, chopped
3 cloves garlic, chopped
4 zucchini, cut into 1/2-inch slices
salt and pepper to taste
2/3 cup white wine
1/2 pound ricotta cheese
1/4 teaspoon ground cinnamon

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat oil in a medium skillet over medium heat. Saute onion and garlic until onions begin to soften. Stir in zucchini and season with salt and pepper.

Increase the heat to medium-high and add the wine. Allow it to reduce by half, stirring frequently. Reduce heat to medium-low and stir in ricotta and cinnamon. Heat through and season with salt and pepper. Add drained pasta to skillet and toss. Serve immediately.

Fettuccine Alfredo with Ham

Ingredients

1 pound dry fettuccine pasta
1 tablespoon butter
6 ounces diced cooked ham
2 cups heavy cream
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium sauce pan over medium heat, melt butter. Stir in ham and cook 1 minute. Stir in cream and heat through. Stir in Parmesan and cook until thick and smooth. Toss with cooked pasta.

Sausage Marinara Over Pasta

Ingredients

1 pound Italian turkey sausage links
4 cups spiral pasta
1/2 pound fresh mushrooms, sliced
1 large onion, chopped
1 medium sweet red pepper, chopped
1 medium green pepper, chopped
3 large garlic cloves, minced
1 tablespoon olive or canola oil
1 (26 ounce) jar meatless spaghetti sauce
1 tablespoon dried basil
1 tablespoon dried oregano
1 teaspoon pepper
1/3 cup crumbled feta cheese

Directions

Place sausages in a large nonstick skillet coated with nonstick cooking spray over and cook over medium heat for 12-14 minutes or until browned, turning twice. Cool; slice sausages and set aside. Prepare pasta according to package directions.

In same skillet, saute mushrooms, onion, peppers and garlic in oil until tender. Stir in spaghetti sauce, basil, oregano, pepper and reserved sausage. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Drain pasta. Serve sauce over pasta. Sprinkle with feta cheese.

Fettucine Carbonara

Ingredients

1 pound dry fettuccini noodles
8 slices bacon
4 eggs
1/2 cup grated Parmesan cheese
1 1/4 cups heavy cream
ground black pepper to taste
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

Fry bacon in skillet over medium heat until crispy, remove and drain on paper towel. Chop with knife into bits.

Beat the eggs, cheese and cream in a bowl, then add the bacon. Pour over the pasta in the pan and toss gently using tongs.

Return the pan to a very low heat and cook for 1 to 2 minutes, or until slightly thickened. Don't overheat or the eggs will scramble. Season well with black pepper and serve.

Sarah's Pasta Salad

Ingredients

8 ounces uncooked rotini pasta
1 avocado - peeled, pitted and diced
1 large tomato, diced
1/2 cup Ranch dressing
2 tablespoons crumbled cooked bacon

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, until al dente. Drain, and rinse under cold running water to cool.

In a bowl, gently toss together pasta, avocado, tomato, dressing, and bacon. Chill until ready to serve.

Absolutely Delicious Stuffed Calamari

Ingredients

12 calamari tubes
2 green onions, finely chopped
6 cloves garlic, minced
1/2 pound chopped cooked shrimp meat
1/2 pound cooked crabmeat, diced
1 tablespoon lemon juice
3/4 cup butter
12 ounces cream cheese, cut into cubes
2 cloves garlic, minced
3 cups milk
10 ounces freshly grated Parmesan cheese
1 pinch ground black pepper
3/4 cup freshly grated Romano cheese
1 (8 ounce) package linguine pasta

Directions

Preheat the oven to 350 degrees F (175 degrees C). Rinse the calamari tubes and pat dry.

In a large bowl, stir together the onions, 6 cloves of the garlic, shrimp, crabmeat and lemon juice. Spoon some of this mixture into each squid tube and seal the ends by 'sewing' with a toothpick. Arrange in a single layer in the bottom of a 9x13 inch baking dish. Set aside.

Melt the butter in a saucepan over medium heat. Stir in cream cheese and 2 cloves of garlic. Cook and stir until cream cheese has melted. Gradually whisk in the milk. Cook until heated through and then remove from the heat and stir in the Parmesan cheese and pepper. Pour over all of the calamari tubes in the baking dish. Sprinkle about 2 tablespoons of Romano cheese on top of each one.

Bake uncovered until the cheese is browned and sauce is bubbly. While the calamari is baking, Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook until al dente, about 8 minutes. Drain. Serve the stuffed calamari and sauce over a bed of linguine.

Zucchini Pasta

Ingredients

1 pound rotini pasta
5 small zucchini, sliced
1/3 cup olive oil
4 cloves garlic, minced
1 pinch crushed red pepper flakes
1/3 cup chopped fresh parsley
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and reserve.

Fill a medium sauce pan with lightly salted water. Add zucchini and bring to a boil; boil for 10 minutes or until tender.

In a large skillet, saute garlic in oil and hot pepper flakes. Add drained zucchini and parsley, then mix all together and simmer for 5 to 10 minutes. Toss with pasta; then add cheese and salt and pepper to taste, and serve.

Vegetable Orzo

Ingredients

1 cup orzo pasta
2 tablespoons extra virgin olive oil
1/2 red onion, chopped
2 cloves garlic, minced
1 cup chopped carrot
1 small zucchini, quartered and sliced
2 tablespoons balsamic vinegar
salt and pepper to taste
1 lemon, juiced

Directions

Bring a large pot of lightly salted water to boil. Add orzo, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Meanwhile, warm olive oil in a large skillet over medium heat. Stir in onion, garlic, and carrot, and cook for 2 minutes. Stir in zucchini, and cook for 2 minutes more. Pour in 1 tablespoon balsamic vinegar, and deglaze pan. Reduce heat to medium low, and season with salt and pepper. Add orzo to skillet, then stir in remaining 1 tablespoon balsamic vinegar and lemon juice.

Ancho Chile Fettuccini with Cilantro-Tomatillo

Ingredients

1 tablespoon olive oil
3 ancho chiles, stemmed and seeded
4 cloves unpeeled garlic
2 eggs
2 cups all-purpose flour
1/2 teaspoon salt

1 bunch chopped fresh cilantro
3 tomatillos, husked and chopped
1/2 jalapeno pepper, seeded and chopped
1/2 cup cream cheese, softened
1/2 cup sour cream
1/4 cup chicken stock
1 tablespoon olive oil
1/2 teaspoon ground cumin
salt and pepper to taste

Directions

Heat 1 tablespoon olive oil in a skillet over medium high heat. Roast ancho chiles and 4 cloves unpeeled garlic. Press the chiles flat against the pan with a spatula until they begin to pop and smoke, then flip. When done, rehydrate chiles in a bowl of warm water for 30 minutes. Turn garlic until all sides are browned, about 15 minutes. Allow to cool, then peel.

In a blender or food processor, combine chiles, 2 cloves roasted garlic, and eggs. Blend until smooth. Place the flour in a mound on a clean surface. Stir in 1/2 teaspoon salt with a fork, then make a well in the center. Pour in egg mixture. Working from the center outward, gradually incorporate the flour with a fork until dough is formed. Knead dough for 5 minutes, adding more flour if necessary. Prepare fettuccini according to your pasta machine's instructions. Lay the fettuccine flat on lightly floured surface for 15 minutes.

In a blender or food processor, combine 2 remaining cloves roasted garlic, cilantro, tomatillos, jalapeno, cream cheese, sour cream, chicken stock, 1 tablespoon olive oil, cumin, salt and pepper. Blend until smooth. Pour into a saucepan over low heat, and cook until heated through.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 2 to 3 minutes, or until pasta rises to the surface. Drain, and divide into serving portions; pour sauce over top.

Italian-Style Saucy Roasted Potatoes

Ingredients

2 pounds red potatoes, cut into bite-size chunks
3 tablespoons olive oil
1/4 teaspoon salt
1 (26 ounce) jar Ragu® Chunky Pasta Sauce or Ragu® Robusto!® Pasta Sauce
1/2 cup shredded Parmesan or mozzarella cheese

Directions

Preheat oven to 450 degrees F. In 13 x 9-inch baking dish, combine potatoes, olive oil and salt. Bake 30 minutes.

Spread sauce over potatoes, then sprinkle with cheese. Bake an additional 10 minutes or until cheese is melted.

Pasta Lamb Skillet

Ingredients

- 1 (8 ounce) package small pasta
- 12 ounces ground lamb
- 1 cup chopped onion
- 2 garlic cloves, minced
- 1 tablespoon olive oil
- 1 medium zucchini, quartered and thinly sliced
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 cup sliced fresh mushrooms
- 3 tablespoons minced fresh basil
- 1/2 teaspoon pepper
- 1/4 teaspoon seasoned salt
- 1/4 cup sliced ripe olives

Directions

Cook pasta according to package directions. In a large skillet, cook lamb, onion and garlic in oil over medium heat until meat is no longer pink and vegetables are tender; drain. Set aside and keep warm.

In same skillet, combine the zucchini, tomatoes, mushrooms, basil, pepper and seasoned salt. Cover and cook over medium heat for 5 minutes or until vegetables are tender. Drain pasta. Add pasta along with olives and lamb mixture to skillet; heat through.

Broccoli Lasagna

Ingredients

9 lasagna noodles
3 tablespoons butter
1 small onion, chopped
2 cloves garlic, chopped
2 tablespoons all-purpose flour
1/4 teaspoon ground white pepper
1 teaspoon salt, divided
1/8 teaspoon ground nutmeg
2 1/2 cups milk
2 tablespoons chopped fresh parsley
1 (15 ounce) container ricotta cheese
1 (10 ounce) package chopped frozen broccoli, thawed and drained
1/4 cup grated Parmesan cheese
2 cups shredded mozzarella cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan over medium heat, melt butter. Cook onion and garlic in butter until tender. Stir in flour, pepper, 1/2 teaspoon salt and nutmeg. Stirring continuously, pour in milk, a little at a time, allowing mixture to thicken. Bring to a boil for 1 minute, then remove from heat and stir in parsley. Set aside.

In a medium bowl, combine ricotta, broccoli, Parmesan, 1 cup of mozzarella and remaining 1/2 teaspoon salt. Stir until well blended.

In a 7x11 inch baking dish layer: 1/4 cup white sauce; 3 noodles; one-third of remaining white sauce; half the broccoli mixture; 3 more noodles; half remaining white sauce; remaining broccoli mixture; 3 noodles; remaining white sauce. Sprinkle with remaining mozzarella. Cover with foil coated with cooking spray.

Bake in preheated oven 30 minutes. Let stand 10 minutes before serving.

Pasta Deli Salad

Ingredients

1 (16 ounce) package tri-color pasta
1 (8 ounce) bottle Italian-style salad dressing
1/2 pound hard salami, cubed
1/2 pound provolone cheese, cubed
2 small red onions, diced (optional)
1 cup diced green bell pepper
1 cup diced red bell pepper
1/4 cup grated Parmesan cheese
1 stick pepperoni, chopped

Directions

Bring a large pot of lightly salted water to a rolling boil over high heat. Cook the pasta in boiling water, until the pasta has cooked through but is still firm to the bite, about 12 minutes. Drain.

Combine the pasta and the Italian dressing in a large bowl. Add the salami, provolone, red onions, bell peppers, Parmesan, and pepperoni; stir until well combined. Cover, and chill 2 hours or overnight.

Ricotta Spaghetti

Ingredients

3/4 pound spaghetti
1 clove garlic, minced
1 cup part-skim ricotta cheese
2 teaspoons chopped fresh basil
salt and ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink, reserving 2 tablespoons of the cooking water.

Stir the garlic, ricotta, and basil in a saucepan over medium-low until hot, about 4 minutes. Season to taste with salt and pepper; stir in the spaghetti and reserved water from cooking the pasta. Sprinkle with Parmesan cheese to serve.

Vermicelli Soup

Ingredients

12 ounces vermicelli pasta
2 tablespoons vegetable oil
2 cups water
1/4 yellow onion
2 tomatoes
1 clove garlic
salt to taste

Directions

Using a large saute pan, fry vermicelli in vegetable oil till golden brown.

In a food processor or blender, blend the water, onion, tomatoes, garlic and salt. Strain.

Pour blended mixture over the vermicelli and allow to simmer till all the liquid has been evaporated or absorbed.

Family Style Mac & Cheese

Ingredients

1/2 pound short pasta, cooked as per package directions
1 cup breadcrumbs
1/3 cup grated Parmesan cheese
3 tablespoons butter
3 tablespoons Robin Hood® All Purpose Flour
3 cups Regular, 2% or Fat Free Carnation® Evaporated Milk
2 teaspoons salt
4 cups grated Cheddar cheese

Directions

Combine breadcrumbs and parmesan cheese in a small bowl. Reserve.

Preheat oven to 375 degrees F (180 degrees C). Grease a 9 x 13 (3 L) baking dish.

Melt butter in medium saucepan, add flour and cook over low heat stirring for 1-2 minutes. Whisk in milk and salt. Bring to a boil, lower heat and cook for 5 minutes. Add 3 cups (750 mL) of Cheddar cheese, stirring until melted. Stir mixture into pasta. Pour into prepared dish.

Sprinkle with remaining Cheddar cheese, cover with breadcrumb mixture.

Bake in preheated oven 25-30 minutes or until golden brown and bubbling.

Mostaccioli

Ingredients

2 teaspoons canola oil
1/2 cup chopped red onion
1/4 cup red bell pepper, chopped
1 pound bulk pork sausage
4 (16 ounce) cans crushed tomatoes
1 teaspoon garlic powder
1 tablespoon Italian seasoning
1 teaspoon sugar
1 teaspoon salt
1/2 tablespoon ground black pepper
1 pound penne pasta
1/2 cup shredded Italian cheese blend

Directions

Heat the canola oil in a large pot over medium heat. Stir in the onion and red pepper, and cook until the onion has softened and turned translucent, about 5 minutes. Add the pork sausage, cook and stir until the sausage is crumbly and browned, about 10 minutes. Drain off and discard any excess fat, then stir in the crushed tomatoes, garlic powder, Italian seasoning, sugar, salt, and pepper. Bring to a simmer over medium-high heat, then reduce the heat to medium-low, cover, and simmer 20 to 30 minutes until the sauce has reached your desired consistency.

Meanwhile, bring a large pot of lightly salted water to a boil over high heat. Add the penne pasta, and cook until al dente, 8 to 10 minutes. Drain the penne, then toss with the red sauce and Italian cheese blend. Stir until the cheese has melted. Season to taste with salt and pepper before serving.

Really Creamy Fettuccine Alfredo

Ingredients

8 ounces dry fettuccine pasta
1 (8 ounce) package cream cheese
3/4 cup grated Parmesan cheese
1/2 cup margarine
1/2 cup milk
1 teaspoon garlic powder
1/4 teaspoon dried basil
1 pinch ground nutmeg

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan, combine cream cheese, Parmesan, margarine, milk, garlic powder and basil and stir over low heat until smooth and creamy, 10 to 15 minutes. Toss sauce with pasta and sprinkle with nutmeg. Serve.

Cold Spaghetti

Ingredients

4 ripe tomatoes - peeled and seeded
3 cloves garlic, peeled
1/3 cup chopped fresh basil
1 teaspoon olive oil
1/2 teaspoon white sugar
1 (8 ounce) package uncooked spaghetti
1/2 cup shredded Parmesan cheese

Directions

In a blender or food processor, combine tomatoes, garlic, basil, oil and sugar and process until smooth. Cover and refrigerate sauce.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Remove sauce from refrigerator and pour over spaghetti. Toss to coat and serve topped with Parmesan cheese.

Pasta with Lentil Soup Sauce

Ingredients

1 (16 ounce) package uncooked spaghetti
2 (19 ounce) cans lentil soup
freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain, but do not rinse, and return to pot. Stir in lentil soup and season with black pepper. Heat through and serve.

Beef and Pasta

Ingredients

3/4 pound ground beef (85% lean)
1 (14 ounce) can Swanson®
Vegetable Broth
1 tablespoon Worcestershire
sauce
1/2 teaspoon dried oregano
leaves, crushed
1/2 teaspoon garlic powder
1 (8 ounce) can stewed tomatoes
1 1/2 cups uncooked medium
tube-shaped or corkscrew-
shaped pasta

Directions

Cook beef in skillet until browned. Pour off fat.

Add broth, Worcestershire, oregano, garlic and tomatoes. Heat to a boil. Stir in pasta. Cover and cook over low heat 10 minutes, stirring often. Uncover.

Cook 5 minutes or until done.

Fruity Macaroni Salad

Ingredients

4 cups macaroni
2 stalks celery, diced
1 green bell pepper, diced
1 cup sweet corn kernels
2 apples - peeled, cored and diced
1 large orange, peeled, sectioned, and cut into bite-size pieces
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
salt and pepper to taste
3/4 cup mayonnaise

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse with cold water.

In large bowl combine pasta, celery, pepper, corn, apple, orange, chives, parsley, salt, pepper and mayonnaise. Adjust seasonings. Serve

Three Cheese Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
16 ounces ricotta cheese
6 ounces shredded mozzarella cheese, divided
6 ounces shredded Monterey Jack cheese
2 tablespoons sour cream
1/3 cup dried bread crumbs, seasoned
1/4 cup chopped fresh parsley
salt and pepper to taste
2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, drain.

Meanwhile, in a large bowl, combine ricotta cheese, 4 ounces mozzarella cheese, Monterey Jack cheese, sour cream, bread crumbs, parsley and salt and pepper to taste; mix well.

In a 9 x 13 inch baking dish, spray dish with non-stick cooking spray and cover bottom of dish with a thin film of spaghetti sauce.

Fill each manicotti with cheese mixture and place in dish; cover with remaining sauce. Sprinkle remaining mozzarella cheese on top of sauce.

Bake in preheated oven uncovered for 40 minutes; serve.

Angel Hair de la Mer

Ingredients

1 (8 ounce) package angel hair pasta
2 tablespoons extra-virgin olive oil
2 (4 ounce) links sweet Italian sausage links, cut into 1/2 inch slices
2 tablespoons butter
1 small sweet onion, diced
2 cloves garlic, minced
1 orange bell pepper, diced
1 (16 ounce) package frozen stir-fry vegetables, thawed
1 tablespoon sea salt
1 teaspoon ground black pepper
15 middleneck clams, scrubbed
1/2 pound mussels, scrubbed and debearded
1/2 pound peeled and deveined medium shrimp
1/2 pound bay scallops
1 tablespoon dried parsley
2 tablespoons butter

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the angel hair pasta, and cook until al dente, 3 to 4 minutes; drain and keep warm.

Heat the olive oil in a large skillet over medium-high heat. Add the sausage slices, and cook until lightly browned on both sides, about 2 minutes per side. Reduce the heat to medium, and stir in 2 tablespoons of butter along with the onion, garlic, bell pepper, stir-fry vegetables, salt, and pepper. Cook and stir until the sausage is no longer pink in the center, and the vegetables have softened, 10 -12 minutes.

Meanwhile, place the clams, mussels, and shrimp in a steamer over 1 inch of boiling water, and cover. Remove the shrimp once they turn pink, after about 3 minutes. Remove the clams and mussels as soon as they open, after 3 to 5 minutes all together. Discard any clams and mussels that do not open. Set the seafood aside and keep warm.

Place the scallops into the skillet with the vegetable mixture, and gently cook until the scallops are no longer opaque in the center, about 3 minutes. Gently stir in the steamed seafood, parsley, and remaining 2 tablespoons of butter. Serve the seafood and vegetable mixture over a bed of angel hair pasta.

Creamy Pesto Chicken and Bow Ties

Ingredients

3 cups uncooked bow tie pasta
2 tablespoons butter or margarine
1 pound skinless, boneless
chicken breast, cubed
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
1/2 cup pesto sauce
1/2 cup milk

Directions

Cook pasta according to package directions. Drain.

Meanwhile, heat butter in skillet. Add chicken and cook until browned, stirring often.

Add soup, pesto sauce and milk. Bring to a boil. Cook over low heat 5 minutes or until done. Stir in drained pasta and heat through.

Spinach and Pasta Shells

Ingredients

1 pound seashell pasta
1 (10 ounce) package frozen
chopped spinach
2 tablespoons olive oil
7 cloves garlic, minced
1 teaspoon dried red pepper
flakes (optional)
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and spinach and cook for 8 to 10 minutes or until pasta is al dente; drain and reserve.

Heat oil in a large skillet over medium heat. Add garlic and red pepper flakes; saute for 5 minutes or until the garlic turns light gold. Add cooked pasta and spinach to the skillet and mix well. Season with salt and toss; serve.

Angel Hair Pasta Salad

Ingredients

2 (8 ounce) packages angel hair pasta
1/2 pound cooked bay shrimp
3/4 cup chopped green onions
1 1/2 cups ranch-style salad dressing

Directions

Cook the pasta according to package directions; drain and rinse under cold water.

Mix together the pasta, shrimp, green onions and ranch dressing, then carefully work the shrimp into the pasta with your hands. (Note: As the salad sits, it will absorb some of the dressing; add a little dressing right before serving).

The Best Spaghetti Casserole

Ingredients

1 (16 ounce) package spaghetti
2 pounds ground beef
1/4 cup chopped onion
2 (26.5 ounce) cans meatless spaghetti sauce
1 (16 ounce) container fat-free sour cream
2 cups shredded mozzarella cheese, divided
1/2 cup Parmesan cheese
salt and black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a deep 9x13 inch baking dish.

Bring a large pot of salted water to a boil over high heat. Stir in the spaghetti. Boil the pasta until cooked through but still firm to the bite, 8 to 10 minutes. Drain well.

Brown ground beef and onion in a large skillet over high heat; drain fat. Stir in the spaghetti sauce, sour cream, and 1 cup of the mozzarella. Mix in the cooked pasta. Transfer pasta mixture to prepared baking dish. Top with remaining 1 cup of mozzarella and the Parmesan cheese. Cover pan with aluminum foil.

Bake in preheated oven until hot and bubbly, about 30 minutes.

Butternut Squash Kugel II

Ingredients

1 butternut squash, halved
lengthwise and seeded
1 (12 ounce) package yolk-free
egg noodles
2 tablespoons olive oil
1 large sweet onion, chopped
2 eggs
2 egg whites
2 tablespoons minced fresh
rosemary
1/2 teaspoon dried sage, crushed
salt and ground black pepper to
taste
2 tablespoons chopped pecans

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease one baking sheet and one 9x13-inch baking dish.

Bake the butter squash on the prepared baking sheet, cut side down, in the preheated oven until tender, about 50 minutes.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is very tender and dark brown, 15 to 20 minutes more.

Beat eggs and egg whites lightly in a large bowl. Stir in the noodles and onion. Scoop the flesh from the butternut squash into the noodle mixture. Season with rosemary, sage, salt, and pepper. Gently mix to combine. Pour mixture into the prepared 9x12-inch baking pan. Sprinkle with chopped pecans.

Bake in the preheated oven until golden brown, about 30 minutes. Serve warm or at room temperature.

Easy Turkey Tetrazzini

Ingredients

1 (8 ounce) package cooked egg noodles
2 tablespoons butter
1 (6 ounce) can sliced mushrooms
1 teaspoon salt
1/8 teaspoon pepper
2 cups chopped cooked turkey
1 (10.75 ounce) can condensed cream of celery soup
1 cup sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large heavy skillet. Saute mushrooms for 1 minute. Season with salt and pepper, and stir in turkey, condensed soup, and sour cream. Place cooked noodles in a 9x13 inch baking dish. Pour sauce mixture evenly over the top. Sprinkle with Parmesan cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbling.

Escargot and Pollock over Spinach Noodles

Ingredients

1 (16 ounce) package spinach spaghetti pasta
1/2 cup butter, divided
5 pollock fillets
1 small onion, diced
1 (7 ounce) can escargot, drained
2 cloves garlic, chopped
1 tablespoon chopped fresh parsley
1 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add the spaghetti, and cook until tender, about 7 minutes. Drain, stir in a tablespoon of butter, and set aside.

Melt 1 tablespoon of butter in a skillet over medium heat. Add the onion and garlic, and cook until lightly browned. Lay the pollock fillets in the skillet, and cook until golden on each side, about 5 minutes. When the fillets are starting to be done, break them into pieces with a fork or spatula.

Add the remaining butter to the skillet, and stir in the escargot. Cook and stir for about 4 minutes. Escargot cooks fast like shrimp, so watch it. Remove from the heat, and season with parsley, oregano and basil. Top with a sprinkling of Parmesan cheese.

Pasta Con Sarde (Pasta with Sardines)

Ingredients

1 (16 ounce) package spaghetti
3/4 cup olive oil, divided
6 cloves garlic, minced
2 (4 ounce) cans sardines packed in olive oil, drained
1 cup seasoned bread crumbs
1/3 cup freshly grated Parmesan cheese
1/4 cup chopped fresh parsley
1 teaspoon ground black pepper
additional Parmesan cheese for serving (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add the spaghetti, and cook until al dente, or 8 to 10 minutes. Drain, and rinse under cold water. Toss with 1/4 cup olive oil, cover and keep warm.

Place another 1/4 cup olive oil in a skillet, and heat over medium heat. Stir in the garlic, and cook just until golden, 2 to 3 minutes. Add the sardines, and cook 1 minute more. Stir in the bread crumbs and 1/3 cup Parmesan cheese. If necessary to give the mixture a crumbly texture, stir in the remaining 1/4 cup of olive oil. Stir in the parsley and pepper, and remove from the heat. If desired, serve with additional Parmesan cheese.

Sichuan Bang Bang Noodles

Ingredients

1/2 pound Chinese wheat noodles or whole-wheat spaghetti
1/3 cup Newman's Own Lighten Up Low Fat Sesame Ginger Dressing
1/4 cup Thai-style sweet chili sauce
3 tablespoons creamy peanut butter
1 medium orange, zested and juiced
1 teaspoon hot chili oil, or to taste (sriracha may be substituted)
2 cups shredded chicken
2 cups broccoli coleslaw mix
1 hothouse (seedless) cucumber, cut in 1/2-inch dice
1 small red bell pepper, cut in 1/4-inch dice
1/2 cup chopped fresh cilantro
Salt and pepper

Garnish:

Crisp, curly lettuce leaves
2 tablespoons chopped fresh cilantro
1/4 cup chopped peanuts

Directions

Bring 4-quarts of salted water to a boil over high heat; add pasta and cook until al dente stage is reached. Drain pasta; rinse with cold water and return to pan.

Place salad dressing, chili sauce, peanut butter, orange juice and zest in a small bowl; whisk to combine. Stir in 1 teaspoon chili oil. Taste. If more heat is desired, add additional chili oil, a teaspoon at a time, until seasoned to taste - exercise caution as chili oil is very hot.

Pour sauce over noodles. Add chicken, broccoli slaw, cucumbers, bell pepper, and 1/2 cup cilantro; toss to combine. Add salt and pepper to taste. Line a platter with lettuce leaves, top with noodles and garnish with reserved 2 tablespoons cilantro and chopped peanuts. Serve at room temperature.

Creamy Chicken With Pasta and Broccoli

Ingredients

1 pound uncooked spaghetti
1 pound broccoli florets
1 tablespoon margarine
1 pound skinless, boneless chicken breast halves - cut into strips
1/2 cup chopped onions
1 (10.75 ounce) can condensed cream of chicken soup
2/3 cup milk
2/3 cup water
1 (3 ounce) package cream cheese, cubed and softened
3/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place spaghetti in the pot, and cook 4 minutes. Mix in the broccoli florets. Continue cooking 4 to 6 minutes, until spaghetti is al dente. Drain, and transfer to a large bowl.

Melt the margarine in a skillet over medium heat, and cook the chicken and onion 5 minutes, until chicken juices run clear and onions are tender.

In a bowl, whisk together the soup, milk, water, and cream cheese until smooth. Stir into the skillet with the chicken and onion, and bring to a boil. Reduce heat to low, and simmer 5 minutes, or until slightly thickened. Toss in the bowl with the spaghetti and broccoli to serve.

Chicken Gumbo Soup

Ingredients

8 cups water
1 teaspoon garlic powder
1 tablespoon hot pepper sauce
2 carrots, sliced thin
4 ounces fresh mushrooms
1 (10 ounce) package frozen okra,
thawed and sliced
1/4 cup uncooked wild rice
1 skinless, boneless chicken
breast half - cut into cubes
1 1/2 cups uncooked rotini pasta
salt to taste
ground black pepper to taste
3 green onions, thinly sliced

Directions

Bring the water to a boil. Add the garlic powder and the hot pepper sauce. Put the carrots and mushrooms into the pot of water. Cook for five minutes.

Add the okra, wild rice, and chicken cubes. Turn heat to low, and cook for three hours.

Add the spiral pasta, and cook for ten minutes. Add salt and pepper to taste. Serve hot, garnished with green onions.

Yankee Salad

Ingredients

1 (16 ounce) package uncooked orzo pasta
3/4 cup white sugar
2 eggs, beaten
2 tablespoons all-purpose flour
1/2 teaspoon salt
2 (20 ounce) cans crushed pineapple, drained with juice reserved
1 cup mandarin orange segments, drained and chopped
1 (10 ounce) jar maraschino cherries, drained and chopped
1 (12 ounce) container frozen whipped topping, thawed

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a sauce pan, combine the sugar, eggs, flour, salt, pineapple juice and cook over medium heat until mixture thickens. Remove from heat and cool.

Toss together the pasta and cooked pineapple juice mixture. Refrigerate overnight.

Break up chilled pasta with a spoon and mix in pineapple, mandarin oranges and cherries. Fold in thawed whipped topping, chill and serve.

Eggplant Rollatini

Ingredients

1 eggplant, peeled and cut lengthwise into 1/4 inch slices
1 egg, beaten
1 cup Italian seasoned bread crumbs
2 tablespoons olive oil
1 cup ricotta cheese
10 slices prosciutto
1 (14 ounce) jar spaghetti sauce
2 cups shredded mozzarella cheese
1 (8 ounce) package angel hair pasta

Directions

Dip the eggplant slices in egg, then coat with bread crumbs. Heat the olive oil in a large skillet over medium-high heat. Fry the eggplant on each side until golden brown. Remove to a paper towel lined plate to drain.

Preheat the oven to 350 degrees F (175 degrees C).

Spread a thin layer of ricotta cheese onto each slice of eggplant. Place a slice of prosciutto onto each one. Roll up tightly, and place seam side down in a 9x13 inch baking dish. Pour spaghetti sauce over the rolls, and top with shredded mozzarella cheese.

Bake for 15 minutes in the preheated oven, until the cheese is melted and lightly browned.

While the eggplant rolls are baking, bring a large pot of lightly salted water to a boil. Add the angel hair pasta, and cook for 2 to 3 minutes, until tender. Drain. Serve eggplant rolls and sauce over pasta.

Three-Cheese Pasta Shells

Ingredients

1 (16 ounce) jar salsa
1 (8 ounce) can no-salt-added tomato sauce
1/2 cup shredded carrots
1/2 cup shredded zucchini
1/2 cup sliced fresh mushrooms
1/4 cup chopped green onions
1 garlic clove, minced
1 teaspoon canola oil
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup shredded part-skim mozzarella cheese
1/4 cup egg substitute
2 teaspoons dried basil
16 jumbo pasta shells, cooked and drained

Directions

In a bowl, combine the salsa and tomato sauce; spread half in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray.

In a skillet, saute the carrot, zucchini, mushrooms, onions and garlic in oil until crisp-tender. remove from the heat. stir in the cheeses, egg substitute and basil. Stuff into pasta shells; place in prepared baking dish. Top with the remaining salsa mixture. Cover and bake at 350 degrees F for 40-45 minutes or until heated through.

German Lasagna

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 cups milk
1 pound kielbasa
1 (20 ounce) can sauerkraut, drained
8 ounces shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend mushroom soup, cream of chicken soup and milk until smooth. Cut sausage in half lengthwise and slice thinly.

In a 9x13 inch dish, layer 1 cup soup mixture, 3 noodles, half the sauerkraut, half the sausage and a third of the cheese. Repeat. Top with remaining 3 noodles and remaining soup mixture. Cover with foil.

Bake in preheated oven 25 minutes, then uncover and bake 15 minutes more. Sprinkle with remaining cheese when still hot.

Tuna Macaroni Salad

Ingredients

3 cups macaroni
1/3 cup Italian-style salad dressing
1/2 cup sour cream
1 cup mayonnaise
1 onion, chopped
2 stalks celery, chopped
1/2 teaspoon garlic powder
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (6 ounce) can tuna, drained

Directions

Cook pasta in a large pot of boiling salted water until done. Drain.

Marinate macaroni in Italian dressing for 2 to 3 hours or overnight.

Mix sour cream, mayonnaise, onion, celery, garlic powder, tuna, and salt and pepper into macaroni. Chill.

Shells with Bacon and Beef Sauce

Ingredients

1 tablespoon olive oil
1/2 pound bacon, chopped
1 small onion, chopped
3 cloves garlic, minced
1 pound ground beef
1 (28 ounce) can crushed tomatoes
1 (15 ounce) can tomato sauce
1 1/2 pounds seashell pasta
salt to taste

Directions

Heat the olive oil in a large saucepan over low heat. Cook the bacon in the oil until it just begins to crisp. Stir in the onion. Cook and stir until bacon is crisp and onion is soft. Stir in the garlic and cook for 30 seconds. Remove the bacon mixture from the pan and reserve.

Brown the ground beef in the saucepan; drain. Stir the bacon mixture, crushed tomatoes, and tomato sauce into the beef. Season with salt to taste. Simmer over low heat while pasta is cooking.

Bring a pot of salted water to a boil over high heat. Stir in the shell pasta, and return to a boil. Cook the pasta until cooked through but still firm to the bite, 8 to 10 minutes. Drain.

Toss hot pasta with bacon and beef sauce to serve.

Mendi's Favorite Orzo

Ingredients

3/4 cup orzo pasta
1 1/2 tablespoons extra-virgin olive oil
1 (8 ounce) package sliced fresh mushrooms
1/4 teaspoon onion powder
salt and pepper to taste
1 1/2 tablespoons melted butter
1/2 cup frozen corn kernels, thawed
1/2 cup frozen green peas, thawed
2 tablespoons chopped fresh flat-leaf parsley

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the orzo pasta, and cook until al dente, 6 to 7 minutes; drain.

Heat the olive oil in a large skillet over medium-high heat. Add the mushrooms, and season with onion powder, salt, and pepper. Cook and stir until the mushrooms have softened and released their liquid, about 5 minutes. Stir in the butter, corn, peas, parsley, and cooked orzo pasta. Season to taste with salt and pepper, and serve immediately.

Inside-Out Manicotti

Ingredients

1 tablespoon vegetable oil
1/3 cup chopped onion
2 cloves garlic, minced
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1 teaspoon dried basil
1/2 teaspoon salt
1 pint part-skim ricotta cheese
1 cup shredded low-fat mozzarella cheese
1 egg
1 teaspoon ground black pepper
1 teaspoon ground nutmeg
8 ounces dry ziti pasta

Directions

Cook pasta according to package directions. Drain. Preheat the oven to 350 degrees F (175 degrees C).

In a large saucepan, heat oil over moderately high heat. Add onion and garlic; cook 2 to 3 minutes, stirring constantly, until onion is translucent. Stir in crushed tomatoes, tomato paste, basil, and salt. Bring to a boil, then reduce heat to medium-low. Simmer, covered, for 20 minutes.

In a medium bowl, blend together ricotta, mozzarella, egg, black pepper, and nutmeg.

Cover the bottom of a 2 1/2 quart baking dish with about 1 cup of the tomato sauce. Layer with half of the ziti, half of the cheese mixture, 2 more cups of the tomato sauce, and remaining ziti. Top with remaining cheese mixture and sauce.

Bake in the preheated oven for 20 to 25 minutes, until sauce is bubbly and cheese is melted.

Jamie's Minestrone

Ingredients

3 tablespoons olive oil
3 cloves garlic, chopped
2 onions, chopped
2 cups chopped celery
5 carrots, sliced
2 cups chicken broth
2 cups water
4 cups tomato sauce
1/2 cup red wine (optional)
1 cup canned kidney beans, drained
1 (15 ounce) can green beans
2 cups baby spinach, rinsed
3 zucchinis, quartered and sliced
1 tablespoon chopped fresh oregano
2 tablespoons chopped fresh basil
salt and pepper to taste
1/2 cup seashell pasta
2 tablespoons grated Parmesan cheese for topping
1 tablespoon olive oil

Directions

In a large stock pot, over medium-low heat, heat olive oil and saute garlic for 2 to 3 minutes. Add onion and saute for 4 to 5 minutes. Add celery and carrots, saute for 1 to 2 minutes.

Add chicken broth, water and tomato sauce, bring to boil, stirring frequently. If desired add red wine at this point. Reduce heat to low and add kidney beans, green beans, spinach leaves, zucchini, oregano, basil, salt and pepper. Simmer for 30 to 40 minutes, the longer the better.

Fill a medium saucepan with water and bring to a boil. Add macaroni and cook until tender. Drain water and set aside.

Once pasta is cooked and soup is heated through place 2 tablespoons cooked pasta into individual serving bowls. Ladle soup on top of pasta and sprinkle Parmesan cheese on top. Spray with olive oil and serve.

Chicken and Sausage with Bowties

Ingredients

1 (16 ounce) package uncooked farfalle pasta
2 skinless, boneless chicken breasts
1 pound spicy italian turkey sausage
1 tablespoon olive oil
2 cloves garlic, sliced
1 (14.5 ounce) can crushed tomatoes
1/2 cup red wine
2 tablespoons chopped fresh basil
1 teaspoon dried rosemary
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Wash chicken breasts and cut into large bite size pieces. Remove casing from sausage and cut into large pieces. In a large, deep skillet over medium low heat, put oil and garlic and saute to flavor oil. Remove garlic from oil.

Add chicken and sausage to skillet and brown both lightly until they are opaque. Add the tomatoes and the wine. Bring to a boil and let simmer for 20 minutes. Season sauce mixture with basil, rosemary and salt and pepper to taste. Add cooked, drained pasta to the skillet mixture. Toss and serve.

Johnny Marzetti III

Ingredients

8 ounces pasta
1 pound lean ground beef
1 cup chopped onion
2 cups chopped celery
salt and ground black pepper to taste
1 (10.75 ounce) can condensed tomato soup
1 (8 ounce) can tomato sauce
1 cup water
2 cups shredded sharp Cheddar cheese

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large skillet cook ground beef until no pink remains. Add onions and celery and cook until they are softened. Add salt and pepper to taste. Stir in tomato soup, tomato sauce, and water. Simmer for 10 minutes.

In a casserole dish, mix together the cooked and drained pasta with the meat mixture.

Bake in a preheated 350 degree F (175 degree C) oven for 20 to 30 minutes. Sprinkle the top with grated Cheddar cheese and continue to cook until cheese is melted, about 3 to 5 minutes.

Awesome Bow Tie Pasta

Ingredients

1 (16 ounce) package bow tie pasta
2 green onions, chopped
1 (6 ounce) package feta cheese, crumbled
1/2 cup balsamic vinegar
1/4 cup extra virgin olive oil
2 cups chopped fresh tomato

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in ice water until cool.

Toss pasta with onion, feta, balsamic, olive oil and tomato. Serve immediately or chill 1 to 2 hours in refrigerator.

Shrimp with Penne and Squash

Ingredients

1/2 pound dried penne pasta
2 tablespoons olive oil
4 cups thinly sliced yellow squash
3 cups thinly sliced zucchini
1 pound medium shrimp - peeled and deveined
1/4 cup fresh lemon juice
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon black pepper
3 cloves garlic, minced
1/2 cup minced fresh chives or green onions
1/4 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and pour into a large bowl.

Meanwhile, warm oil in a large skillet over medium heat. Stir in squash and zucchini, and cook 10 minutes. Stir in shrimp, and cook 3 minutes. Stir in lemon juice, basil, oregano, salt, pepper, and garlic. Cook 2 minutes more.

Pour shrimp and sauce into large bowl with pasta. Sprinkle with chives and Parmesan, and stir to combine.

Mild Thai Beef with a Tangerine Sauce

Ingredients

1 (8 ounce) package dry Chinese noodles
1/4 cup hoisin sauce
1/4 cup dry sherry
1 teaspoon tangerine zest
1/4 teaspoon ground ginger
4 teaspoons vegetable oil
1 pound flank beef steak, cut diagonally into 2 inch strips
2 teaspoons vegetable oil
1/2 small butternut squash - peeled, seeded, and thinly sliced
1 cup sliced fresh mushrooms
1 large red onion, cut into 2 inch strips
3 cups cabbage, thinly sliced
1 tangerine, sectioned and seeded

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain, rinse, and set aside.

Whisk together the hoisin sauce, sherry, tangerine zest, and ground ginger in a small bowl.

Heat 2 teaspoons vegetable oil in a large wok or skillet over high heat. Add one half of the beef slices to the pan; cook, stirring constantly, until the meat is nicely browned, 2 to 3 minutes. Remove meat to a platter with a slotted spoon. Repeat with the remaining beef.

Heat the remaining 2 teaspoons of oil in the pan. Stir in the butternut squash, mushrooms, and onion. Cook, stirring constantly, until vegetables are crisp-tender and slightly brown on the edges, 5 to 7 minutes. Add the cabbage, and cook and stir until slightly wilted, about 2 additional minutes.

Reduce the heat to medium. Stir the cooked beef, tangerine sections, and hoisin mixture into the vegetables. Cook until heated through, 2 to 3 minutes. Serve over Chinese noodles.

Cheesy Stuffed Shells

Ingredients

1 (16 ounce) package jumbo pasta shells
1/2 pound Italian sausage
1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
1 cup ricotta cheese
1 egg
3 cloves garlic, crushed
1/2 lemon, juiced
1/4 cup grated Parmesan cheese
salt and pepper to taste
1/2 teaspoon dried oregano
2 cups spaghetti sauce
2 cups shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add shells and cook for 8 to 10 minutes or until al dente; drain and rinse in cold water.

Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain and crumble. In a large bowl, combine cooked sausage, spinach, ricotta cheese, egg, garlic, lemon juice and Parmesan cheese. Season with salt, pepper and oregano.

Preheat oven to 350 degrees F (175 degrees C).

Stuff pasta shells with the sausage and cheese mixture and place in a 9x13 inch baking dish. Top with spaghetti sauce and mozzarella cheese.

Bake in preheated oven for 20 minutes or until the pasta is heated through and the cheese is melted.

Goat Cheese and Arugula over Penne

Ingredients

5 1/2 ounces goat cheese
2 cups coarsely chopped arugula,
stems included
1 cup quartered cherry tomatoes
1/4 cup olive oil
2 teaspoons minced garlic
1/2 teaspoon ground black
pepper
1/2 teaspoon salt
8 ounces penne pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Crumble goat cheese into a large serving bowl. Add arugula, cherry tomatoes, olive oil, garlic, and salt and pepper.

Drain pasta, and toss with goat cheese mixture.

Cheddar Chicken Spirals

Ingredients

1 1/2 cups uncooked spiral pasta
1/2 cup mayonnaise*
1/3 cup milk
1/2 teaspoon salt
1/2 teaspoon dried basil
2 cups frozen mixed vegetables,
thawed
1 1/2 cups cubed cooked chicken
1 1/2 cups shredded Cheddar
cheese, divided

Directions

Cook noodles according to package directions. Meanwhile, in a bowl, combine the mayonnaise, milk, salt and basil. Stir in the vegetables, chicken and 1 cup cheese. Drain pasta; stir into vegetable mixture. Transfer to a greased 1-1/2-qt. microwave-safe dish. Sprinkle with remaining cheese.

Cover and microwave on high for 5-6 minutes or until heated through and the cheese is melted. Let stand for 5 minutes before serving.

Flash-blasted Broccoli and Feta Pasta

Ingredients

1 (8 ounce) package broccoli florets
1 (16 ounce) package uncooked linguine pasta
5 tablespoons olive oil, divided
1/2 teaspoon salt
1 medium onion, chopped
1 clove garlic, minced
1/2 teaspoon crushed red pepper flakes
1/4 cup chopped sun-dried tomatoes (packed in oil)
3/4 cup dry white wine
1 (15 ounce) can whole peeled tomatoes, drained and chopped
3 cups baby spinach
1 1/2 tablespoons fresh lemon juice
4 ounces feta cheese, crumbled
1/4 cup pine nuts, toasted

Directions

Preheat oven to 500 degrees F (260 degrees C). Place a baking sheet in the oven until hot.

Place broccoli florets in a large bowl. Stir in olive oil and salt. Using oven mitts, remove the hot baking sheet from the oven. Pour broccoli florets onto baking sheet and spread out.

Bake in preheated oven about 5 minutes; turn and cook about 5 minutes more. (the florets should be somewhat browned and crunchy.) Remove from oven, and set aside.

Meanwhile, heat 2 tablespoons olive oil in a large skillet over medium heat. Stir in onions, garlic, and red pepper flakes. Cook until onion is soft and translucent. Stir in sun-dried tomatoes.

Turn heat up to medium high. Pour in white wine, and cook about 3 minutes. Stir in chopped tomatoes. Cook about 2 minutes, then stir in spinach, lemon juice, and feta. Turn the heat down to low, and cover until pasta is done.

While the onions are cooking, bring a large pot of lightly salted water to boil. Add linguini, and cook until al dente, about 8 to 10 minutes. Drain, and stir into broccoli mixture. Top with toasted pine nuts.

Spicy Summer Pasta Salad

Ingredients

3 cups rotelle pasta
1/4 cup olive oil
1/4 cup red wine vinegar
2 tablespoons chili powder
1 teaspoon dried parsley
2 green bell peppers, chopped
1 red bell pepper, chopped
5 large tomatoes, chopped
1 cup shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, whisk together the olive oil, vinegar, chili powder and parsley. Add the peppers and tomatoes and stir to coat. Add the pasta and mozzarella and toss until evenly coated. Chill until ready to serve.

Garlic Shrimp Pasta

Ingredients

1 pound vermicelli pasta
1 tablespoon vegetable oil
1 pound medium shrimp - peeled and deveined
3 tablespoons minced garlic
2 tablespoons butter
2 tablespoons grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling water with vegetable oil until al dente.

Meanwhile, place the shrimp in boiling salted water for 3 to 5 minutes, just until they turn pink. Cooking time will depend on the size of the shrimp. Remove the tails, and place in a bowl of warm water.

In a microwave safe bowl, mix butter or margarine and minced garlic. Microwave on high for 45 seconds, or until melted. Stir.

Drain pasta, and transfer to a serving dish. Toss with garlic butter and shrimp. Sprinkle with grated Parmesan cheese. Serve warm.

Pasta e Fagioli I

Ingredients

2 tablespoons olive oil
1 cup chopped onion
3 cloves garlic, minced
2 (14.5 ounce) cans stewed tomatoes
3 cups low-sodium chicken broth
1 (15 ounce) can cannellini beans
1/4 cup chopped fresh parsley
1 teaspoon dried basil leaves
1/4 teaspoon ground black pepper
1/4 pound seashell pasta

Directions

Heat oil in 4-quart Dutch oven over medium heat until hot. Add onion and garlic and cook for 5 minutes or until onion is tender.

Add undrained tomatoes, undrained cannellini beans, chicken broth, parsley, basil and pepper to Dutch oven and bring to a boil over high heat, stirring occasionally. Let boil for approximately 1 minute and then let simmer for 10 minutes, covered.

Add pasta to Dutch oven and simmer approximately 10 to 12 minutes or until pasta is tender. Serve immediately and enjoy.

Minestrone Soup I

Ingredients

4 tablespoons margarine
3/4 cup chopped onion
1/4 cup chopped celery
1/2 cup chopped carrots
1 (19 ounce) can cannellini beans
1/2 cup shredded cabbage
1 (14.5 ounce) can stewed tomatoes
1 tablespoon tomato paste
1 1/2 cups cubed potatoes
1 quart chicken broth
2 cloves garlic, minced
2 tablespoons dried parsley
1 teaspoon salt
1/2 cup elbow macaroni
1/2 cup grated Parmesan cheese

Directions

Melt butter or margarine in a heavy pot over medium heat. Add onion, celery, and carrots; saute for a few minutes.

Add beans, cabbage, tomatoes, tomato paste, potato, stock, garlic, parsley, and salt to the pot. Bring to a boil, cover, and reduce heat. Simmer for approximately 1 hour until vegetables are barely tender.

Add pasta, and simmer for 30 minutes more. Correct seasoning, and serve hot with grated cheese.

Orzo and Wild Rice Salad

Ingredients

1/2 cup wild rice
2 cups water
1 cup orzo pasta
3 tablespoons chopped red onion
3 tablespoons dried currants
2 tablespoons corn kernels,
drained
3 tablespoons diced yellow bell
pepper
3 tablespoons diced red bell
pepper
3 tablespoons diced green bell
pepper
2 tablespoons chopped fresh basil
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
2 tablespoons white balsamic
vinegar
1 1/2 tablespoons honey
3/4 teaspoon Dijon mustard
1/4 teaspoon minced garlic
1/8 teaspoon pepper
1 1/2 teaspoons chopped fresh
basil
1/4 cup canola oil
1/4 cup extra-virgin olive oil

Directions

Bring the wild rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 20 to 45 minutes depending on the variety of wild rice. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more. Once finished, spread into a shallow dish, and refrigerate until cold.

Bring a large pot of lightly salted water to a boil. Add the orzo pasta, and cook until al dente, 7 to 8 minute. Drain, rinse with cold water, and chill.

Place the chilled rice and orzo into a large mixing bowl. Stir in the red onion, currants, corn, yellow bell pepper, red bell pepper, and green bell pepper. Season with 2 tablespoons basil, salt, and 1/2 teaspoon pepper. In a separate bowl, whisk together the vinegar, honey, mustard, garlic, 1/8 teaspoon pepper, and 1 1/2 teaspoons basil. Slowly whisk in the canola and olive oils until emulsified. Stir the dressing into the pasta, and refrigerate 2 hours before serving.

Easy Beef Lasagna

Ingredients

1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese, divided
2 eggs
12 lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Brown ground beef in 12-inch skillet; drain. Stir in Pasta Sauce; heat through.

Combine ricotta cheese, mozzarella cheese, 1/4 cup Parmesan cheese and eggs in large bowl.

Evenly spread 1 cup meat sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles lengthwise over sauce, then top with 1 cup meat sauce and 1/2 of the ricotta cheese mixture; repeat, ending with sauce. Cover with aluminum foil and bake 30 minutes. Remove foil and sprinkle with remaining 1/4 cup Parmesan cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

Tomato Vodka Sauce

Ingredients

1 tablespoon butter
1 tablespoon olive oil
1 onion, chopped
1 (28 ounce) can canned peeled and diced tomatoes
1 cup heavy whipping cream
1/4 cup vodka
1/4 teaspoon crushed red pepper flakes
salt and pepper to taste
1 pound penne pasta
2 tablespoons grated Parmesan cheese

Directions

In a large skillet over medium heat, melt butter with oil; add onion and saute for 8 minutes or until transparent.

Add tomatoes and cook for 25 minutes or until almost no liquid remains in skillet; stir frequently.

Increase heat and add cream, vodka and red pepper flakes; boil for 2 minutes or until thickened to sauce consistency. Season to taste with salt and pepper.

Bring a large pot of lightly salted water to a boil. Add penne and cook for 8 to 10 minutes or until al dente; drain and transfer to a large bowl.

Bring sauce to a simmer and pour over pasta; toss to coat. Sprinkle with Parmesan cheese; serve.

Marinated Chicken and Pasta Salad

Ingredients

3 tablespoons soy sauce
2 tablespoons honey
2 tablespoons tomato sauce
2 tablespoons plum sauce
1 tablespoon Worcestershire sauce
1 teaspoon sesame seeds
1 teaspoon chopped fresh basil
3 skinless, boneless chicken breast halves
2 cups elbow macaroni
2 tablespoons olive oil

1/2 cup low-fat mayonnaise
1/2 cup fat free sour cream
1 teaspoon coarse grained prepared mustard
1 tablespoon honey
1 tablespoon tomato sauce
1 teaspoon Worcestershire sauce
1/4 cup shredded sharp Cheddar cheese
1 avocados - peeled, pitted and sliced
1/2 cup cashews

Directions

In a large bowl, combine 3 tablespoons soy sauce, 2 tablespoons honey, 2 tablespoons tomato sauce, 2 tablespoons plum sauce, 1 tablespoon Worcestershire sauce, sesame seeds, and basil. Add chicken, and turn to coat. Marinate in refrigerator for at least 1 hour.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain and rinse.

Heat olive oil in a skillet over medium heat. Cook chicken until no longer pink, and juices run clear. Drain on paper towels. Allow to cool, then cut into bite-size strips.

In a large bowl, whisk together mayonnaise, sour cream, mustard, 1 tablespoon honey, 1 tablespoon tomato sauce, and 1 teaspoon Worcestershire sauce. Mix in cooked pasta, chicken, and Cheddar cheese. Gently stir in sliced avocado and cashews just before serving.

Hallelujah Noodles

Ingredients

1 (16 ounce) package uncooked linguini pasta
1 cup soy sauce
1/2 cup extra virgin olive oil
1/2 cup white sugar
1/3 cup distilled white vinegar
1 tablespoon sesame seeds
1 (10 ounce) package mixed baby salad greens
1 (8 ounce) package imitation crabmeat, flaked
1 bunch chopped cilantro
1 avocado - peeled, pitted and diced

Directions

Bring a large pot of lightly salted water to a boil. Place linguini pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a bowl, whisk together the soy sauce, olive oil, sugar, vinegar, and sesame seeds.

In a large bowl, toss the cooked pasta with the soy sauce dressing, greens, imitation crabmeat, cilantro, and avocado. Chill until serving.

Shrimp Alfredo Pasta

Ingredients

1 (16 ounce) jar Alfredo-style pasta sauce
1 (16 ounce) package angel hair pasta
2 pounds fresh shrimp, peeled and deveined
1 cup butter, melted
1/2 small green bell pepper, diced
1/2 small red onion, finely chopped
1 teaspoon garlic powder
1/2 teaspoon ground cumin

Directions

In a saucepan over low-temperature, heat the Alfredo sauce. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes or until al dente; drain.

Boil shrimp in a large pot of water until they turn orange. Then place in bowl with melted butter. Let shrimp marinate for 15 to 30 minutes; remove. In a large skillet over medium heat, saute the green pepper and onion in a small amount of oil.

Mix together the cooked pasta, shrimp, pepper-onion mixture and Alfredo sauce. Season with garlic powder and cumin.

Angel Hair Pasta with Shrimp and Basil

Ingredients

1/4 cup olive oil, divided
1 (8 ounce) package angel hair pasta
1 teaspoon chopped garlic
1 pound large shrimp - peeled and deveined
2 (28 ounce) cans Italian-style diced tomatoes, drained
1/2 cup dry white wine
1/4 cup chopped parsley
3 tablespoons chopped fresh basil
3 tablespoons freshly grated Parmesan cheese

Directions

Bring a large pot of water to a boil, and add 1 tablespoon oil. Cook pasta in boiling water until al dente. Place pasta in a colander, and give it a quick rinse with cold water.

Heat remaining olive oil in a 10 inch skillet over medium heat. Cook garlic, stirring constantly, until the garlic is tender, about 1 minute. Do not let the garlic burn. Add shrimp, and cook for 3 to 5 minutes. Remove shrimp from the skillet, and set aside.

Stir tomatoes, wine, parsley, and basil into the skillet. Continue cooking, stirring occasionally, until liquid is reduced by half, 8 to 12 minutes. Add shrimp, and continue cooking until the shrimp are heated through, about 2 to 3 minutes. Serve the shrimp mixture over the pasta. Sprinkle with Parmesan cheese.

Vegetarian Lime Orzo

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
2 cups orzo pasta
1 zucchini, peeled and shredded
1 carrot, peeled and shredded
1 (16 ounce) can stewed tomatoes, undrained
1 (14 ounce) can vegetable broth
1 teaspoon Italian seasoning
1 teaspoon dried basil leaves
salt and black pepper to taste
1/4 cup chopped green onions
1/4 cup chopped fresh parsley
2 teaspoons grated lime zest
2 tablespoons lime juice
1/2 cup grated Parmesan cheese for topping

Directions

Heat the olive oil in a large skillet over medium-high heat. Stir in the garlic and orzo pasta; cook and stir until pasta turns a light, golden color, about 5 minutes. Stir in zucchini and carrots; cook until vegetables soften, about 2 minutes. Stir in the tomatoes, vegetable broth, Italian seasoning, and basil. Season with salt and pepper to taste. Reduce heat to medium. Cover, and simmer until almost all liquid is absorbed, about 10 minutes. Stir in the green onions, parsley, lime zest, and lime juice. Remove from heat, cool slightly, and serve sprinkled with Parmesan cheese.

Country Soup in a Jar

Ingredients

1/2 cup barley
1/2 cup dried split peas
1/2 cup uncooked white rice
1/2 cup dry lentils
2 tablespoons dried minced onion
2 tablespoons dried parsley
2 teaspoons salt
1/2 teaspoon lemon pepper
2 tablespoons beef bouillon granules
1/2 cup uncooked alphabet pasta
1 cup uncooked twist macaroni

Directions

In a wide mouth 1 quart jar, layer the barley, peas, rice and lentils. Then layer around the edges the onion, parsley, salt, lemon pepper, bouillon and the alphabet pasta. Fill the rest of the jar with the twist macaroni.

Seal and attach a gift card. The gift card should read: Add contents of jar to 3 quarts of water, 2 stalks of chopped celery, 2 sliced carrots, 1 cup of shredded cabbage (optional) and 2 cups diced tomatoes. Over medium low heat, cover and simmer about 1 hour, or until vegetables are tender.

Mom's Quick Pasta Sauce

Ingredients

1 pound lean ground beef
1 1/3 (6 ounce) cans tomato paste
1 (15 ounce) can tomato sauce
1 (1 ounce) package dry onion soup mix
1 cup water
1/4 tablespoon dried basil
1/8 teaspoon garlic, minced
2 teaspoons dried oregano
salt to taste
ground black pepper to taste

Directions

In a large skillet cook ground beef. Mix in the tomato paste, tomato sauce, onion soup mix, water, basil, garlic, oregano, salt, and ground black pepper.

Simmer until heated through.

Moab Chowder

Ingredients

3 quarts water
3 tablespoons salt
2 cups elbow macaroni
2 (6.5 ounce) cans minced clams
2 cups chopped tomatoes
1 (4 ounce) can chopped green
chile peppers
1 (14.5 ounce) can chicken broth
1/2 cup shredded Cheddar
cheese

Directions

In a large stock, pot boil water, and add salt. Add macaroni and cook until tender. Drain liquid from macaroni and return to stock pot.

Add clams, tomatoes, chili peppers and chicken broth to macaroni. Toss to coat pasta. Warm gently and serve with grated cheese.

Spinach, Feta, and Pine Nut Ravioli Filling

Ingredients

For the Filling:

1 tablespoon olive oil
1 (10 ounce) bag fresh spinach
1 cup feta cheese
1/2 cup pine nuts

To Make the Ravioli:

2 fresh pasta sheets
1 egg
1 tablespoon water

Directions

Heat the olive oil in a large skillet over medium-high heat. Cook the spinach until fully wilted, about 2 minutes. Let cool, then squeeze the spinach to remove as much liquid as you can.

Combine the cooked spinach, feta, and pine nuts in a blender or food processor and pulse until it is the consistency of a fine paste. Beat the egg and water together in a small bowl.

To assemble the ravioli, brush the egg over a sheet of pasta. Drop the filling mixture on the dough by teaspoonfuls about one inch apart. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling. Press firmly around the filling in whatever shape you wish (circles, squares) and then cut them apart. Press the tines of a fork around the edges of the pasta to seal each raviolo.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, add the ravioli, stir gently, and return to a boil. Cook uncovered until the ravioli float to the top and the filling is hot, about 3 to 5 minutes.

Stuffed Shells I

Ingredients

1 (16 ounce) package jumbo pasta shells
4 cups large curd cottage cheese
12 ounces mozzarella cheese, shredded
1/2 cup grated Parmesan cheese
2 eggs, lightly beaten
1 pinch garlic powder
1 teaspoon dried oregano
1 teaspoon dried parsley
1 (26 ounce) jar spaghetti sauce
1/4 cup grated Parmesan cheese

Directions

Cook shells according to package directions. Place in cold water to stop cooking. Drain.

Mix together cottage cheese, mozzarella cheese, 1/2 cup Parmesan cheese, eggs, and garlic powder. Rub the dried herbs in the palms of your hands to pulverize them, and stir into the cheese mixture. Stuff mixture into the shells.

Spread 1/3 of spaghetti sauce in the bottom of a 15 x 10 inch pan. Place shells open side up, and close together in pan. Spread remaining sauce over top, and sprinkle with remaining 1/4 cup Parmesan cheese.

Bake at 350 degrees F (175 degrees C) for 25 to 35 minutes, or until bubbly. Let stand 10 minutes before serving.

Sweet Pepper Pasta Toss

Ingredients

1 pint small sweet yellow and red peppers, chopped
10 cloves garlic, halved
2 tablespoons olive oil
1 (16 ounce) package uncooked fettuccine
2/3 cup chopped fresh parsley
8 ounces goat cheese, crumbled
2 tablespoons capers
salt and ground black pepper to taste
1/2 cup shredded Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil.

Arrange peppers and garlic on the baking sheet and drizzle with olive oil. Roast 30 minutes in the preheated oven, or until soft and lightly browned.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, toss cooked pasta with peppers, garlic, parsley, goat cheese and capers. Season with salt and pepper and sprinkle with Parmesan cheese to serve.

ViVi's Bacon and Tomato Soup

Ingredients

1 cup elbow macaroni
8 slices thick-cut bacon, cut into quarters
1 small yellow onion, finely chopped
2 (15 ounce) cans tomato sauce
1 (14.5 ounce) can diced tomatoes
5 cubes beef bouillon
3 cups water
1/2 teaspoon garlic powder
1/2 teaspoon onion powder

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Place the bacon pieces and onion into a large saucepan or soup pot over medium heat, and cook and stir until the onion is beginning to brown and the bacon is crisp, about 10 minutes. Stir in tomato sauce, diced tomatoes, beef bouillon cubes, water, garlic powder, onion powder, and cooked macaroni, and bring to a boil. Cover the pot, reduce heat, and simmer for 10 minutes.

Polish Cabbage Noodles

Ingredients

1 medium head shredded
cabbage
2 red onions, cut into strips
1/2 cup butter
1 (16 ounce) package wide egg
noodles
salt to taste
ground black pepper to taste

Directions

Cook pasta in a large pot of boiling salted water.

Meanwhile, heat butter or margarine in a skillet over medium heat. Sauté cabbage and onions until tender.

Drain pasta, and return to the pot. Add cabbage and onion mixture to the noodles, and toss. Season with salt and pepper to taste.

Rasta Pasta

Ingredients

1 pound penne pasta
2 tablespoons butter, divided
4 boneless, skinless chicken breasts, trimmed of fat and cut crosswise into 1/4-inch slices
2 tablespoons Cajun-style blackened seasoning
4 cloves garlic, chopped
1 large red onion, cut into wedges
1 green bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
1 yellow bell pepper, seeded and sliced into strips
1 teaspoon crushed red pepper flakes
1/4 teaspoon curry powder
salt and pepper to taste
2 (24 ounce) jars meatless spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender but still firm, about 8 minutes. Drain.

Meanwhile, melt 1 tablespoon of butter in a wok or large skillet over medium-high heat. Add chicken pieces; cook and stir until browned. Season with blackened seasoning, and remove the chicken from the wok and set aside.

Melt the remaining butter in the wok over medium-high heat. Add the garlic and onion; cook and stir until fragrant and beginning to brown. Add the green, red and yellow pepper strips, and season with red pepper flakes, curry powder, salt and pepper. Cook and stir until the peppers are hot. Return the chicken to the wok and pour in the spaghetti sauce. Heat through and serve over pasta.

Brooklyn Girl's Penne Arrabiata

Ingredients

1/2 cup olive oil, divided
6 cloves garlic, sliced
1 teaspoon red pepper flakes
1 (28 ounce) can diced tomatoes with garlic and olive oil
1/2 cup tomato sauce
1 bunch fresh basil, chopped
1 (12 ounce) package dried penne pasta
2 eggs
2 cups bread crumbs
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon pepper
1 pound thin chicken breast cutlets

Directions

Heat 1/4 cup of olive oil in a large skillet over medium heat. Add the garlic, and saute for a few minutes. Sprinkle in the red pepper flakes, and saute for another minute. Pour in the diced tomatoes and tomato sauce, and add the basil. Simmer for about 20 minutes, stirring occasionally.

Meanwhile, bring a large pot of lightly salted water to a boil. Add penne pasta, and cook for 8 minutes, or until tender. Drain.

In a small bowl, whisk eggs with a fork. Place bread crumbs in a separate bowl. Stir the garlic powder, salt and pepper into the bread crumbs. Dip chicken cutlets into the egg, then press into the bread crumbs until completely coated.

Heat remaining olive oil in a large skillet over medium heat. Fry chicken for about 5 minutes per side, or until the coating is a nice dark brown color.

Remove chicken, and cut into slices. Toss the chicken slices into the sauce, and simmer for about 10 minutes. Stir in the cooked penne, simmer for a few more minutes to soak up the flavor, then serve.

Tortellini Pasta Salad

Ingredients

27 ounces tri-colored cheese-filled tortellini
1 (2 pound) package mixed vegetables
1 pound snow peas
1/4 cup corn oil
1/4 cup grated Parmesan cheese
1 (.7 ounce) package dry Italian-style salad dressing mix

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, oil and salad dressing mix; toss together. Add vegetables and cheese; mix well, cover and refrigerate over night.

Pasta Carbonara I

Ingredients

1/2 pound bacon, cut into small pieces
4 eggs, room temperature
1/4 cup heavy cream at room temperature
1 cup grated Parmesan cheese
16 ounces dry fettuccine pasta
1/4 cup butter, softened
1/4 cup chopped parsley
ground black pepper to taste

Directions

Cook bacon until crisp. Drain on paper towels.

In medium bowl beat together eggs and cream just until blended. Stir in cheese and set aside.

Cook pasta according to package directions. Drain and return to pan. Toss with butter until it is melted. Add bacon and cheese mixture and toss gently until mixed.

Chicken and Chorizo Pasta Bake

Ingredients

3 1/2 cups penne pasta
1 tablespoon olive oil
4 boneless chicken breasts, cut into 1/2 inch cubes
1 red bell pepper, chopped
1 chorizo sausage, cut into chunks
1 1/2 cups tomato puree
1 cup light cream
1/2 teaspoon red pepper flakes (optional)
1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese
1/4 cup freshly grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Heat the oil in a large deep skillet over medium-high heat. Add chicken, and cook until firm and lightly browned, about 5 minutes. Stir in the bell pepper and chorizo and cook for 5 minutes until the chorizo is hot and the chicken is no longer pink in the center. Remove from heat.

Pour the tomato puree, cream, and red pepper flakes into a small saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, and simmer 5 minutes until the sauce has thickened. Add drained pasta and sauce to the skillet containing the chicken and mix well. Spoon the mixture into an oven proof dish. Sprinkle the Cheddar, mozzarella, and Parmesan cheese over the top. Bake 30 minutes, or until the top is golden and bubbly.

Asparagus and Artichoke Pasta Salad

Ingredients

6 slices bacon
10 asparagus spears, ends trimmed
1/2 (16 ounce) package rotini, elbow, or penne pasta
3 tablespoons low fat mayonnaise
3 tablespoons balsamic vinaigrette salad dressing
2 teaspoons lemon juice
1 teaspoon Worcestershire sauce
1 (6 ounce) jar marinated artichoke hearts, drained and coarsely chopped
1 cooked chicken breast, cubed
1/4 cup dried cranberries
1/4 cup toasted sliced almonds
salt and pepper to taste

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Meanwhile, bring a large pot of lightly salted water to a boil. Add asparagus and cook until tender, about 1 minute. Strain asparagus out of water and immediately plunge into a bowl filled with ice water; let sit in ice water until completely cold, then cut into 1 inch pieces. Next, add pasta to boiling water and cook for 8 to 10 minutes or until al dente; drain, rinse with cold water until chilled, then drain well.

Stir together mayonnaise, balsamic vinaigrette, lemon juice, and Worcestershire sauce in a large bowl. Fold in artichoke, chicken, cranberries, almonds, crumbled bacon, and asparagus. Season to taste with salt and pepper, then fold in cooked pasta. Refrigerate for at least 1 hour before serving.

BLT Bow Tie Pasta Salad

Ingredients

2 1/2 cups uncooked bow tie pasta
6 cups torn romaine
1 1/2 cups cubed cooked chicken breast
1 medium tomato, diced
4 bacon strips, cooked and crumbled
1/3 cup reduced-fat mayonnaise
1/4 cup water
1 tablespoon barbecue sauce
1 1/2 teaspoons white vinegar
1/4 teaspoon pepper

Directions

Cook pasta according to package directions. Drain and rinse under cold water. In a large serving bowl, combine the pasta, romaine, chicken, tomato and bacon. In a small bowl, whisk together the mayonnaise, water, barbecue sauce, vinegar and pepper. Pour over pasta mixture; toss to coat evenly. Serve immediately.

Claudette's Minestrone

Ingredients

5 potatoes, peeled and cubed
5 carrots, chopped
4 stalks celery, chopped
1 onion, chopped
1 clove garlic, minced
1/2 cup tomato paste
1 (15 ounce) can kidney beans
2 quarts water
1 cup seashell pasta

Directions

In a large pot combine the potatoes, carrots, celery, onion, garlic, beans, tomato paste and water. Cook over medium heat until all the vegetables are tender.

Transfer soup to a food processor or blender and puree until smooth. Return to pot and stir in the pasta. Cook until pasta is done. Serve with Romano or Parmesan cheese, if desired.

Summer Pasta Toss I

Ingredients

8 ounces spaghetti, broken into pieces
1 cup grated Parmesan cheese
2 cups chopped salami
1/2 cup Italian-style salad dressing
2 tomatoes, chopped
1 green bell pepper, chopped

Directions

In a large pot with boiling salted water cook spaghetti until al dente. Rinse with cool water. Drain.

In a large bowl combine cooked and drained spaghetti, grated Parmesan cheese, salami, Italian dressing, tomatoes, and green bell peppers. Toss gently to mix together.

Chill in the refrigerator before serving.

Easy Pasta Chicken

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can condensed cream of mushroom soup
2 1/4 cups water
1 (16 ounce) package frozen mixed vegetables, thawed
2 cups rotini pasta

Directions

In a large skillet, brown the chicken in oil over medium low heat until cooked through and juices run clear. Remove chicken from skillet and set aside. Add the soup, water and vegetables. Heat to a boil.

Add uncooked pasta to soup mixture in skillet (the pasta cooks right in the soup!). Stir all together and cook over medium heat for 10 minutes, stirring often. Add cooked chicken and cook another 5 minutes or until pasta is done, stirring often.

Mom's Irish Ziti

Ingredients

3 cups rigatoni
1/2 pound bulk sweet Italian sausage
1/2 pound ground lamb
1 clove garlic, chopped
4 1/2 cups tomato sauce
1/2 pound provolone cheese, sliced
2 teaspoons Italian seasoning
1 pinch crushed red pepper, or to taste
1/2 pound mozzarella cheese, sliced
1/2 cup grated Parmigiano-Reggiano cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare a 1 1/2-quart baking dish with cooking spray.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rigatoni and return to a boil. Stirring occasionally, boil until the pasta cooked is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink; pour into the prepared baking dish.

Place a skillet over medium heat; crumble the sausage and lamb into the hot skillet. Breaking the meat into small pieces with a wooden spoon, cook and stir the mixture until completely browned, 7 to 10 minutes. Stir in the garlic and cook another 2 to 3 minutes. Drain the fat from the skillet.

Pour about half of the tomato sauce over the pasta, then layer with the provolone slices and the meat mixture. Season with the Italian seasoning and crushed red pepper; top with the mozzarella cheese and the remaining tomato sauce. Sprinkle the Parmigiano-Reggiano cheese over the top of the dish.

Bake in the preheated oven until hot and bubbly, 25 to 35 minutes.

Delicious Salmon Pasta Salad

Ingredients

1 (8 ounce) package farfalle pasta
2 heads broccoli, separated into florets
2 carrots, peeled and chopped
1 cup olive oil
2 teaspoons soy sauce
3 tablespoons red wine vinegar
2 cloves garlic, pressed
3 tablespoons fresh lemon juice
salt and pepper to taste
10 ounces canned salmon, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Bring a separate large pot of water to a boil. Add the broccoli and carrots, and cook in the boiling water until tender, 2 to 3 minutes; drain.

Combine the olive oil, soy sauce, red wine vinegar, garlic, lemon juice, salt, and pepper in a sealable container; seal. Shake vigorously to make the dressing.

Toss together the drained pasta, drained vegetables, salmon, and dressing in a large bowl. Store in refrigerator up to 4 days.

Springtime Pasta Salad

Ingredients

2 cups spiral pasta
1 medium zucchini, cubed
1/2 cup sliced ripe olives
1/2 cup chopped sweet red pepper
1/4 cup chopped onion
1/2 cup mayonnaise or salad dressing
1/4 cup sour cream
1 1/4 teaspoons dill weed
1/2 teaspoon salt
1/2 teaspoon ground mustard
1/4 teaspoon pepper
1/4 teaspoon garlic salt

Directions

Cook pasta according to package directions; drain and rinse with cold water. Place in a large bowl. Add zucchini, olives, red pepper and onion. Combine remaining ingredients; pour over salad and toss to coat. Cover and chill for 2 hours.

Shrimp and Asparagus Fettuccine

Ingredients

1 bunch fresh asparagus, trimmed and cut into 1 inch pieces
3/4 cup olive oil, or more if needed
6 cloves garlic, pressed
salt and pepper to taste
1 pound dry fettuccine pasta
2 teaspoons olive oil
1 pound uncooked shrimp - peeled, deveined, and tails removed
2 tablespoons seafood seasoning (such as Old Bay®), or to taste
1 cup shredded Parmesan cheese, or more if desired

Directions

Separate the asparagus tips from the rest of the cut pieces, and set the tips aside. Heat 3/4 cup of olive oil over medium heat. Cook and stir the garlic in the hot oil until it begins to turn brown, about 5 minutes. Stir in the cut pieces of asparagus (not the tips), and season with salt and pepper. Cook and stir the asparagus until tender but still bright green, about 10 minutes, then add the asparagus tips. Cook and stir for 5 more minutes.

While the asparagus is cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fettuccine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink, return to the pot, and drizzle 2 teaspoons of olive oil over the pasta.

Remove the asparagus from the skillet with a slotted spoon, leaving oil in skillet, and set the asparagus aside. Pat the shrimp dry with paper towels, and place in the hot skillet over medium-high heat. Sprinkle the shrimp with the seafood seasoning, and cook and stir the shrimp until they are pink and no longer translucent. Return the asparagus to the skillet, and cook the shrimp and asparagus until thoroughly heated, 2 to 3 more minutes.

Stir the shrimp and asparagus into the cooked fettuccine, and toss with shredded Parmesan cheese. The olive oil serves as the sauce, so add more as needed to generously coat the pasta, shrimp and asparagus.

German Spaghettini

Ingredients

1 pound lean ground beef
1/4 pound Italian sausage
6 slices bacon
1 (15 ounce) can tomato sauce
1 (28 ounce) can canned tomatoes
1/3 cup white sugar
12 ounces spaghettini

Directions

In a skillet over medium heat, brown the ground beef until no pink shows; drain and remove from skillet. Brown Sausage in skillet until cooked through; drain.

Combine in skillet with sausage: browned beef, bacon, tomato sauce, tomatoes and sugar. Simmer 45 minutes.

Bring a large pot of lightly salted water to a boil. Add spaghettini pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 300 degrees F (150 degrees C).

Mix cooked spaghettini with tomato-meat mixture. Pour in casserole dish and bake for 30 minutes.

Awesome Pasta Salad

Ingredients

1 (16 ounce) package fusilli (spiral) pasta
3 cups cherry tomatoes, halved
1/2 pound provolone cheese, cubed
1/2 pound salami, cubed
1/4 pound sliced pepperoni, cut in half
1 large green bell pepper, cut into 1 inch pieces
1 (10 ounce) can black olives, drained
1 (4 ounce) jar pimentos, drained
1 (8 ounce) bottle Italian salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, and rinse with cold water.

In a large bowl, combine pasta with tomatoes, cheese, salami, pepperoni, green pepper, olives, and pimentos. Pour in salad dressing, and toss to coat.

Basic Pasta

Ingredients

1 egg, beaten
1/2 teaspoon salt
1 cup all-purpose flour
2 tablespoons water

Directions

In a medium sized bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix. Mixture should form a stiff dough. If needed, stir in 1 to 2 tablespoons water.

On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thinness. Use machine or knife to cut into strips of desired width.

Cabbage and Pasta

Ingredients

1 (12 ounce) package farfalle (bow tie) pasta
1 cup butter
1 medium head cabbage, chopped
1 medium onion, chopped
3 cloves garlic, minced
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, and cook for 8 to 10 minutes or until al dente; drain.

Melt the butter in a skillet over medium heat. Stir in the cabbage, onion, and garlic, and season with salt and pepper. Cook 15 minutes, or until the cabbage and onion are tender.

In a large bowl, toss together the cooked farfalle and the cabbage mixture. Serve warm.

Rotini and Chicken Casserole

Ingredients

1 (16 ounce) package rotini pasta
2 tablespoons butter
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1 onion, chopped
1 (8 ounce) package sliced fresh mushrooms
1 (10 ounce) package frozen green peas, thawed and drained
1/3 cup milk
1 (10.75 ounce) can condensed Cheddar cheese soup
2 cups shredded Cheddar cheese, divided
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C.)

Melt butter in a large, deep skillet over medium high heat. Saute the chicken, onion and mushrooms until chicken is no longer pink, and juices run clear. In a large bowl, combine cooked pasta, peas, milk, condensed soup and 1 cup of the cheese. Stir in the chicken mixture. Pour into a 3 quart baking dish and sprinkle with remaining 1 cup of shredded cheese.

Bake in preheated oven for 20 to 25 minutes, or until sauce is bubbly.

Ingredients

1 pound cubed lamb meat
1 teaspoon ground turmeric
1 1/2 teaspoons ground black pepper
1 teaspoon ground cinnamon
1/4 teaspoon ground ginger
1/4 teaspoon ground cayenne pepper
2 tablespoons margarine
3/4 cup chopped celery
1 onion, chopped
1 red onion, chopped
1/2 cup chopped fresh cilantro
1 (29 ounce) can diced tomatoes
7 cups water
3/4 cup green lentils
1 (15 ounce) can garbanzo beans, drained
4 ounces vermicelli pasta
2 eggs, beaten
1 lemon, juiced

Directions

Place the lamb, turmeric, black pepper, cinnamon, ginger, cayenne, butter, celery, onion, and cilantro into a large soup pot over a low heat. Stir frequently for 5 minutes. Pour tomatoes (reserve juice) into the mixture and let simmer for 15 minutes.

Pour tomato juice, 7 cups water, and the lentils into the pot. Bring the mixture to a boil, then reduce the heat to simmer. Let soup simmer, covered, for 2 hours.

About 10 minutes before serving turn the heat to medium-high, place chickpeas and noodles into the soup, let cook about 10 minutes (until noodles are al dente). Stir in lemon and eggs, let eggs cook 1 minute.

Pecan Salmon Casserole

Ingredients

1 (16 ounce) package small shell pasta
2 medium onions, finely chopped
1/2 pound sliced fresh mushrooms
1/4 cup butter, cubed
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 1/2 cups milk
2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
2 (14.75 ounce) cans salmon, drained, bones and skin removed
2 cups frozen peas
1 cup chopped pecans, toasted
1 (2 ounce) jar diced pimientos, drained
1/2 cup crushed potato chips

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onions and mushrooms in butter until tender. Stir in the soup, milk, Worcestershire sauce, salt and pepper until blended; bring to a boil. Remove from the heat.

Drain pasta. Add the pasta, salmon, peas, pecans and pimientos to the skillet. Transfer to a greased shallow 3-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through. Sprinkle with potato chips.

Chicken Alfredo with Fettuccini Noodles

Ingredients

1 pound fettuccini pasta
1 1/2 cups butter, divided
1 pound skinless, boneless
chicken breast halves - cut into
cubes
2 (16 ounce) containers whole milk
ricotta cheese
1 pint heavy cream
1 teaspoon salt
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

Melt 2 tablespoons butter in a large skillet over medium heat. Saute chicken until no longer pink and juices run clear.

In a large saucepan combine ricotta cheese, cream, salt, Parmesan cheese and remaining butter. Cook over medium heat until well combined, about 10 minutes. Stir in cooked fettuccini and chicken; cook until heated through.

Baked Ziti

Ingredients

12 ounces ziti or other small tube pasta
2 pounds ground beef
1 (28 ounce) jar spaghetti sauce
2 eggs
1 (15 ounce) container ricotta cheese
2 1/2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, cook beef over medium heat until no longer pink; drain. Stir in spaghetti sauce. In a bowl, combine the eggs, ricotta cheese, 1-1/2 cups mozzarella cheese and Parmesan cheese.

Drain pasta; add to cheese mixture and toss to coat. Spoon a third of the meat sauce into a greased 13-in. x 9-in. x 2-in. baking dish; top with half of the pasta mixture. Repeat layers. Top with remaining meat sauce.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with remaining mozzarella cheese. Bake 5-10 minutes longer or until cheese is melted. Let stand for 15 minutes before serving.

Creamy Pasta with Florets

Ingredients

1 cup 1% cottage cheese
1/2 cup 1% milk
1/4 cup reduced-fat sour cream
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/8 teaspoon cayenne pepper
5 cups broccoli florets
4 cups cauliflowerets
4 ounces uncooked angel hair pasta
3 garlic cloves, minced
2 teaspoons olive or canola oil
2 1/2 cups sliced fresh mushrooms

Directions

In a blender or food processor, combine the cottage cheese, milk, sour cream, Parmesan cheese, salt and cayenne; cover and process until smooth. Set aside.

In a saucepan, bring 1 in. of water to a boil; place broccoli and cauliflower in a steamer basket over water. Cover and steam for 3-4 minutes or until crisp-tender. Meanwhile, cook pasta according to package directions; drain.

In a large nonstick skillet, saute garlic in oil for 2 minutes. Add mushrooms; saute 5 minutes longer. Stir in the broccoli, cauliflower, pasta and cottage cheese mixture; heat through.

Crab Salad III

Ingredients

1 1/2 cups seashell pasta
1 (12 ounce) package imitation crabmeat
1 small green bell pepper, diced
1 sweet onion, diced
1/2 cup diced black olives
5 radishes, diced
1 tomato, seeded and diced
1/2 cup diagonally sliced celery
3/4 cup mayonnaise
1 tablespoon white vinegar
1 teaspoon lemon juice
1/2 packet artificial sweetener
1/2 teaspoon garlic powder
1/2 teaspoon dried dill weed
1/2 teaspoon dried basil
1/2 teaspoon dried oregano

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse with cold water and drain.

In a large bowl, whisk together the mayonnaise, vinegar, lemon juice, artificial sweetener, garlic powder, dill, basil and oregano, adjusting seasonings to suit your taste.

Add the pasta to the dressing and toss to coat. Add the crab, green pepper, onion, olives, radishes, tomato and celery and gently fold into the salad mixture. Cover and refrigerate until serving.

Tilapia and Mizithra Pasta

Ingredients

2 ounces dry spaghetti
4 tablespoons olive oil
1 tilapia fillet
1/2 cup cherry tomatoes
1 portobello mushroom cap,
chopped
1 1/2 teaspoons ground black
pepper
1/2 lemon
2 cloves garlic, chopped
1/2 cup torn romaine lettuce
1/4 cup grated Mizithra cheese

Directions

Bring a saucepan of lightly salted water to a boil. Add spaghetti, and cook until tender, about 8 minutes. Drain.

Meanwhile, heat the oil in a skillet over medium heat. Place the tilapia fillet in the center, and add the tomatoes and mushroom. Season with pepper, and then squeeze the lemon juice over everything. Place the squeezed lemon half into the skillet.

Cover, and cook for about 10 minutes, turning the fish once, or until fish flakes easily with a fork. Toss with pasta and romaine lettuce. Serve over spaghetti, and garnish with Mizithra cheese.

Beef Bourguignonne

Ingredients

1 pound beef sirloin steak or top round steak, cut into 1-inch pieces
1/4 cup all-purpose flour
1 tablespoon olive oil
2 tablespoons chopped onions
2 cloves garlic, minced
1/8 teaspoon dried parsley flakes
2 cups sliced mushrooms
1 teaspoon dried thyme leaves, crushed
2 cups fresh or frozen whole baby carrots
1 3/4 cups Swanson® Beef Broth (Regular, 50% Less Sodium or Certified Organic)
1/2 cup Burgundy or other dry red wine
Hot cooked orzo pasta

Directions

Place the beef in a large bowl. Add the flour and toss to coat.

Heat the oil in a 12-inch skillet over medium-high heat. Add the beef and cook until it's well browned, stirring often. Add the onion, garlic, parsley, mushrooms and thyme and cook until the mushrooms are tender. Add the carrots, broth and wine to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 20 minutes or until the beef is cooked through.

Serve the beef mixture over the orzo.

Broccoli Bean Pasta

Ingredients

10 cups water
6 ounces uncooked small pasta shells
3 cups broccoli florets
3 garlic cloves, minced
2 tablespoons olive or canola oil
1 (15 ounce) can garbanzo beans or chickpeas, rinsed and drained
2/3 cup white wine or vegetable broth
1/8 teaspoon crushed red pepper flakes
2 teaspoons cornstarch
1/2 teaspoon salt
1/2 cup fat-free evaporated milk
1/2 cup shredded Parmesan cheese, divided

Directions

In a large saucepan, bring water to a boil. Add pasta; cook for 7 minutes. Add broccoli; cook 4-5 minutes longer or until pasta and broccoli are tender. Meanwhile, in a large nonstick skillet, saute garlic in oil for 1 minute. Add the beans, wine or broth and pepper flakes. Bring to a boil. Reduce heat; simmer, uncovered, for 7-8 minutes or until slightly reduced.

Drain pasta and broccoli; keep warm. Combine cornstarch, salt and milk until smooth; stir into bean mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat; stir in 1/4 cup Parmesan cheese. Add pasta mixture; toss to coat. Sprinkle with remaining cheese.

Cheese Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
4 cups ricotta cheese
1/4 cup grated Parmesan cheese
4 eggs
salt and pepper to taste
1 teaspoon olive oil
3 cloves garlic, minced
1 (32 ounce) jar spaghetti sauce
1 teaspoon Italian seasoning
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and lay lasagna flat on foil to cool.

In a medium bowl, combine ricotta, Parmesan, eggs, salt and pepper; mix well.

In a medium saucepan, heat oil over medium heat and saute garlic for 2 minutes; stir in spaghetti sauce and Italian seasoning. Heat sauce until warmed through, stirring occasionally, 2 to 5 minutes.

Spread 1/2 cup of sauce in the bottom of a 9x13 baking dish. Cover with a layer of noodles. Spread half the ricotta mixture over noodles; top with another noodle layer. Pour 1 1/2 cups of sauce over noodles, and spread the remaining ricotta over the sauce. Top with remaining noodles and sauce and sprinkle mozzarella over all. Cover with greased foil.

Bake 45 minutes, or until cheese is bubbly and top is golden.

Scallop Scampi

Ingredients

4 tablespoons margarine
3 cloves garlic, minced
1 large onion, minced
1/2 cup dry white wine
1 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grated Romano cheese
1 (10.75 ounce) can chicken broth
1 pound bay scallops
1 pound linguine pasta
1/4 cup chopped fresh parsley

Directions

In a large skillet, melt margarine over medium heat and saute garlic and onion until translucent. Add wine, salt, ground black pepper and 1/4 cup cheese.

Add chicken broth and scallops; increase heat and boil rapidly for 7 to 8 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Reduce heat for scallop mixture and add parsley; place sauce on top of linguine. Sprinkle with remaining cheese; serve.

Cheese Lover's Tuna Casserole

Ingredients

1 cup elbow macaroni
1 (10.75 ounce) can condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
1 pound Cheddar cheese, cubed
1 1/2 cups seasoned croutons

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, in a 9x13 inch baking dish, combine soup, tuna and 1/2 of the cheese; mix well.

Add pasta to baking dish and mix together. Add remaining cheese to the top of the mixture, then add croutons. Cover dish and bake in preheated oven for 15 minutes or until the cheese is melted; serve.

KGEMINIGRL's SPAM® Casserole

Ingredients

1 (16 ounce) package tri-color rotini pasta
1 (10.5 ounce) can cream of mushroom soup
3/4 cup ketchup
1 (3 ounce) can chopped green chile peppers
1/2 onion, chopped
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed
2 cups shredded Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Place the cooked pasta into a large mixing bowl, and add the cream of mushroom soup, ketchup, green chiles, onion, and luncheon meat. Pour into a 9x13 inch baking dish, and evenly sprinkle with the Cheddar cheese.

Bake in the preheated oven until the casserole is hot and the Cheddar cheese has melted, about 10 minutes.

Basil Chicken over Angel Hair

Ingredients

1 (8 ounce) package angel hair pasta
2 teaspoons olive oil
1/2 cup finely chopped onion
1 clove garlic, chopped
2 1/2 cups chopped tomatoes
2 cups boneless chicken breast halves, cooked and cubed
1/4 cup chopped fresh basil
1/2 teaspoon salt
1/8 teaspoon hot pepper sauce
1/4 cup Parmesan cheese

Directions

In a large pot of salted boiling water, cook angel hair pasta until it is al dente, about 8 to 10 minutes. Drain, and set aside.

In a large skillet, heat oil over medium-high heat. Sauté the onions and garlic. Stir in the tomatoes, chicken, basil, salt and hot pepper sauce. Reduce heat to medium, and cover skillet. Simmer for about 5 minutes, stirring frequently, until mixture is hot and tomatoes are soft.

Toss sauce with hot cooked angel hair pasta to coat. Serve with Parmesan cheese.

Ham and Asparagus Fettuccine

Ingredients

12 ounces dry fettuccini noodles
8 ounces fresh asparagus,
trimmed and cut into 2 inch pieces
1/2 cup butter
2 cups heavy cream
3/4 cup grated Parmesan cheese
1/4 teaspoon garlic powder
1/4 teaspoon ground black
pepper
1 pinch cayenne pepper
1/2 pound cooked ham, diced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Stir asparagus into pot in the last five minutes of cooking; drain.

While pasta is cooking, heat butter and cream in a medium saucepan over medium heat. When mixture begins to bubble, stir in Parmesan, garlic powder, pepper and cayenne. Continue cooking until mixture thickens, stirring occasionally. Stir in ham and heat through.

Toss pasta and asparagus with sauce and serve immediately.

Baked Macaroni and Cheese III

Ingredients

1 (16 ounce) package elbow macaroni
1/2 cup evaporated milk
2 eggs
1 (8 ounce) container sour cream
1 teaspoon seasoning salt
1/2 teaspoon black pepper
1 1/2 cups shredded Cheddar cheese
1/2 cup grated Parmesan cheese
1 tablespoon butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In a bowl mix milk, eggs, sour cream, seasoning salt, and pepper. Layer macaroni, cheddar cheese, and milk mixture until pan is full. Sprinkle Parmesan cheese and pour melted butter on top.

Bake in a preheated oven for 20 to 30 minutes or until milk mixture is done.

California Primavera

Ingredients

6 ounces spaghetti
3 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, minced
1 tablespoon chopped fresh basil
5 fresh mushrooms, sliced
1 (14.5 ounce) can stewed tomatoes
1 (16 ounce) package frozen mixed vegetables
1 teaspoon salt
ground black pepper to taste
1 tablespoon grated Parmesan cheese

Directions

In a large pot with boiling salted water cook spaghetti pasta until al dente. Drain.

Meanwhile, in a large skillet heat olive oil over medium heat. Add onion, garlic, basil, sliced mushrooms, and chopped tomatoes and cook for 5 minutes. Stir in California-style vegetables, salt, and ground black pepper. Cook for approximately 10 minutes, stirring often, until vegetables are tender and crisp.

Pour vegetable mixture over cooked and drained pasta. Toss well. Sprinkle with grated Parmesan cheese and serve.

Carrie's Artichoke and Sun-dried Tomato Pasta

Ingredients

1 (8 ounce) package fresh fettuccine
4 tablespoons butter
3 cloves garlic, crushed
1 (8 ounce) package sliced mushrooms
1/2 medium onion, chopped
10 ounces marinated artichoke hearts
2/3 (8 ounce) jar sun-dried tomatoes, packed in oil
1 (2 ounce) can sliced black olives, drained
1 teaspoon black pepper
1 ripe tomato, chopped
2 tablespoons lemon juice
1 cup dry white wine
1 cup Parmesan cheese

Directions

Cook pasta in boiling water until done. Drain.

Melt butter over medium heat in a large saucepan. Sauté onions, mushrooms, and garlic until tender. Stir in sun-dried tomatoes, olives, artichoke hearts, wine, and lemon juice. Bring to a boil; cook until liquid is reduced by a third, about 4 minutes.

Toss pasta with sauce. Top with tomatoes and cheese, add pepper to taste, and serve.

Lasagna-Stuffed Mushrooms

Ingredients

1/4 pound lean ground beef
1/2 cup fat-free small curd cottage cheese
1 egg
1 tablespoon finely chopped green onion
1 tablespoon chopped fresh parsley
salt and black pepper to taste
1/4 cup prepared pasta sauce, divided
6 large fresh mushrooms, or more as needed, stems removed
1/4 cup shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C). Spray an 8x8-inch baking dish with cooking spray.

Cook and stir the ground beef in a skillet over medium heat, breaking it apart as it cooks, until the meat is no longer pink, about 10 minutes. Mix together the cottage cheese, egg, green onion, parsley, and salt and pepper in a bowl until the mixture is well combined. Stir in the cooked ground beef.

Place the mushrooms, hollow sides up, close together in the prepared baking dish. Spoon about 1 tablespoon of the cheese filling into the cavity of each mushroom, and allow remaining filling to overflow between mushrooms.

Bake in the preheated oven until the cheese filling is set, about 15 minutes. Remove dish from oven, and spread the pasta sauce evenly over the mushrooms. Sprinkle an even layer of mozzarella cheese over the sauce, return the dish to the oven, and broil until the cheese is bubbling and beginning to brown, about 5 more minutes. Let the mushrooms stand 5 minutes before serving.

Divine Spaghetti Sauce

Ingredients

1 pound lean ground beef
2 (28 ounce) cans whole peeled tomatoes
2 (6 ounce) cans tomato paste
1 large onion, chopped
4 stalks celery, chopped
2 green bell peppers, chopped
1 red bell pepper, chopped
15 fresh mushrooms, sliced
5 tablespoons Italian seasoning
1 teaspoon dried red pepper flakes
4 bay leaves
2 tablespoons chopped fresh basil
3 cloves garlic, minced
1 pound spaghetti

Directions

In a large skillet, brown beef over medium heat until no longer pink; cut up any remaining chunks of beef and reserve.

In a large saucepan, combine whole tomatoes and paste; mash until smooth. Cover and heat on low.

In a large skillet over medium heat, quickly sear onion and celery until transparent; add to tomato sauce in saucepan. In same skillet, saute bell peppers and mushrooms for a few minutes, but do not allow them to become soft; add to tomato sauce.

Add Italian seasoning, dried red pepper flakes, bay leaves, basil and garlic to tomato sauce; add beef and mix. Remove cover, simmer over low heat and continue to simmer all day, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add sauce to pasta; serve.

Amazing White Clam Sauce

Ingredients

1/2 cup olive oil
1 large onion, chopped
6 cloves garlic, minced
2 tablespoons red pepper flakes,
or to taste
1 3/4 cups half-and-half cream
3 (6.5 ounce) cans minced clams,
drained with juice reserved
1/4 cup grated Parmesan cheese
for topping
1 (8 ounce) package dried linguine
pasta

Directions

Heat olive oil in a large skillet over medium-high heat. Add onion and red pepper flakes, and cook stirring constantly until onion is tender. Add garlic, and cook for a couple of minutes, just until fragrant. Pour in the reserved clam juice, and simmer over low heat for 10 minutes.

Gradually stir the half-and-half cream into the skillet, and simmer for another 20 minutes, but do not boil. At this time, I like to prepare my linguine and garlic bread.

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, until al dente.

Add clams to the sauce, and cook just until clams are heated through, or they will become tough and chewy. Remove from heat, and serve over linguine pasta. Top with a sprinkle of grated Parmesan cheese.

Chili Chicken Pasta Topper

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cubed
1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
with Herbs Soup
1/2 cup milk
2 tablespoons grated Parmesan
cheese
1 teaspoon chili powder
1/2 teaspoon garlic powder
4 cups hot cooked corkscrew-
shaped pasta

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often.

Add soup, milk, cheese, chili powder and garlic and heat through. Serve over pasta.

Crawfish Fettuccine

Ingredients

1 cup butter
2 cloves garlic, crushed
2 large onions, chopped
1 1/2 cups chopped green bell pepper
1/2 pound sliced fresh mushrooms
1/4 cup all-purpose flour
1/2 cup dry white wine
1 cup half-and-half cream
1 pound jalapeno cheese food (such as Velveeta® Mexican Mild), shredded
2 (16 ounce) packages cooked and peeled whole crawfish tails
1/2 teaspoon Creole seasoning (such as Tony Chachere's®)
salt and ground black pepper to taste
1/2 cup Parmesan cheese, or to taste
1 (16 ounce) package fettuccini pasta

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Melt the butter in a large pot over medium-high heat. Stir in the garlic, onion, bell pepper, mushrooms, and flour. Cook and stir until the onion has softened and turned translucent, about 8 minutes. Pour in the wine, half-and-half, and jalapeno cheese food. Bring to a simmer; add the crawfish tails and reduce heat to medium-low. Cover and simmer 15 minutes. Season with Creole seasoning, salt, and pepper. Pour the mixture into a 9x13 inch casserole dish, and sprinkle with Parmesan cheese.

Bake in the preheated oven until the cheese has melted and the dish is bubbly, about 20 minutes.

While the crawfish is baking, fill a large pot with lightly-salted water and bring to a rolling boil. Stir in the fettuccini and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Serve the crawfish over the hot pasta.

Meatball Noodle Onion Stoup

Ingredients

3 tablespoons butter
1/2 onion, thinly sliced
1 teaspoon minced garlic
1 (4 ounce) can sliced mushrooms, drained
1 (14.5 ounce) can Italian-style stewed tomatoes
4 cups water
1 (1 ounce) package French onion soup mix
20 frozen cooked meatballs, thawed
8 ounces fusilli pasta

Directions

Melt the butter in a large saucepan over medium heat. Stir in the onion and garlic, and cook until the onion is almost translucent. Add the mushrooms and the stewed tomatoes with liquid to the pan; use the back of a large spoon to break up tomatoes. Pour in the water; bring soup to a boil.

Sprinkle in the dry soup mix; add the frozen meatballs. Bring back to a boil, and stir in the pasta. Cook at a low boil until the pasta is done, about 10 minutes.

Stewed Vegetables and Ham Soup

Ingredients

1 (14.5 ounce) can Italian stewed tomatoes, cut up
3/4 cup chicken broth
1 tablespoon minced fresh basil
1/8 teaspoon pepper
1/2 cup frozen mixed vegetables
1/2 cup cubed fully cooked ham
1/2 cup frozen cut green beans
1/2 cup cooked spiral pasta

Directions

In a medium saucepan, combine the tomatoes, chicken broth, basil and pepper. Bring to a boil. Stir in the mixed vegetables, ham and beans. Return to a boil. Reduce heat; cover and simmer about 10 minutes or until vegetables are tender. Stir in pasta and heat through.

Spaghetti Carbonara II

Ingredients

1 pound spaghetti
1 tablespoon olive oil
8 slices bacon, diced
1 tablespoon olive oil
1 onion, chopped
1 clove garlic, minced
1/4 cup dry white wine (optional)
4 eggs
1/2 cup grated Parmesan cheese
1 pinch salt and black pepper to taste
2 tablespoons chopped fresh parsley
2 tablespoons grated Parmesan cheese

Directions

In a large pot of boiling salted water, cook spaghetti pasta until al dente. Drain well. Toss with 1 tablespoon of olive oil, and set aside.

Meanwhile in a large skillet, cook chopped bacon until slightly crisp; remove and drain onto paper towels. Reserve 2 tablespoons of bacon fat; add remaining 1 tablespoon olive oil, and heat in reused large skillet. Add chopped onion, and cook over medium heat until onion is translucent. Add minced garlic, and cook 1 minute more. Add wine if desired; cook one more minute.

Return cooked bacon to pan; add cooked and drained spaghetti. Toss to coat and heat through, adding more olive oil if it seems dry or is sticking together. Add beaten eggs and cook, tossing constantly with tongs or large fork until eggs are barely set. Quickly add 1/2 cup Parmesan cheese, and toss again. Add salt and pepper to taste (remember that bacon and Parmesan are very salty).

Serve immediately with chopped parsley sprinkled on top, and extra Parmesan cheese at table.

Italian Turkey Pasta Skillet

Ingredients

1/2 (16 ounce) package whole-wheat spaghetti
olive oil
1 small red onion, thinly sliced
1 green bell pepper, chopped
1 pound cubed cooked turkey
1 (26 ounce) jar spaghetti sauce
1 cup shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan or Dutch oven over medium heat. Stir in the onion and green pepper. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the turkey and spaghetti sauce. Bring to a simmer over medium-high heat, then cover, and reduce heat to medium-low. Cook until the sauce is hot.

Once the spaghetti has been cooked and drained, stir it into the hot sauce along with the mozzarella cheese. Stir until the cheese melts, then serve.

Spinach Pasta Salad

Ingredients

1 (12 ounce) package farfalle pasta
10 ounces baby spinach, rinsed and torn into bite-size piece
2 ounces crumbled feta cheese with basil and tomato
1 red onion, chopped
1 (15 ounce) can black olives, drained and chopped
1 cup Italian-style salad dressing
4 cloves garlic, minced
1 lemon, juiced
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, spinach, cheese, red onion and olives.

Whisk together the salad dressing, garlic, lemon juice, garlic salt and pepper. Pour over salad and toss. Refrigerate for 2 hours and serve chilled.

Feta and Bacon Pasta Sauce

Ingredients

8 slices bacon, chopped
2 leeks, sliced
1 tablespoon butter
1/4 cup all-purpose flour
2 cups milk
8 ounces feta cheese, crumbled
ground black pepper to taste

Directions

Place bacon in a large skillet over medium-high heat. Fry for a few minutes, then add the leeks. Cook and stir until bacon is crisp and leeks are tender. Set aside.

Melt the butter in a saucepan over medium heat. Whisk together the flour and milk, then pour into the saucepan with the butter. Bring to a boil and cook, stirring constantly, until thickened. Remove from the heat and stir in the feta cheese. Mix in bacon and leeks, then season with pepper to taste. Serve over your favorite pasta.

Beefy Cheesy Pasta

Ingredients

1/2 pound lean ground beef
1 onion, diced
1/4 cup soy sauce
1 clove garlic, minced
5 cups rotelle pasta
1/4 cup milk
1 tablespoon butter
5 slices processed American cheese

Directions

In a large skillet over medium heat, cook beef, onion, soy sauce and garlic until beef is brown and juices run clear.

While beef is cooking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return cooked pasta to its pot over low heat; stir in milk and butter. Stir in beef mixture until well combined. Stir in cheese slices, one at a time, until melted. Serve at once.

Spaghetti with Bacon

Ingredients

1 (16 ounce) package spaghetti
1/4 cup olive oil
8 slices bacon, cut into 1/4 inch pieces
4 cloves garlic, minced
1/2 cup chopped fresh flat-leaf parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the bacon, and cook until the bacon has begun to shrink, about 3 minutes. Add the garlic, and continue cooking and stirring until the garlic has softened, and the bacon is crisp, about 5 minutes. Toss the drained pasta with the bacon, oil, and parsley to serve.

Shrimp Linguine Alfredo

Ingredients

1 (12 ounce) package linguine pasta
1/4 cup butter, melted
4 tablespoons diced onion
4 teaspoons minced garlic
40 small shrimp, peeled and deveined
1 cup half-and-half
2 teaspoons ground black pepper
6 tablespoons grated Parmesan cheese
4 sprigs fresh parsley
4 slices lemon, for garnish

Directions

Cook pasta in a large pot of boiling water until al dente; drain.

Meanwhile, melt butter in a large saucepan. Saute onion and garlic over medium heat until tender. Add shrimp; saute over high heat for 1 minute, stirring constantly. Stir in half-and-half. Cook, stirring constantly, until sauce thickens.

Place pasta in a serving dish, and cover with shrimp sauce. Sprinkle with black pepper and Parmesan cheese. Garnish with parsley and lemon slices.

Italian Chicken and Peppers for a Crowd

Ingredients

3 tablespoons vegetable oil
4 pounds skinless, boneless
chicken breasts, cut into 1-inch
cubes
4 medium green peppers, cut into
strips
4 medium onions, chopped
4 cloves garlic, minced
7 1/2 cups Prego® Fresh
Mushroom Italian Sauce
Hot cooked spaghetti

Directions

Heat oil in saucepot. Add chicken and cook until browned and done, stirring often.

Add peppers, onions and garlic and cook until tender. Add pasta sauce and heat through. Serve over spaghetti.

Saucy Chicken Skillet

Ingredients

1/2 pound fettuccine, uncooked
1 tablespoon oil
4 (4 ounce) boneless skinless
chicken breast halves
4 ounces PHILADELPHIA Cream
Cheese, cubed
3/4 cup fat-free reduced-sodium
chicken broth
1/4 cup KRAFT Balsamic
Vinaigrette Dressing
2 green onions, chopped
2 tablespoons chopped fresh basil
or parsley
1/2 cup snow peas
1/2 cup cherry tomatoes, halved

Directions

Cook pasta as directed on package.

Meanwhile, heat oil in large skillet on medium heat. Add chicken; cook 5 min. on each side or until browned on both sides.

Stir in cream cheese, broth, dressing, onions and basil. Cook and stir until sauce begins to thicken and chicken is cooked through (170 degrees F.) Add snow peas and tomatoes; cook 2 to 4 min. or until snow peas are crisp-tender, stirring occasionally. Serve over the pasta.

Shrimp Durango

Ingredients

1 pound dry fettuccine pasta
3 tablespoons butter
1 pound shrimp, peeled and deveined
1/2 cup white wine
2 tablespoons lime juice
1/2 bunch cilantro, finely chopped
1/8 teaspoon cayenne pepper
salt and pepper to taste

Directions

Bring a large pot of water to boil, add fettuccine noodles and return water to boil. Cook until noodles are al dente. Drain well.

Meanwhile, in a large skillet, melt butter over medium heat, add shrimp and cook about 3 minutes, until shrimp turn pink. Remove shrimp from heat and set aside.

Pour wine and lime juice into the skillet used to cook the shrimp. Bring the mixture to a boil. Boil until the mixture is reduced by half, about 2 minutes. Return shrimp to skillet. Add cilantro, cayenne pepper and salt and pepper. Stir to heat the mixture through, about 2 minutes. Toss with pasta and serve.

Pepper and Olive Pasta Sauce

Ingredients

1/2 cup olive oil
4 cloves garlic, minced
5 green bell peppers, cut into 1/4 inch strips
8 ounces kalamata olives
1/2 teaspoon crushed red pepper
1 cup white wine
32 ounces tomato-vegetable juice cocktail
1 teaspoon dried basil leaves
1/2 teaspoon dried oregano
1 pinch white sugar
salt and pepper to taste
1 tablespoon chopped fresh parsley

Directions

In a large skillet, heat the oil on high and add the garlic. Reduce to medium high and cook until the garlic begins to turn golden, then add the peppers. Cook until the peppers are soft and turning brown around the edges. Add the olives and crushed red pepper and stir. Pour in the wine and cook for 2 minutes.

Add the tomato-vegetable juice cocktail, basil, oregano, sugar, salt and pepper. Bring to a boil and reduce heat to medium. Cook until liquid is halved. Stir in parsley. Serve over your favorite pasta.

Aunt Fannie's Dinner

Ingredients

1/2 cup uncooked elbow macaroni
1 1/2 pounds ground beef
1/2 onion, chopped
1 teaspoon garlic powder
salt and pepper to taste
1 (8 ounce) can tomato sauce
1 cup stewed, diced tomatoes
1 (15 ounce) can whole kernel corn, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, saute the ground beef for 5 minutes. Add the onion and saute for 5 to 10 more minutes. Season with garlic powder, salt and pepper to taste. Add the tomato sauce, stewed OR diced tomatoes, corn and cooked macaroni. Stir well and allow to heat through, about 5 to 7 minutes.

Creamy Chicken and Broccoli Casserole

Ingredients

1 (16 ounce) package rotini pasta, uncooked
2 tablespoons butter
3 tablespoons extra-virgin olive oil
2 cups broccoli florets, finely chopped
2 tablespoons all-purpose flour
1 cup chicken broth
1 cup milk
salt and pepper to taste
1/8 teaspoon chipotle chile powder (optional)
2 cups Cheddar cheese, shredded
1/4 cup onion, finely diced
1 pound ground chicken
1 cup sour cream (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook until al dente, 7 to 10 minutes. Drain, cover, and set aside until needed.

Melt butter in a saucepan over medium-high heat, and stir in 1 tablespoon olive oil. Add 1 cup broccoli; toss and cook just until tender, about 5 minutes. Sprinkle broccoli with flour, and cook 1 minute. Stir in the chicken broth, and bring to a boil. Pour in the milk, and stir to blend. Season with salt, pepper, and chipotle pepper powder, if desired. Reduce heat to medium, and simmer mixture until sauce thickens, 8 to 10 minutes. Mix in 1 cup Cheddar cheese and stir until melted. Remove from heat.

Heat the remaining 2 tablespoons olive oil in another large skillet over medium-high heat. Stir in the onion, ground chicken, and remaining 1 cup of broccoli. Cook and stir until chicken is evenly browned and no longer pink, about 10 minutes. Season to taste with salt and pepper. Reduce heat, and cook until liquid is reduced, about 5 minutes.

Preheat oven broiler to High. Lightly grease 9x13 inch baking dish.

Toss the pasta with the broccoli sauce until evenly blended. Stir in the sour cream, if desired. Stir the broccoli sauce mixture into the chicken mixture. Spoon into the prepared baking dish. Top with remaining 1 cup Cheddar cheese.

Cook under preheated broiler until cheese melts and browns around the edges, 3 to 5 minutes.

Surprise Pasta

Ingredients

1 pound lean ground beef
salt and pepper to taste
1/2 onion
1 green bell pepper
1 (6 ounce) can tomato paste
1 tablespoon chopped garlic
1 tablespoon dried oregano
20 cherry tomatoes
1 (12 ounce) package linguine
pasta

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, brown the ground beef until almost cooked; about 10 minutes. Season lightly with salt and pepper.

Using a food processor, chop the onion finely. Wash it out and then put in the bell pepper. It should turn to liquid. That's the surprise!

Add tomato paste, garlic, onions, oregano, and bell pepper juice to the browned beef. Allow it to settle a little bit, folding it all together. Add the tomatoes and cover; simmer for another 15 minutes. With a fork or spatula crush the tomatoes and blend the juice into the sauce; continue simmering for about 10 more minutes. Serve over cooked pasta.

Pasta Salad

Ingredients

1 pound tri-colored spiral pasta
6 tablespoons salad seasoning mix
1 (16 ounce) bottle Italian-style salad dressing
2 cups cherry tomatoes, diced
1 green bell pepper, chopped
1 red bell pepper, diced
1/2 yellow bell pepper, chopped
1 (2.25 ounce) can black olives, chopped

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Whisk together the salad spice mix and Italian dressing.

In a salad bowl, combine the pasta, cherry tomatoes, bell peppers and olives. Pour dressing over salad; toss and refrigerate overnight.

Mac and Cheese I

Ingredients

2 cups macaroni
1/2 cup nonfat cottage cheese
1 egg white
1/2 packet artificial sweetener
1/4 cup reduced fat processed
cheese food, cubed
1/4 cup lowfat buttermilk
1/4 teaspoon liquid smoke
flavoring
1/2 cup crushed saltine crackers

Directions

Cook pasta in a large pot of boiling salted water until al dente.
Grease a 2 quart casserole dish.

In a food processor, blend cottage cheese until smooth.

In large bowl, combine cottage cheese, egg white, sweetener, cheese food, buttermilk and liquid smoke until well mixed. Stir in pasta. Pour into prepared dish. Top with crushed crackers.

Bake at 400 degrees F (205 degrees C) for 30 minutes.

Quick and Easy Chicken and Tomato Pasta

Ingredients

1/2 (16 ounce) package angel hair pasta
olive oil
2 skinless, boneless chicken breast halves - chopped
2 teaspoons garlic and herb seasoning blend
1 (6 ounce) can sliced black olives, drained
1 (8 ounce) can sliced mushrooms, drained
2 (16 ounce) cans diced tomatoes
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Boil pasta for 8 to 10 minutes, or until al dente. Drain.

Heat olive oil in a large skillet over medium high heat. Sprinkle chicken with seasoned salt, and cook for 2 to 3 minutes. Stir in drained black olives and mushrooms. Continue cooking, stirring occasionally, until chicken is golden brown. Strain chicken juices from pan, and reduce heat to low. Stir in tomatoes, cover, and simmer for 15 minutes.

Toss the pasta and chicken mixture together, sprinkle with Parmesan cheese, and serve.

Ingredients

2 tablespoons vegetable oil
1 (8 ounce) package fideo pasta
1/2 teaspoon ground cumin
1/2 teaspoon garlic salt
1 (8 ounce) can tomato sauce
1 tablespoon chili powder
1 1/2 cups water

Directions

Heat oil in a saucepan over medium-high heat. Add the fideo, and fry until browned. Pour in half of the can of tomato sauce, and 1 cup of the water. Season with cumin, garlic salt and chili powder, and stir to blend. Bring to a boil, and cook until the liquid has almost evaporated.

Stir in the remaining tomato sauce and water. Cover, and cook over medium heat for about 10 minutes, or until the fideo is tender, and the sauce has thickened.

Baked Fettuccine Lasagna

Ingredients

12 ounces dry fettuccine pasta
1 pound lean ground beef
(optional)
1 cup chopped onion
1 cup red bell pepper, chopped
1 tablespoon butter
1 (29 ounce) can diced tomatoes
1 (4 ounce) can sliced mushrooms
3 tablespoons chopped black olives
2 teaspoons dried oregano
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup beef broth
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

In a large skillet, brown beef over medium heat. Drain fat from pan, and transfer meat to a bowl. In the same skillet, cook onion and bell pepper in butter until tender. Stir in tomatoes, mushrooms, olives, and beef, and season with oregano. Simmer for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Arrange half of the cooked fettuccine in the prepared dish, top with half of the beef and vegetable mixture, and sprinkle with 1/2 cup of Cheddar cheese and 1/2 cup of mozzarella cheese. Repeat layers. Mix together soup and beef broth until smooth, and pour over casserole. Sprinkle with Parmesan cheese.

Bake in preheated oven for 30 to 35 minutes, or until heated through.

Miracle Lasagna

Ingredients

1 (26 ounce) jar PregoB®
Traditional Italian Sauce
6 uncooked lasagna noodles
1 (15 ounce) container ricotta
cheese
2 cups shredded mozzarella
cheese
1/4 cup grated Parmesan cheese

Directions

Spread about 1 cup pasta sauce in 2-quart shallow baking dish (11x7-inch). Top with 3 uncooked noodles, ricotta cheese, 1 cup mozzarella cheese, Parmesan cheese and 1 cup pasta sauce. Top with remaining 3 uncooked noodles and remaining pasta sauce. Cover.

Bake at 375 degrees F for 1 hour. Uncover and top with remaining mozzarella cheese. Let stand 5 minutes.

Rigatoni with Eggplant, Mushrooms and Goat

Ingredients

1 (16 ounce) package rigatoni pasta
3 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, sliced
1 (8 ounce) package fresh mushrooms, coarsely chopped
1 eggplant, cut into 1/2 inch cubes
1 (28 ounce) can crushed tomatoes in puree
1/2 cup chicken broth
15 kalamata olives, pitted and chopped
1 teaspoon dried thyme
1 1/2 teaspoons salt
1/4 teaspoon crushed red pepper flakes
8 ounces goat cheese, cut into large chunks

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large saucepan over medium low heat. Saute onion and garlic until soft and translucent, about 5 minutes. Increase heat to medium high. Stir in mushrooms, and cook until lightly browned, about 5 minutes. Stir in the eggplant, and cook 5 minutes. Stir in the tomatoes, chicken broth and olives. Season with thyme, salt and red pepper flakes. Bring to a boil. Reduce heat, cover, and simmer 30 minutes, or until eggplant is tender. Toss with pasta and goat cheese.

Shannon's Smoky Macaroni and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
6 tablespoons butter
1/2 cup all-purpose flour
5 1/2 cups milk, divided
2 1/2 cups shredded smoked Gouda cheese
1 1/2 cups shredded Cheddar cheese
1 1/2 cups shredded Swiss cheese
1 cup grated Parmesan cheese
1/2 cup grated Parmesan cheese
1 teaspoon bread crumbs
1 teaspoon cayenne pepper
olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

Fill a pot with lightly-salted water and bring to a boil. Stir the macaroni into the water and return to a boil. Cook and occasionally stir until the pasta has cooked through, but is still firm to the bite, about 8 minutes; drain.

Melt the butter in a large pot over medium heat. Add the flour to the melted butter and whisk continually for 1 to 2 minutes to make a roux. Whisk 2 cups of the milk into the roux until smooth and then add the remaining milk. Raise the heat to medium-high and continue cooking and stirring until thickened, but not boiling. Stir the Gouda, Cheddar, Swiss, and 1 cup Parmesan cheese into the mixture; once the cheeses have melted completely, fold the drained macaroni into the mixture to coat. Pour the macaroni mixture into a 9x13-inch baking dish.

Stir 1/2 cup Parmesan cheese, the bread crumbs, and cayenne pepper together in a small bowl; sprinkle over the macaroni. Drizzle the olive oil over the bread crumbs.

Bake in the preheated oven until golden and bubbly, about 30 minutes. Allow to rest 10 minutes before cutting.

Easy One-Step Spaghetti

Ingredients

1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
2 cups water
1 (8 ounce) package spaghetti, broken in half

Directions

Bring Pasta Sauce and water to a boil over high heat in 3-quart saucepan. Reduce heat to low, then add uncooked spaghetti. Simmer, stirring frequently, 16 minutes or until spaghetti is tender. Serve, if desired, with shredded mozzarella cheese, ricotta cheese or grated Parmesan cheese.

Quick Chicken Zingarella

Ingredients

4 boneless skinless chicken breasts, cut into 1-inch cubes
1 (28 ounce) jar spaghetti sauce
1 (14 ounce) jar roasted Italian cherry peppers, drained and chopped
5 fresh mushrooms, sliced
1 onion, chopped
3 cloves garlic, minced
2 tablespoons brown sugar
1/4 cup red wine
1/4 cup olive oil
1 (16 ounce) package linguini pasta

Directions

In large skillet, heat oil over medium heat. Add mushrooms, onions, and garlic; saute until tender. Add chicken, and cook until no longer pink. Stir in pasta sauce, wine, and brown sugar. Simmer for 15 minutes. Add drained and sliced roasted red peppers, and simmer 5 minutes more.

Meanwhile, cook pasta according to package directions. Drain. Serve sauce over pasta.

Pasta Pancetta

Ingredients

5 shallots, chopped
4 cloves garlic, chopped
6 ounces pancetta bacon, diced
2 cups fresh sliced mushrooms
2 pinches freshly ground black pepper
2 pinches dried oregano
1/2 cup chicken broth
1/4 cup olive oil
1 (12 ounce) package linguine pasta
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, cook pancetta in oil until just beginning to brown. Stir in shallots, garlic, and mushrooms: cook for one minute. Season with pepper and oregano, and pour in chicken broth. Bring to a boil over medium-high heat, and simmer for 1 to 2 minutes, stirring occasionally. Cover, and continue to simmer for 5 to 7 minutes.

Strain liquid from pan into cooked linguine, and add olive oil. Toss to coat. Divide pasta onto individual serving plates, and top with equal portions of pancetta and mushrooms. Garnish with freshly grated Parmesan.

Mushrooms a la Gill

Ingredients

2 cups uncooked macaroni pasta
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1/4 cup sliced fresh mushrooms
salt and pepper to taste

Directions

Bring a saucepan of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes. Drain.

In a separate saucepan, stir together the cream of mushroom soup, milk, water and mushrooms. Bring to a simmer, and cook until mushrooms are tender. Mix with cooked macaroni, and serve.

Tex-Mex Pasta Salad

Ingredients

2 tablespoons olive oil
1 teaspoon salt
1 (16 ounce) package fusilli pasta
2 pounds extra lean ground beef
1 (1.25 ounce) package taco seasoning mix
1 (24 ounce) jar mild salsa
1 (8 ounce) bottle ranch dressing
1 1/2 red bell peppers, chopped
6 green onions, chopped
3/4 cup chopped pickled jalapeno peppers
1 (2.25 ounce) can sliced black olives (optional)
1 (8 ounce) package shredded Cheddar cheese

Directions

Fill a large pot with water; pour in the olive oil and salt. Bring to a rolling boil over high heat. Stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 9 minutes. Drain and set aside.

Heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Mix in taco seasoning mix, remove from heat, and cool completely.

Combine salsa, ranch dressing, bell peppers, green onions, jalapenos, and black olives in a medium bowl. Toss together the cooked pasta, cooled beef mixture, Cheddar cheese, and dressing mixture in a large bowl. Cover and refrigerate at least 1 hour before serving.

Spicy English Seven-Layer Salad

Ingredients

2 cups small seashell pasta
4 carrots, peeled and julienned
1/2 head leaf lettuce - rinsed,
dried, and chopped
1 medium cucumber, peeled,
seeded, and diced
3/4 cup frozen green peas
1/2 cup frozen whole-kernel corn
2 cups mayonnaise
2 tablespoons brown sugar
1 tablespoon curry powder
1/2 teaspoon garlic salt
1 cup shredded Cheddar cheese

Directions

Bring a pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 7 minutes. Drain, and rinse under cold water to cool.

Place the carrots in an even layer in the bottom of a large glass bowl, preferably one that is roughly the same diameter from top to bottom. Place the lettuce in a layer over the carrots. Combine the cucumber, peas and corn; spread in a layer over the lettuce. Once the pasta is cooled and drained, then spread that out over the top.

In a smaller bowl, stir together the mayonnaise, brown sugar, curry powder, and garlic salt. Spread this carefully over the pasta. Top with shredded Cheddar cheese. Cover, and refrigerate for at least 1 hour before serving.

Fettuccine Alfredo IV

Ingredients

12 ounces dry fettuccine pasta
1 cup butter
1 cup heavy cream
1/4 teaspoon ground white pepper
1 1/2 cups grated Parmesan cheese
3 teaspoons chopped fresh parsley
1/4 teaspoon ground nutmeg
1/8 teaspoon garlic powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan over low heat, melt butter. Stir in cream and pepper, cook until mixture begins to thicken, 5 minutes. Stir in Parmesan until melted. Stir in parsley, nutmeg and garlic powder, cook 1 minute more. Toss with cooked pasta.

Best Ever Pasta Salad

Ingredients

2 cups rotelli pasta
1 cup vegetable oil
1/2 cup white wine vinegar
1/2 teaspoon dried tarragon
1/2 teaspoon dried dill weed
1 teaspoon salt
2 teaspoons prepared Dijon-style mustard
1/4 cup minced pimento
2 tablespoons minced capers
coarsely ground black pepper to taste
1 green bell pepper, seeded and diced
1/2 pound Havarti cheese, diced
4 green onions, diced
4 boneless chicken breast halves - cooked, cooled and cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, whisk together the oil, vinegar, tarragon, dill, salt, mustard, pimento, capers and pepper. Set aside.

In a large bowl, toss together the pasta, green pepper, Havarti, green onions and chicken. Add dressing to taste and toss to coat.

Classy Pumpkin Pasta

Ingredients

10 ounces dry fettuccini noodles
1 tablespoon vegetable oil
1 pound peeled, seeded and
grated pumpkin
2 1/2 tablespoons tomato paste
4 tablespoons lite sour cream
1 teaspoon chili powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, warm oil and cook pumpkin for about 10 minutes or until it begins to break apart.

Add tomato paste, sour cream and chili powder to taste; mix well. The mixture should be mushy and an even golden-orange color.

Scoop spoonfuls of the pumpkin mixture over the pasta; mix well to coat and serve.

Creamy Pesto Pasta Salad with Chicken,

Ingredients

Creamy Buttermilk Dressing:

1 large garlic clove, minced
1/3 cup mayonnaise
1/3 cup sour cream
1/3 cup buttermilk
3 tablespoons rice wine vinegar

Pasta Salad:

2 tablespoons salt
1 pound bow tie (farfalle) pasta
8 ounces trimmed asparagus, cut into 1-inch lengths
1 pound cooked chicken breast strips, pulled into bite-size pieces
8 ounces cherry tomatoes, halved and lightly salted
1 (14 ounce) can whole artichoke hearts, drained, cut into sixths
3 green onions, thinly sliced
1/2 cup pine nuts, toasted in a small skillet over low heat until golden
1/4 cup pesto (homemade or refrigerated prepared variety)

Directions

Mix dressing ingredients in a small bowl; keep chilled until ready to toss with salad. (Store in clean jar with lid.)

Bring 1 gallon of water and 2 Tbs. of salt to boil in a large soup kettle. Add pasta and, using package times as a guide, boil, stirring frequently and adding asparagus the last 1 minute, until just tender. Drain thoroughly (do not rinse) and dump onto a large, lipped cookie sheet. Set aside to cool while preparing remaining salad ingredients.

Place all salad ingredients (except buttermilk dressing) in a large bowl or transfer to a gallon-size zippered bag. (Can be covered and refrigerated several hours at this point.) When ready to serve, add dressing; toss to coat and serve.

Elegant Orzo with Wilted Spinach and Pine Nuts

Ingredients

1 (16 ounce) package uncooked orzo
1/2 cup olive oil
2 tablespoons butter
1/2 teaspoon minced garlic
1/2 teaspoon dried basil
1/2 teaspoon crushed red pepper flakes
1 cup pine nuts
1 (10 ounce) bag baby spinach
1/8 cup balsamic vinegar
1 (8 ounce) package crumbled feta cheese
1/2 fresh tomato, chopped
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes. (Firm or slightly undercooked orzo works best for this dish.) Drain, transfer to a mixing bowl, and set aside.

Heat olive oil and butter in a large skillet over medium high heat, stirring to blend. Stir in garlic, basil, and red pepper flakes, and reduce heat to medium. Stir in pine nuts and cook until lightly browned. Add spinach, cover, and cook on low heat for 5 minutes, or until spinach is wilted.

Toss spinach mixture with orzo pasta. Portion onto serving plates with a drizzle of balsamic vinegar and a sprinkling of crumbled feta cheese and chopped tomatoes. Allow guests to adjust seasoning with salt, as needed. Enjoy!

Bucket of Blood

Ingredients

Blood:

1 (26 ounce) can condensed tomato soup
1 (14 ounce) can vegetable broth
1 1/4 cups water
1/2 teaspoon red food coloring
4 drops blue food coloring

Body Parts:

2 cups cooked orechiette pasta (ears), or medium shells (noses), or ziti (intestine)
1 cup cooked canned peas or pearl onions (eyes)
1 cup canned white corn (teeth)

Directions

Mix the soup, broth, water and food coloring in a large saucepan or small Dutch oven. Simmer and add the body parts; heat through. Serve in a new and cleaned child's beach bucket (at least 1/2 gallon capacity), or from the pot.

Tofu and Cheese Stuffed Shells

Ingredients

1 (16 ounce) package jumbo pasta shells
1/3 cup grated carrot
1/4 cup shredded zucchini
3 tablespoons chopped onion
1 (8 ounce) container tofu
1/2 cup shredded Monterey Jack cheese
1 cup shredded mozzarella cheese, divided
1/2 cup ricotta cheese
1 egg white
1/2 teaspoon salt
1/2 teaspoon pepper
2 (8 ounce) cans diced tomatoes
1/3 cup tomato paste
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon garlic powder
1 teaspoon minced garlic

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a small saucepan over medium heat combine carrot, zucchini and onion. Pour in just enough water to cover; cook until tender and drain.

In a large bowl, mash the tofu with a fork. Stir in carrot mixture, Monterey Jack cheese, 1/2 cup mozzarella cheese, ricotta cheese, egg white, salt and pepper. Mix well and set aside.

In a medium saucepan over medium-high heat, combine tomatoes, tomato paste, basil, oregano, garlic powder and garlic. Bring to a boil; reduce heat to low and simmer for 10 minutes.

Stuff each cooked pasta shell with about 1 rounded tablespoon of the filling. Place shells in an ungreased 2-quart baking dish. Pour sauce over shells.

Cover and bake in preheated oven for 25 minutes, or until heated through. Sprinkle with remaining 1/2 cup mozzarella cheese.

Cheddar and Vegetable Pasta Bake

Ingredients

2 tablespoons butter or margarine
2 cloves garlic, minced
1 1/2 tablespoons flour
1 (12 fluid ounce) can evaporated skim milk
3/4 teaspoon salt
1/2 teaspoon hot pepper sauce (optional)
2 cups Sargento® Shredded Reduced Fat Mild Cheddar Cheese, divided
1 (16 ounce) package frozen mixed vegetables (cauliflower, red bell peppers, broccoli), thawed
3 cups bow tie or penne pasta, cooked and drained

Directions

Melt butter in large saucepan over medium heat. Add garlic; cook 2 minutes. Add flour; cook and stir 1 minute. Add milk, salt and pepper sauce. Heat to a boil, stirring constantly. Remove from heat; stir in 1 cup cheese until melted.

Add sauce and vegetables to pasta; toss well. Transfer to a greased medium baking dish or oval casserole. Cover with foil; bake in preheated 375 degrees F oven 15 minutes or until hot. Uncover and sprinkle with remaining cheese; bake 2 minutes more or until cheese is melted.

Beer, Orzo and Chicken

Ingredients

1/2 cup orzo pasta
1 (12 fluid ounce) can or bottle beer
2 teaspoons canola oil
1 pound boneless chicken thighs
1/2 onion, minced
3 cloves garlic, crushed
1 cup low-sodium chicken broth
1 cup tomato sauce
1/2 cup pimentos, drained
1 tablespoon ground turmeric
1/2 cup frozen petite peas
salt and pepper to taste

Directions

Place the orzo in a small bowl. Pour enough beer into the bowl to cover the orzo; set the remaining beer aside.

Heat the oil in a large, non-stick skillet over medium-high heat. Brown the chicken on both sides, about 4 minutes per side. Drain the fat from the skillet and lower heat to medium. Add onion and garlic; cook and stir until the onions are translucent.

Pour in the orzo mixture, the rest of the beer, chicken broth, tomato sauce, pimentos, and turmeric; cover and simmer for 10 minutes. Stir in the peas; simmer another 5 minutes. Season with salt and pepper.

Knefla Soup II

Ingredients

1 cup all-purpose flour
1 egg
1/2 cup water
1 pinch salt
1 large potato, diced
1 onion, diced
1/2 pound bacon, chopped
3 cups milk
1 cup heavy cream
salt and pepper to taste

Directions

In a medium bowl, combine flour, egg, 1/2 cup water and salt to form a dough. Cut into thin strips or small pieces.

Bring a large pot of water to boil. Stir in dough, potatoes and onion. Cook 20 minutes, until potatoes are tender. Drain.

While pasta and potatoes are cooking, cook bacon in a large skillet over medium heat until crisp. Save drippings.

Return pasta and potato mixture to large pot over medium-low heat, and combine with bacon, a teaspoon of bacon grease, milk, cream and salt and pepper. Adjust bacon grease to taste and milk or cream to cover. Simmer 20 minutes, without boiling. Serve hot.

Rotini Chicken Casserole

Ingredients

2 3/4 cups uncooked rotini pasta
3/4 cup chopped onion
1/2 cup chopped celery
2 garlic cloves, minced
1 tablespoon olive or canola oil
3 cups cooked, cubed chicken breast
1 (10.75 ounce) can reduced-fat, reduced-sodium condensed cream of chicken soup, undiluted
1 1/2 cups fat-free milk
1 (16 ounce) package frozen Italian blend vegetables
1 cup shredded reduced-fat Cheddar cheese
2 tablespoons minced fresh parsley
1 1/4 teaspoons dried thyme
1 teaspoon salt
2/3 cup crushed cornflakes

Directions

Cook pasta according to package directions. Meanwhile, in a nonstick skillet, saute onion, celery and garlic in oil until tender. Drain pasta; place in a bowl, Add the onion mixture, chicken, soup, milk, frozen vegetables, cheese, parsley, thyme and salt.

Pour into a shallow 3-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350° for 25 minutes. Sprinkle with cornflakes; spritz with nonstick cooking spray. Bake, uncovered, 10-15 minutes longer or until heated through.

Pasta and Bean Casserole

Ingredients

1 (16 ounce) package seashell pasta
2 tablespoons olive oil
1 medium onion, peeled and diced
3 cloves garlic, minced
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1 jalapeno pepper, minced (optional)
1 (14.5 ounce) can diced tomatoes with juice
1 (15 ounce) can garbanzo beans
1 teaspoon basil
1 teaspoon dried oregano
1 teaspoon ground paprika
1 teaspoon ground cumin
1 teaspoon ground coriander
salt to taste
black pepper to taste
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Oil a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente. Drain.

Heat olive oil in a skillet over medium heat. Cook onion in oil until soft, then add garlic and red and green peppers. Stir in jalapeno, if desired. Continue cooking for 2 more minutes. Stir in tomatoes and garbanzo beans. Season with basil, oregano, paprika, cumin, coriander, and salt and pepper. Simmer with 5 minutes. Remove from heat, and stir in pasta. Transfer to prepared baking dish, and top with cheese.

Bake in preheated oven for 30 to 40 minutes, or until cheese is melted and bubbly.

Feta Shrimp Pasta

Ingredients

1 (16 ounce) package uncooked
angel hair pasta
2 tablespoons butter
2 tablespoons diced onion
4 ounces crumbled feta cheese
1/2 pound medium shrimp -
peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook 4 minutes, until al dente, and drain. Transfer to a large bowl.

Melt the butter in a skillet over medium heat. Place onion in the skillet and cook until tender. Stir in shrimp, and cook 3 minutes, or until opaque. Mix in feta cheese, and continue cooking 1 minute. Toss with the pasta and serve.

Pasta Carbonara II

Ingredients

4 tablespoons butter
4 tablespoons olive oil
1 pound chopped ham
1 pound spaghetti, cooked and drained
1/2 pound bacon, cooked and crumbled
1/2 cup chopped fresh parsley
4 eggs, beaten
1 (4 ounce) jar diced pimento peppers, drained
2/3 cup grated Parmesan cheese
2 cloves garlic
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (6 ounce) can black olives, chopped

Directions

Melt butter or margarine in a large skillet.

Add the oil and ham and saute lightly.

Add the cooked spaghetti, bacon, cheese, garlic, parsley, salt and pepper. Stir well.

Turn off the heat and pour beaten eggs over all. Toss to coat evenly, then add the olives and pimentos and toss again. Serve at once.

Minute Tomato Soup with Tortellini

Ingredients

2 (10.75 ounce) cans condensed tomato soup
1 teaspoon dried oregano
1 tablespoon dried basil
1 teaspoon dried parsley
3/4 teaspoon ground black pepper
4 1/2 ounces fresh tortellini pasta

Directions

Prepare soup in a medium saucepan according to package directions. Add the oregano, basil, parsley and ground black pepper, stirring well, over medium heat. Simmer for 5 minutes, reduce heat to low and add the tortellini. Continue to simmer for 5 more minutes, or until tortellini is cooked.

Yogurt Shrimp Fettuccine

Ingredients

16 ounces dry fettuccine pasta
2 tablespoons butter
1 1/2 pounds medium shrimp -
peeled and deveined
salt and pepper to taste
2 teaspoons paprika
1 red bell pepper, chopped
1 green bell pepper, sliced
1 tablespoon minced shallots
1 teaspoon chopped garlic
2 tablespoons brandy
1/2 cup sour cream
1 cup plain yogurt
4 tablespoons chopped fresh
cilantro

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and set aside.

Heat butter or margarine in a large skillet. Add the shrimp, salt and pepper to taste and paprika. Stir with a wooden spatula. When the shrimp become pink (it should take 2 to 3 minutes), remove them with a slotted spoon, leaving the cooking liquid in the skillet.

Add red and green bell peppers, shallots, garlic and salt and pepper to taste. Cook, stirring, about 3 to 4 minutes over medium high heat. Add cognac and shrimp. Cook over medium heat for 2 more minutes.

Add sour cream and yogurt and blend all together. Add cilantro and bring to a simmer for about 30 seconds. Do not boil or sauce will separate. Serve over cooked fettuccine.

Pasta Fruit Salad II

Ingredients

1/2 (12 ounce) package macaroni
1 (3.5 ounce) package instant
vanilla pudding mix
1 1/2 cups milk
1 (11 ounce) can mandarin
oranges, drained
1 (20 ounce) can crushed
pineapple, drained
1 (15.25 ounce) can fruit cocktail,
drained
1/2 (10 ounce) jar maraschino
cherries, drained
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Prepare pudding according to directions on package however, use only 1 1/2 cups milk. Refrigerate until chilled.

In a large bowl, combine the pasta and pudding; mix until evenly coated.

Add oranges, pineapples, fruit cocktail and cherries to pasta mixture. Mix well. Fold in whipped topping, chill and serve.

Pasta with Gorgonzola and Sweet Onion

Ingredients

1 (16 ounce) package spaghetti
1/4 cup olive oil
2 large sweet onions, thinly sliced
2 cloves garlic, minced
2 tablespoons balsamic vinegar
4 ounces Gorgonzola cheese,
crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium high heat. Saute onions until golden brown, about 10 minutes. Stir in garlic, and cook for 2 minutes. Remove from heat, and stir in balsamic vinegar.

In a large bowl, combine pasta, onion mixture, and Gorgonzola. Toss until evenly coated, and cheese is melted.

Chicken Bolognaise

Ingredients

1 tablespoon vegetable oil
3 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 white onion, chopped
2 cloves garlic, finely chopped
1 (28 ounce) can peeled and crushed tomatoes
4 button mushrooms, chopped
1/2 teaspoon white sugar
1/2 teaspoon Italian seasoning
4 cups uncooked rotini pasta
1/4 cup grated Parmesan cheese for topping

Directions

Heat oil in a large skillet over medium heat. Add chicken, onion and garlic; saute until chicken is mostly cooked through, about 10 minutes. Stir in the crushed tomatoes, mushrooms and Italian seasoning. Cook for about 5 minutes, stirring frequently.

Reduce heat and stir in the sugar. Simmer for at least 15 minutes. Meanwhile, bring a large pot of lightly salted water to a boil; add rotini pasta and cook until al dente. Drain and serve topped with the chicken mixture and grated Parmesan cheese.

Sun-Dried Tomato Basil Orzo

Ingredients

2 cups uncooked orzo pasta
1/2 cup chopped fresh basil leaves
1/3 cup chopped oil-packed sun-dried tomatoes
2 tablespoons olive oil
3/4 cup grated Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add orzo and cook for 8 to 10 minutes or until al dente. Drain and set aside.

Place basil leaves and sun-dried tomatoes in a food processor. Pulse 4 or 5 times until blended.

In a large bowl, toss together the orzo, basil-tomato mixture, olive oil, Parmesan cheese, salt and pepper. Serve warm or chilled.

Chicken Paprikash I

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
2 tablespoons olive oil
salt and pepper to taste
1 cup chopped onion
1 tablespoon paprika
1/4 cup white wine
1/4 cup chicken broth
1/2 cup sour cream

Directions

In a 12 inch skillet, heat olive oil and brown chicken on all sides. Season chicken with salt and pepper. Remove chicken and set aside.

Add onion to skillet. Cook just until tender, but not brown. Stir in paprika. Return chicken to skillet, turning to coat with paprika/onion mixture. Add wine and broth. Bring to a boil; reduce heat, cover and simmer for 40 minutes or until chicken is fully cooked and tender. Remove chicken and keep warm.

Boil skillet drippings until reduced to 1/2 cup liquid, about 3 minutes. Stir in 1/2 cup sour cream. Heat through. Serve chicken atop pasta if desired, and pour sauce over all.

Silverbeet Salad

Ingredients

1 cup uncooked rotini
1/2 bunch Swiss chard
(silverbeet), stems removed and
thinly sliced
1 red bell pepper, seeded and
chopped
1/4 cup vinaigrette salad dressing

Directions

Bring a saucepan of water to a boil. Add the rotini pasta, and cook for 8 minutes, or until tender. Drain, and rinse under cold water to cool.

In a medium bowl, toss together the rotini, Swiss chard, and bell pepper. Pour in dressing sparingly until you reach your desired amount.

Calamari Macaronatha

Ingredients

2 1/2 cups elbow macaroni
1 pound squid, cleaned
1/4 cup red wine vinegar
6 tablespoons extra virgin olive oil
4 cloves garlic, minced
1 large onion, chopped
1 1/2 cups crushed tomatoes
1/4 cup dry white wine
1/2 lemon, juiced
1 cinnamon stick, broken in half
2 bay leaves
1/4 teaspoon dried basil leaves
1/2 teaspoon dried oregano
salt and ground black pepper to taste
1/2 cup grated Mizithra cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small sauce pan, boil the squid in 3 cups of water mixed with the red wine vinegar for 8 to 10 minutes. Drain, cut into bite-sized rings/pieces, and set aside.

Heat the olive oil in a large heavy skillet. Saute the onion and garlic until onion is tender, but not brown. Stir in the squid, and saute for 2 minutes. Pour in the crushed tomatoes, white wine and lemon juice. Season with cinnamon stick, bay leaves, basil, oregano, salt and pepper. Bring to a boil, reduce heat, and simmer 15 to 20 minutes partially covered, stirring occasionally.

Remove from heat, and mix in cooked pasta. Serve topped with grated cheese.

Pasta e Fagioli II

Ingredients

2 cups cranberry beans
6 cups cold water
1/2 cup white wine
2 cups beef broth
4 1/2 cups chicken broth
3 cloves crushed garlic
1 tablespoon tomato paste
2 tablespoons chopped fresh
parsley
1 (8 ounce) package farfalle pasta
1/3 cup grated Parmesan cheese
1 tablespoon olive oil
2 tablespoons grated Parmesan
cheese

Directions

In a large pot, place cranberry beans and water. Bring to a boil. Cover pot and turn heat off. Allow to stand for one hour on burner.

Drain beans and return to large cooking pot. Add wine, beef broth, and chicken broth. Bring to boil, cover and simmer for 30 minutes.

Puree half of the beans. Return to the pot. Add the garlic, tomato paste, parsley, and farfalle pasta. Simmer gently, uncovered, for 25 to 30 minutes, or until pasta is tender and soup is thick. Stir in the grated Parmesan cheese. Garnish with drizzled olive oil, and additional grated Parmesan cheese.

Bryan's Sweet and Hot Tomato Pasta Sauce

Ingredients

2 tablespoons olive oil
2 cloves garlic, finely chopped
1/8 teaspoon salt
1/8 teaspoon ground black pepper
1/2 tablespoon crumbled dried red chile pepper
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1/4 teaspoon celery salt
3/4 cup brown sugar, divided

Directions

In a saucepan, combine olive oil, garlic, salt, pepper and red peppers and lightly saute over high heat.

Reduce heat to low and mix in tomatoes and tomato paste. Stir in celery salt, salt and pepper. Start with 1/2 cup of the brown sugar and mix into the sauce. Gradually add brown sugar, depending on acidity of tomatoes. First taste of sauce should be sweet.

Mint Pesto Pasta

Ingredients

1 (16 ounce) package uncooked linguini pasta
6 tomatoes, seeded and chopped
20 fresh basil leaves
10 fresh mint leaves
2 cloves garlic, chopped
1/2 cup pine nuts
3 tablespoons Parmesan cheese
2 tablespoons ricotta cheese
1 1/2 tablespoons olive oil
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Place linguini in the pot, and cook for 8 to 10 minutes, until al dente. Drain, reserving 1 1/2 tablespoons water.

In a blender or food processor, blend the reserved water, tomatoes, basil, mint, garlic, pine nuts, Parmesan cheese, ricotta cheese, olive oil, salt, and pepper until smooth. Toss with the cooked pasta to serve.

Chicken and Onions Over Linguini

Ingredients

1 (8 ounce) package linguine pasta
2 tablespoons butter
2 tablespoons extra-virgin olive oil
1 onion, cut into large dice
4 green onions, cut into 1/4-inch pieces, white and green parts separated
2 skinless, boneless chicken breast halves, cut into 1/4-inch pieces
3 sprigs fresh thyme
1 clove garlic, minced
salt and ground black pepper to taste
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly-salted water to a boil. Cook the linguine in the boiling water until tender but still firm to the bite, about 11 minutes. Drain, reserving about 3/4 cup of the pasta water. Place the drained pasta in a large bowl.

Melt the butter with the olive oil in a large skillet over low heat. Cook the diced onion and white parts of the green onion in the butter and oil for about 10 minutes.

Stir the green parts of the green onions, the chicken, thyme, and garlic into the onions and continue cooking until the onions are translucent and the chicken is no longer pink in the center, about 10 minutes more.

Stir the reserved pasta water into the mixture and remove from the heat. Season with salt and pepper. Pour the mixture over the drained pasta and toss to coat. Sprinkle the Parmesan cheese over the pasta and stir.

Meatball and Pasta Soup

Ingredients

For the meatballs:

- 1/2 pound lean ground beef
- 1/2 pound bulk Italian sausage
- 1/3 cup grated Parmesan cheese
- 1/3 cup seasoned bread crumbs
- 1/4 cup milk
- 1 egg
- 2 tablespoons dried parsley
- 1 clove garlic, minced
- 1/8 teaspoon ground black pepper
- 2 tablespoons minced onion
- 1 tablespoon olive oil, or as needed

For the soup:

- 1 tablespoon butter
- 1 large carrot, chopped
- 2 stalks celery, chopped
- 3/4 cup chopped yellow onion
- 7 cups beef stock
- 2 tablespoons Italian-style tomato paste
- 1 (14.5 ounce) can chopped tomatoes
- 1/2 teaspoon salt, or to taste
- 1/4 teaspoon ground black pepper, or to taste
- 6 ounces uncooked tri-color wagon wheel pasta

Directions

Mix together in a bowl the ground beef, sausage, Parmesan cheese, bread crumbs, milk, egg, parsley, garlic, pepper, and onion. Roll into small meatballs, about 1 to 2 teaspoons each. Heat olive oil in a large skillet over medium-high heat. Brown meatballs in batches and drain on paper towels, wiping out pan between batches and adding more oil as needed.

Melt butter in a large pot over medium heat. Add carrots, celery, and onion and cook until slightly softened, about 8 minutes. Stir in the meatballs, stock, tomato paste, tomatoes, salt and pepper. Bring to a boil, then reduce heat to low. Simmer for 30 minutes. Skim fat from surface.

Bring a large pot of salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes. Drain. Cover and set aside.

Chicken Pasta Salad

Ingredients

1 (14 ounce) can Swanson®
Chicken Broth (Regular or Natural
Goodness™)
1/2 cup reduced-calorie
mayonnaise
1/4 cup grated Parmesan cheese
1 teaspoon dried dill weed or
dried basil leaves
3 cups cooked corkscrew-shaped
pasta
1 cup cherry tomatoes, cut in half
1 cup cooked peas
1/2 cup sliced mushrooms
1 small red onion, chopped
2 cups cubed cooked chicken
Lettuce leaves

Directions

Mix broth, mayonnaise, cheese and dill weed.

Toss pasta, tomatoes, peas, mushrooms, onion, chicken and broth mixture until evenly coated. Cover and refrigerate at least 2 hours. Serve on lettuce.

Italian Pasta Salad II

Ingredients

1 (12 ounce) package
rotini/corkscrew pasta
8 eggs
3 cups shredded mozzarella
cheese
2 tablespoons grated Parmesan
cheese
1 green bell pepper, chopped
5 green onions, chopped
2 tablespoons chopped fresh
parsley
1 1/2 cups mayonnaise
1/4 cup red wine vinegar
1 teaspoon dried oregano
1/2 teaspoon ground black
pepper

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine the pasta, eggs, mozzarella cheese, Parmesan cheese, bell pepper, green onions and parsley.

Prepare the dressing by mixing together the mayonnaise, vinegar, Italian seasoning and pepper.

Pour dressing over pasta mixture and toss well to coat. Refrigerate until chilled and serve.

Italian Pasta Salad

Ingredients

8 ounces rotini pasta
2 1/2 cups frozen mixed
vegetables
1/2 cup diced Cheddar cheese
1/3 cup pitted black olives
(optional)
1 cup Italian-style salad dressing

Directions

Cook pasta according to package directions. Drain, and rinse with cold water until completely cool.

In large bowl, combine pasta, vegetables, cheese, and olives. Toss well with dressing. Serve chilled or at room temperature.

Patriotic Pasta

Ingredients

DRESSING:

1/4 cup mayonnaise
1/4 cup sour cream
1/4 cup crumbled blue cheese
1 1/2 teaspoons milk
1/2 teaspoon salt
1/2 teaspoon white vinegar
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1/2 teaspoon honey mustard
1/8 teaspoon cayenne pepper

SALAD:

2 1/2 cups uncooked penne or medium tube pasta
1 garlic clove, minced
3/4 teaspoon minced fresh basil
2 tablespoons olive oil
1 1/2 cups fresh cauliflowerets
1 cup cherry tomatoes, halved
3 green onions, chopped
1/4 cup chopped sweet red pepper
4 ounces mozzarella cheese, cut into 1 inch strips
2 tablespoons grated Parmesan cheese

Directions

In a small bowl, combine the dressing ingredients; set aside. Meanwhile cook pasta according to package directions; rinse in cold water and drain. Transfer to a large bowl.

Meanwhile, in a large skillet, saute garlic and basil in oil until garlic is tender. Pour over pasta. Add the cauliflower, tomatoes, green onions, red pepper, cheese and dressing; toss to coat. Cover and refrigerate until serving.

Udon Peanut Butter Noodles

Ingredients

1 (9 ounce) package dried udon noodles

1/2 cup chicken broth

1 1/2 tablespoons minced fresh ginger root

3 tablespoons soy sauce

3 tablespoons peanut butter

1 1/2 tablespoons honey

2 teaspoons chili oil

3 cloves garlic, minced

1 whole rotisserie chicken, skinned and boned, meat pulled into large chunks

1 red bell pepper, thinly sliced

1/4 cup green onions, chopped

1/4 cup chopped peanuts

1/4 cup chopped fresh cilantro

Directions

Bring a large pot with lightly salted water to a rolling boil. Drop the udon in a few noodles at a time and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 10 to 12 minutes. Drain; return to the pot.

While the udon noodles are cooking, whisk the chicken broth, ginger, soy sauce, peanut butter, honey, chile oil, and garlic in a saucepan over medium-high heat. Bring to a boil, whisking until the peanut butter has melted. Pour the sauce over the noodles. Add the chicken and red bell pepper; toss until the noodles are evenly coated in the sauce. Sprinkle with green onions, chopped peanuts, and cilantro to serve.

Tropical Shrimp Scampi

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup olive oil
1/2 cup pineapple juice
1/2 cup no-pulp orange juice
5 teaspoons grated orange zest
5 teaspoons lemon zest
1 teaspoon salt
1 teaspoon pepper
5 cloves garlic, peeled
1 pound medium shrimp - peeled and deveined
2 tablespoons chopped fresh parsley
2 tablespoons grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 11 minutes.

While pasta is cooking, combine the olive oil, pineapple juice, orange juice, orange zest, lemon zest, salt, pepper, and garlic in a blender. Blend on high speed until smooth.

Pour sauce into a large skillet over medium-high heat. Bring to a simmer and cook for 2 minutes. Add the shrimp and parsley; cook until shrimp are pink and cooked through, 3 to 5 minutes.

Drain the linguini, and place on a serving platter. Spoon the shrimp and sauce over the pasta, and top with a sprinkle of Parmesan cheese.

2-Step Cheesy Pasta Twists

Ingredients

6 cups cooked corkscrew-shaped pasta
1 (26 ounce) jar Prego®
Traditional Italian Sauce*
1 cup shredded mozzarella
cheese
1/2 cup Pepperidge Farm®
Zesty Italian Croutons, crushed

Directions

Toss pasta with pasta sauce in medium skillet and heat through.

Top with cheese and crushed croutons. Cover and cook over low heat until cheese is melted.

Cavatelli, Broccoli and Mushrooms

Ingredients

1 (8 ounce) package cavatelli
pasta
1 head broccoli, cut into florets
1/2 cup butter
3 cloves garlic, finely chopped
1 (4.5 ounce) can sliced
mushrooms, drained
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place broccoli in a microwave safe dish with about 3 tablespoons of water. Microwave for 3 minutes, or until tender.

Melt butter in a medium skillet over medium heat. Saute garlic and mushrooms until garlic becomes aromatic. Combine with pasta, broccoli and Parmesan cheese; transfer to a 2 quart baking dish.

Cover and bake in preheated oven for about 20 minutes, or until heated throughout.

White Cheddar Macaroni with Bacon and Thyme

Ingredients

1 tablespoon grated Parmesan cheese, or as needed
1 pound mezze (short) penne pasta
1 pound thick sliced bacon, cut into 1/2-inch pieces
1/4 cup butter
1 small onion, chopped
1/3 cup all-purpose flour
4 cups milk
1 teaspoon dried thyme leaves
sea salt and cracked black pepper to taste
1/4 cup grated Parmesan cheese
3 1/2 cups shredded sharp white Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish, and sprinkle 1 tablespoon Parmesan cheese around the inside of the dish.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the penne, and return to a boil. Cook the penne uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Place the bacon pieces into a large, deep skillet, and cook over medium-high heat, stirring occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Retain 1/4 cup of bacon drippings. Set the bacon pieces aside.

Melt butter and bacon drippings together in a large saucepan over medium heat, and cook and stir the onion until translucent, about 5 minutes. Whisk in the flour, stirring frequently until the mixture forms a smooth paste. Whisk in the milk, a little at a time, and bring the mixture to a simmer, whisking constantly until thickened. Stir in the thyme, salt, and pepper, and then whisk in 1/4 cup Parmesan and 3 cups Cheddar cheese, stirring constantly until the Cheddar cheese has melted and the sauce is smooth and thick.

Stir the cooked penne pasta into the cheese sauce, then lightly mix in the cooked bacon. Spread the mixture into the prepared baking dish and sprinkle 1/2 cup Cheddar cheese over the top. Cover the dish with foil.

Bake in the preheated oven until the pasta is hot and bubbling, about 25 minutes. Remove the dish from the oven, and turn on the broiler. Remove the foil, and broil the dish until the cheese topping is browned and crisp, about 5 minutes.

Linguine with Chicken and Sauteed Vegetables

Ingredients

1/2 cup vegetable oil
10 cloves garlic, finely chopped
1 (12 ounce) package uncooked linguine pasta
salt to taste
1/2 cup chopped broccoli
1/2 cup chopped cabbage
1/2 cup shredded carrots
1/2 cup chopped cauliflower
2 tablespoons diced green onions
1 pound chicken tenders, cut into bite-size pieces
3 1/2 tablespoons soy sauce
salt and pepper to taste
1 cup chopped cilantro
4 lime wedges

Directions

Heat oil in a skillet over medium heat. Mix in garlic. Cook and stir until golden. Remove from heat and allow to cool.

Bring a large pot of lightly salted water to a boil. Place linguine in pot and cook 8 to 10 minutes, until al dente. Drain and transfer to a large bowl. Set aside 1 tablespoon garlic oil and toss remainder with pasta to coat. Season pasta with salt.

Bring a pot of water to a boil. Immerse broccoli, cabbage, carrots, cauliflower and green onions in water for about 30 seconds. Drain and set aside.

Heat reserved garlic oil in skillet over medium heat. Mix in chicken and 2 tablespoons soy sauce. Cook until chicken juices run clear. Mix in vegetables and remaining soy sauce. Season with salt and pepper. Toss with linguine, and garnish with cilantro and lime to serve.

Pasta With Veggies In a Tahini and Yogurt Sauce

Ingredients

1 (16 ounce) package wide egg noodles
3 tablespoons tahini
1 lemon, juiced
1 1/4 cups water
3 cloves garlic, minced
1 cup yogurt, drained
1/4 teaspoon hot pepper sauce
1/4 cup olive oil
1 large red bell pepper, thinly sliced
1 zucchini, thinly sliced
salt to taste
ground black pepper to taste

Directions

Cook noodles in a large pot of boiling water until al dente. Drain.

Meanwhile, mix together tahini, lemon juice, and water until smooth. Add garlic, yogurt, and pepper sauce.

In a medium skillet, heat oil over medium high heat. Saute red pepper and zucchini in oil for 2 to 3 minutes, or until tender crisp. Add tahini sauce, and heat through. Season to taste with salt and pepper. Do not boil or overcook: this sauce curdles easily. Toss noodles with sauce.

Spaghetti With Peanut Butter Sauce

Ingredients

1/2 cup creamy peanut butter
1/3 cup hot water
1 tablespoon light soy sauce
1 clove crushed garlic
1/3 cup heavy whipping cream
1 teaspoon sesame oil
1 dash chili sauce
12 ounces spaghetti
3 teaspoons chopped fresh cilantro

Directions

Place the peanut butter in a small glass, and add the hot water; stir with a fork until smooth. Mix in soy sauce, garlic, cream, sesame oil, chili sauce until smooth. Set aside.

Cook pasta in a large pot of boiling water until done. Drain well.

Place the drained pasta in a bowl. Stir the reserved peanut butter mixture together again; add to the cooked pasta. Toss all together, and garnish with cilantro.

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon extra virgin olive oil
1 clove garlic, minced
1/2 large onion, diced
1 pound lean ground beef
1 (14.5 ounce) can peeled and diced tomatoes
ground black pepper to taste
1 teaspoon dried oregano
6 ounces grated Parmesan cheese, divided
1 tablespoon butter
1 tablespoon all-purpose flour
1 cup milk
1 egg yolk

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a skillet and cook garlic, onions and beef until meat is browned; drain fat. Add tomatoes, pepper and oregano. Stir and cook about 5 minutes. Sprinkle in 1/2 of the Parmesan cheese.

Lightly coat a casserole or baking dish with olive oil and spread 1/2 the cooked pasta in it. Add the meat sauce and cover with the remaining pasta.

Melt butter in a saucepan and blend in flour. Slowly add milk, stirring almost to boiling. In a bowl, blend remaining parmesan cheese and egg yolk and slowly add to the milk sauce, stirring constantly.

Pour sauce over macaroni and bake for 30 minutes. Top should be golden and a little crispy.

Cheesy Spinach Lasagna

Ingredients

1 (12 ounce) package lasagna noodles
2 (8 ounce) packages cream cheese
2 eggs
2 cups shredded provolone cheese
1/2 cup creamed cottage cheese
6 slices bacon
1 dash garlic powder
2 (10 ounce) packages frozen chopped spinach

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside. Cook spinach according to directions; drain well.

In a bowl beat the cream cheese on medium speed with electric mixer. Add eggs and beat until fluffy. Stir in provolone cheese, cottage cheese, bacon and garlic powder. Layer half of lasagna noodles in a greased baking dish. Spread with half of cheese mixture and half of the spinach. Top with the remaining lasagna noodles, spinach and cheese.

Cover and bake in a preheated oven for 30 minutes or until heated through.

Artichoke Spinach Lasagna

Ingredients

cooking spray
9 uncooked lasagna noodles
1 onion, chopped
4 cloves garlic, chopped
1 (14.5 ounce) can vegetable broth
1 tablespoon chopped fresh rosemary
1 (14 ounce) can marinated artichoke hearts, drained and chopped
1 (10 ounce) package frozen chopped spinach, thawed, drained and squeezed dry
1 (28 ounce) jar tomato pasta sauce
3 cups shredded mozzarella cheese, divided
1 (4 ounce) package herb and garlic feta, crumbled

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with cooking spray.

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente; drain.

Spray a large skillet with cooking spray and heat on medium-high. Sauté onion and garlic for 3 minutes, or until onion is tender-crisp. Stir in broth and rosemary; bring to a boil. Stir in artichoke hearts and spinach; reduce heat, cover and simmer 5 minutes. Stir in pasta sauce.

Spread 1/4 of the artichoke mixture in the bottom of the prepared baking dish; top with 3 cooked noodles. Sprinkle 3/4 cup mozzarella cheese over noodles. Repeat layers 2 more times, ending with artichoke mixture and mozzarella cheese. Sprinkle crumbled feta on top.

Bake, covered, for 40 minutes. Uncover, and bake 15 minutes more, or until hot and bubbly. Let stand 10 minutes before cutting.

Chicken Danielle

Ingredients

8 tablespoons butter, divided
4 skinless, boneless chicken breast halves
salt and pepper to taste
6 ounces button mushrooms, sliced
3/4 cup Marsala wine, divided
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup heavy cream
1/2 teaspoon chopped fresh rosemary
1/4 teaspoon chopped fresh thyme
1 (12 ounce) package uncooked linguine pasta

Directions

Melt 6 tablespoons butter in a large skillet over medium high heat. Season chicken with salt and pepper and add to skillet. Cook until halfway done and golden brown on both sides, about 4 to 7 minutes each side. When browned, remove chicken to a 9x13 inch baking dish. Set skillet aside, reserving drippings.

In a separate skillet, melt the 2 remaining tablespoons of butter over medium high heat and saute mushrooms. Add 1/4 cup of the wine and stir; let reduce over low heat for 5 minutes. Set mushrooms and drippings aside, keeping warm.

Preheat oven to 375 degrees F (190 degrees C).

Add cream of chicken soup and cream of mushroom soup to reserved chicken/drippings skillet. Mix soups well with drippings, making sure no lumps remain. Slowly add cream, stirring constantly, then add remaining 1/2 cup wine; season with rosemary and thyme. Adjust amount of wine as needed to make a nice, thick gravy consistency. Let mixture simmer over medium heat until bubbly, then add reserved mushroom mixture and stir together.

Pour soup/mushroom mixture over chicken in baking dish, cover and bake in preheated oven for 30 to 45 minutes.

About 15 minutes before serving chicken, bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain. Serve chicken breasts and sauce over the hot cooked pasta.

Roasted Veggie Pasta

Ingredients

1/4 pound fresh asparagus
2 red bell pepper, sliced
1/4 pound crimini mushrooms,
sliced
10 cloves roasted garlic, chopped
1/2 tomato, quartered
1/2 teaspoon chopped fresh
rosemary
1/2 teaspoon chopped fresh
oregano
2 tablespoons olive oil
8 ounces dry fettuccini noodles
1/4 cup grated Parmesan cheese
2 tablespoons tapenade

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare asparagus by trimming woody base and cutting diagonally into 4 inch pieces.

In a roasting pan, combine asparagus, bell pepper, mushrooms, roasted garlic and tomato. Sprinkle with rosemary and oregano, then drizzle with olive oil. Bake in preheated oven for 15 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with Parmesan cheese, tapenade and roasted vegetables.

Pasta with Arugula Pesto

Ingredients

1/4 cup chopped walnuts
3 cloves garlic, minced
2 cups coarsely chopped arugula, stems included
1/4 cup coarsely chopped fresh basil
1/2 cup olive oil
1/3 cup grated Parmesan cheese
salt to taste
1 pinch cayenne pepper
1 (16 ounce) package dry pasta

Directions

Combine the walnuts, garlic, arugula, and cilantro or basil in a food processor or blender. Whirl them just until they are coarsely chopped. While the machine is running, add the olive oil in a thin stream. Transfer the pesto to a bowl. (At this point the pesto can be frozen. Thaw it before proceeding.)

Stir the Parmesan cheese, salt, and cayenne into the pesto

Bring a large pot of salted water to a boil. Add the pasta, and cook it, stirring occasionally, until it is just tender. Drain the pasta, return it to the empty pot, and toss it with the pesto, adding a tablespoon or two of water if necessary to distribute the pesto evenly.

Transfer the pasta to a serving bowl or to individual plates, garnish with additional Parmesan cheese and serve.

Italian Penne Pasta Salad

Ingredients

1 cup Marzetti® Asiago
Peppercorn Dressing
1 pound penne pasta, cooked,
drained and cooled
1 1/2 pounds grilled or roasted
boneless, skinless chicken breast,
sliced
8 ounces feta cheese, crumbled
1 (16 ounce) jar pitted kalamata
olives, halved
1 teaspoon dried oregano or
Italian seasoning
6 sundried tomatoes packed in oil,
diced
2 medium roasted sweet peppers
(in jar) packed in water, sliced thin
1 (6 ounce) package baby spinach
leaves, cleaned

Directions

In large bowl, combine all ingredients with Marzetti Asiago Peppercorn Salad Dressing. Toss well. Serve. Store remaining portion, covered in the refrigerator.

Tara's Chicken

Ingredients

1 (14 ounce) jar chunky pasta sauce
1 (16 ounce) jar mild picante sauce
1 (10 ounce) can whole tomatoes
1 (6 ounce) can tomato paste
1/3 cup grated Parmesan cheese
1 tablespoon dried oregano
1 tablespoon dried thyme
1 tablespoon dried parsley
cayenne pepper to taste
salt and pepper to taste
6 skinless, boneless chicken breast halves
1 1/2 cups uncooked white rice
3 cups water

Directions

In a large pot over medium-low heat, mix the pasta sauce, picante sauce, tomatoes, tomato paste, and Parmesan cheese. Season with oregano, thyme, parsley, cayenne pepper, salt, and black pepper.

Place the chicken in a separate pot with enough water to cover. Bring to a boil, reduce heat to low, and simmer 25 minutes, until chicken juices run clear.

Transfer chicken to the pot with the sauce mixture. Cover, and cook on low 1 hour.

In a separate pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer for 20 minutes. Serve the chicken and sauce over the cooked rice.

Italiano Chicken and Pasta Medley

Ingredients

1 pound skinless, boneless chicken breast, cut up
1 1/2 teaspoons minced fresh garlic
3 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
1 tablespoon canned diced tomatoes, drained
1/2 teaspoon Italian seasoning, crushed
3 cups uncooked corkscrew-shaped pasta
1 (16 ounce) package any frozen vegetable combination
2 tablespoons grated Parmesan cheese

Directions

Cook chicken and garlic in nonstick skillet until browned, stirring often. Remove chicken.

Add broth, tomatoes and Italian seasoning. Heat to a boil. Stir in pasta. Cook over medium heat for 10 minutes.

Add vegetables and cheese. Heat to a boil. Return chicken to pan. Cook for 5 minutes or until pasta is done. Serve with additional cheese.

Pasta with Tequila-Tomato-Lime Sauce

Ingredients

1 tablespoon butter
1/2 onion, chopped
2 cloves garlic, thinly sliced
1/2 tablespoon chopped pickled jalapeno pepper
1 (14.4 ounce) can diced tomatoes, undrained
1 1/2 tablespoons tequila
1/4 cup water
1 (8 ounce) bottle clam juice
1 pinch crushed red pepper
1/4 pound dried elbow macaroni
1 lime, juiced

Directions

Melt butter in a large skillet over medium heat. Stir in onion, garlic, and jalapeno; cook until onion is soft and translucent. Stir in tomatoes, tequila, water, clam juice, and red pepper. Bring to a boil, then add macaroni. Cover, and simmer, stirring frequently, until pasta is tender, about 10 minutes. Remove from heat, and stir in lime juice.

Stuffed Shells with Meat Sauce

Ingredients

28 uncooked jumbo pasta shells
1 pound ground beef
1/2 cup chopped onion
1 garlic clove, minced
2 (15 ounce) cans tomato sauce
1 (28 ounce) can Italian-style
diced tomatoes, well drained
1 1/2 teaspoons dried oregano,
divided
1/2 teaspoon dried basil
2 eggs, lightly beaten
3 cups small curd cottage cheese
2 (10 ounce) packages frozen
chopped spinach, thawed and
squeezed dry
2 cups shredded mozzarella
cheese
1/2 cup grated Parmesan cheese
1/2 teaspoon seasoned salt

Directions

Cook pasta shells according to package directions. Meanwhile, in a skillet, cook the beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, tomatoes, 1/2 teaspoon oregano and basil. Bring to a boil. Reduce heat; simmer, uncovered, for 10-15 minutes.

In a large bowl, combine the eggs, cottage cheese, spinach, mozzarella cheese, Parmesan cheese, seasoned salt and remaining oregano. Drain pasta shells; cool slightly. Stuff with cheese mixture.

Spread 1 cup of meat sauce into each of two greased 11-in. x 7-in. x 2-in. baking dishes; arrange shells over sauce in a single layer. Pour remaining meat sauce over the shells. Cover and bake at 350 degrees F for 40-50 minutes or until a thermometer reads 160 degrees F.

Pasta with Tomato and Bacon

Ingredients

5 slices bacon
1 onion, chopped
2 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes
8 ounces spaghetti
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 1/2 teaspoons dried parsley
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

In a large skillet over medium heat, cook bacon until crisp. Remove from pan, break into 1/2 inch pieces, and set aside. Drain bacon grease, and return pan to heat. Saute onions over medium heat until tender. Stir in garlic and cook 1 minute more. Stir in bacon and tomatoes. Cover, reduce heat and simmer 15 to 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir basil, oregano and parsley into tomato sauce. Add salt and pepper to taste. Cook 5 minutes more. Toss with hot pasta. Top with grated Parmesan cheese when serving.

Portobello Penne Pasta Casserole

Ingredients

1 (8 ounce) package uncooked penne pasta
2 tablespoons vegetable oil
1/2 pound portobello mushrooms, thinly sliced
1/2 cup margarine
1/4 cup all-purpose flour
1 large clove garlic, minced
1/2 teaspoon dried basil
2 cups milk
2 cups shredded mozzarella cheese
1 (10 ounce) package frozen chopped spinach, thawed
1/4 cup soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a saucepan over medium heat. Stir in the mushrooms, cook 1 minute, and set aside. Melt margarine in the saucepan. Mix in flour, garlic, and basil. Gradually mix in milk until thickened. Stir in 1 cup cheese until melted. Remove saucepan from heat, and mix in cooked pasta, mushrooms, spinach, and soy sauce. Transfer to the prepared baking dish, and top with remaining cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly brown.

Sharese's Spaghetti Salad

Ingredients

1 pound spaghetti, broken into pieces
10 slices bacon
1/2 cup chopped celery
1 large onion, diced
1 green bell pepper, chopped
1 (2 ounce) can sliced black olives, drained
2 tomatoes, chopped
1/4 cup salad seasoning mix
1 (16 ounce) bottle Italian-style salad dressing
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook bacon until crisp. Drain and crumble.

In a large bowl combine spaghetti, bacon, celery, onion, bell pepper, olives, tomatoes, salad seasoning, salad dressing and Parmesan. Toss to coat. Chill until serving.

Quick Artichoke Pasta Salad

Ingredients

1 cup salad macaroni, or other medium-size pasta
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup mushrooms, quartered
1 cup cherry tomatoes, halved
1 cup pitted black olives
1 tablespoon chopped fresh parsley
1/2 teaspoon dried basil
1/2 tablespoon dried oregano
2 cloves garlic, minced
salt and pepper to taste

Directions

Bring a large pot of salted water to boil; add pasta and boil until al dente. Drain well and rinse with cold water.

In a large mixing bowl, combine pasta, artichoke hearts, mushrooms, tomatoes, olives, parsley, basil, oregano, garlic, salt and pepper; toss well. Refrigerate for at least 4 hours. Before serving, season the pasta dish with salt and pepper to taste.

Chicken Margherita

Ingredients

4 (4 ounce) boneless, skinless chicken breast halves
1 tablespoon olive oil
4 ounces fresh mozzarella cheese, sliced
2 tablespoons thinly sliced fresh basil leaves
2 cups Ragu® Old World Style® Margherita Smooth Pasta Sauce

Directions

Season chicken, if desired, with salt and black pepper. Heat oil in 12-inch nonstick skillet over medium-high heat and brown chicken, turning once, about 5 minutes.

Add pasta sauce and simmer covered 5 minutes or until chicken is thoroughly cooked. Top chicken with cheese, then let stand until cheese is melted, about 1 minute. Garnish with basil.

Serve, if desired, with hot cooked penne pasta topped with additional pasta sauce, heated.

One Pot Pasta

Ingredients

- 1 teaspoon olive oil
- 1/2 cup sliced onion
- 1 cup fresh sliced mushrooms
- 1 (29 ounce) can diced tomatoes
- 1 (8 ounce) can tomato sauce
- 1 cup water
- 2 teaspoons dried basil
- 1 teaspoon dried oregano
- 1 teaspoon white sugar
- 1/4 teaspoon garlic powder
- 1/4 teaspoon ground black pepper
- 8 ounces macaroni

Directions

Spray a large nonstick skillet with nonstick cooking spray. Add oil, and heat over a medium flame. Add onion and mushrooms. Cook, stirring frequently, for 3 to 5 minutes, until tender.

Add tomatoes, tomato sauce, water, sugar, and spices to skillet. When mixture begins to boil, stir in pasta. Cover, reduce heat to medium-low, and cook 20 minutes. Stir mixture every 4 to 5 minutes while cooking.

Butternut Squash Stuffed Shells

Ingredients

2 butternut squash, quartered and seeded
3 cloves garlic
1/2 cup cream
2 tablespoons butter
1 teaspoon minced rosemary
salt to taste
1 (16 ounce) package jumbo pasta shells
1 tablespoon olive oil
1 red onion, sliced thin
2 tablespoons brown sugar
1/4 cup butter
3 tablespoons all-purpose flour
3 1/2 cups cream
2 tablespoons goat cheese
1 teaspoon chopped fresh rosemary
cooking spray
1 (10 ounce) bag spinach
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with water and bring to a boil over high heat. Boil squash until very tender, 8-10 minutes. Lift squash out of water with a slotted spoon; cool slightly and peel. Combine cooked squash, garlic, 1/2 cup cream, 2 tablespoons butter, and 1 teaspoon rosemary in a food processor; process until squash is smooth. Salt to taste.

Bring the water back to a boil, adding more if necessary. Stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still very firm to the bite, about 10 minutes. Drain well in a colander set in the sink.

Preheat an oven to 375 degrees F (190 degrees C).

Heat olive oil in a large skillet. Stir in red onion and brown sugar. Cook and stir over low heat, until onion is very soft and sweet, about 15 minutes. Remove from skillet; reserve. Melt 1/4 cup butter in the same skillet. Sprinkle flour into butter and stir until incorporated. Pour in 3 1/2 cups cream; whisk in goat cheese and remaining 1 teaspoon rosemary. Cook until sauce is thick, 4-6 minutes. Stir in the reserved onions.

Spray a 9 x 13-inch baking pan with cooking spray. Scatter spinach over bottom of dish. Stuff pasta shells evenly with butternut squash mixture and place atop spinach. Bake shells in preheated oven until hot, about 10 minutes. Top with sauce, and sprinkle with parsley to serve.

Farfalle Festival

Ingredients

10 ounces farfalle (bow tie) pasta
4 slices bacon, diced
1 tablespoon butter
2 tablespoons diced red onion
1 teaspoon chopped garlic
1/4 cup diced Roma tomatoes
1 cooked chicken breast, thinly sliced
1 pinch ground black pepper
1 pinch garlic salt
1 pinch salt
2 tablespoons heavy cream
2 tablespoons grated Asiago cheese
1/3 cup Alfredo sauce

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the bow tie pasta and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through but still firm to the bite, about 12 minutes. Drain.

Meanwhile, cook the bacon in a skillet over medium heat until nearly crisp, about 5 minutes. Remove the bacon and wipe out the skillet with a paper towel.

Melt the butter in the same skillet over medium heat. Return the bacon to the skillet, and stir in the red onion, garlic, Roma tomatoes, chicken, black pepper, garlic salt, and salt. Cook and stir until the bacon is crisp and onions are translucent. Stir in the cream and Asiago cheese, and cook until the liquid is reduced by half, about 3 minutes.

Stir in the Alfredo sauce and the cooked pasta. Remove from heat, and allow to cool slightly before serving.

Chickpea Macaroni Salad

Ingredients

1 cup macaroni
1 (19 ounce) can chickpeas (garbanzo beans), drained
4 tomatoes, chopped
1 onion, chopped
1 clove garlic, minced
6 ounces feta cheese, crumbled
1 cup pitted black olives
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 cup olive oil
1/4 cup fresh lemon juice

Directions

Bring a medium saucepan of lightly salted water to a boil. Add macaroni, and cook 8 to 10 minutes, or until al dente. Rinse under cold water to chill, and drain.

Meanwhile, combine the chickpeas, tomatoes, onion, garlic, feta cheese, olives, salt, pepper, olive oil, and lemon juice in a large bowl. Set aside to marinate while the pasta is cooking.

Mix macaroni with chickpea mixture. Cover, and refrigerate for at least 30 minutes to blend flavors.

Pasta Casserole

Ingredients

16 ounces dry fusilli/spiral pasta
1 1/2 pounds lean ground beef
2 green bell peppers, chopped
1 large onion, chopped
48 ounces canned tomato sauce
4 ounces pepperoni sausage,
sliced
2 cups shredded Italian cheese
blend

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain.

Combine in a 9x13 inch casserole dish: pasta, ground beef, bell pepper, onion, tomato sauce and pepperoni; blend well. Top with shredded cheese.

Bake for 30 to 35 minutes or until cheese is melted and casserole is heated through.

Orzo Alfredo

Ingredients

2 1/2 cups uncooked orzo pasta
1/4 cup unsalted butter, softened
1/4 cup heavy cream
1/4 cup grated Parmesan cheese
1 pinch nutmeg
1 tablespoon chopped fresh chives

Directions

Bring a large pot of lightly salted water to a boil. Slowly stir in the orzo. Cook the pasta in boiling water for 8 to 10 minutes, or until tender. Drain.

Transfer orzo to a buttered serving bowl. Toss with butter and cream, and season with nutmeg. Sprinkle top evenly with Parmesan cheese, and garnish with chives.

Vegetarian Baked Pasta

Ingredients

1 pound penne pasta
2 tablespoons olive oil
8 ounces portobello mushrooms,
cut into 1/2 inch pieces
1 teaspoon dried basil
1 teaspoon dried oregano
2 cloves garlic, minced
1 (28 ounce) jar spaghetti sauce
4 cups shredded mozzarella
cheese
8 ounces Gorgonzola cheese,
crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Pour a glass of ice water over the pasta to stop the cooking, but do not rinse thoroughly.

Preheat oven to 350 degrees F (175 degrees C). Coat a 9 x 13 glass pan with olive oil. Heat 2 tablespoons olive oil in large skillet. Add mushrooms. Cook for 2 minutes then add basil, oregano and garlic and cook 1 minute more. Add sauce to mushroom mixture and stir.

To assemble, pour enough sauce in the bottom of the pan to cover. Combine the remaining sauce and the pasta. Place one-third of sauced noodles on top of sauce in pan. Top with 1 cup of mozzarella and one-half of the gorgonzola. Repeat for a second layer. Put the final third of the noodles in the pan and top with the final 2 cups of mozzarella.

Bake for 30 to 45 minutes, or until cheese is browned. Serve.

Turos Csusza (Pasta with Cottage Cheese)

Ingredients

1 (16 ounce) package egg noodles
3 1/2 slices smoked bacon
2 cups sour cream
1 (12 ounce) container cottage cheese
salt to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well.

Cook the bacon in a skillet over medium-high heat until crisp; drain, crumble, and set aside.

Place the drained noodles in a large baking dish. Stir the sour cream into the noodles. Spoon the cottage cheese evenly over the top of the noodle mixture. Sprinkle the crumbled bacon over the top; season with salt.

Bake in preheated oven until the cottage cheese softens, 3 to 5 minutes.

Dilled Chicken Salad

Ingredients

1 (16 ounce) package spiral pasta,
cooked and drained
2 cups cubed, cooked chicken
1 cup chopped celery
1/3 cup chopped onion
1 (10 ounce) package frozen peas,
thawed
DRESSING:
1 (1 ounce) package ranch salad
dressing mix
2 cups sour cream
1 cup mayonnaise
1 cup milk
3 tablespoons minced fresh dill
1/2 teaspoon garlic salt

Directions

In a large bowl, combine the first five ingredients; mix well. Combine dressing ingredients; whisk until smooth. Pour over salad; toss to coat. Cover and refrigerate for at least 2 hours.

Italian Chicken Spaghetti with Tequila

Ingredients

12 ounces spaghetti
2 tablespoons olive oil
4 skinless, boneless chicken breast halves - diced
1/4 cup Italian seasoning
2 teaspoons bottled minced garlic
1 (15.5 ounce) can diced tomatoes
1/2 cup tequila
salt and ground black pepper to taste

Directions

Bring a large pot of lightly-salted water to a boil; add the pasta and cook until al dente, 8 to 10 minutes; drain. Place spaghetti in a large bowl.

Heat the olive oil in a skillet over medium heat. Cook and stir the chicken in the hot oil until browned; stir in the Italian seasoning and garlic and cook until the chicken is cooked through, about 5 minutes. Add the tomatoes and tequila; simmer another 5 minutes. Season with salt and pepper. Pour into the bowl with the spaghetti and stir to combine; serve immediately.

Tarragon Turkey Salad

Ingredients

4 cups uncooked bow tie pasta
2 cups cubed cooked turkey breast
3/4 cup sliced celery
1 (11 ounce) can mandarin oranges, drained
1/2 cup reduced-fat mayonnaise
1 tablespoon orange juice
1 tablespoon Dijon mustard
2 teaspoons minced fresh tarragon
1 teaspoon grated orange peel
3/4 teaspoon salt
1/8 teaspoon white pepper
Lettuce Leaves

Directions

Cook pasta according to package directions; rinse with cold water and drain. Place in a large bowl; add turkey, celery and oranges. In a small bowl, combine the mayonnaise, orange juice, mustard, tarragon, orange peel, salt and pepper. Pour over pasta mixture and toss to coat. Cover and refrigerate for 1 hour. Serve over lettuce.

Tomato Brie Bow Tie Pasta

Ingredients

1 (12 ounce) package bow tie pasta
2 (14.5 ounce) cans Italian-style diced tomatoes
1/2 pound Brie cheese, cubed
2 tablespoons chopped fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large saucepan, heat tomatoes over medium-high heat. Bring to a slow boil and stir in cheese. Reduce heat to medium-low, and stir to melt cheese.

Toss pasta with tomato sauce and top with chopped basil before serving.

Ingredients

4 pounds bone-in beef shank
1 onion
5 slices fresh ginger root
1 pod star anise, whole
1 teaspoon salt
2 1/2 tablespoons fish sauce
1 (8 ounce) package dried rice noodles
1/2 pound cooked beef sirloin, thinly sliced
3 green onions, chopped
1 1/2 cups fresh bean sprouts
6 sprigs cilantro

Directions

In a large pot over medium heat, bring beef shank and 3 quarts water to a boil. Skim off foam. Reduce heat, cover and simmer 4 hours.

Preheat oven broiler. Place unpeeled whole onion under broiler until soft. Remove and peel.

Stir onion, ginger, anise, salt and fish sauce into beef mixture.

Bring a large pot of lightly salted water to a boil. Add rice noodles and cook for 8 to 10 minutes or until al dente; drain.

Divide noodles into three serving bowls. Place cooked sirloin on top of pasta in bowls. Sprinkle green onions, bean sprouts and cilantro evenly in bowls. Strain beef broth and divide evenly between serving bowls, pouring over assembled ingredients. Serve at once.

Make-Ahead Pizza Meat Loaves

Ingredients

1 (26 ounce) jar Prego®
Traditional Italian Sauce
1 1/2 pounds ground beef
1 1/2 cups Pepperidge Farm®
Herb Seasoned Stuffing
2 eggs, beaten
1 medium onion, chopped
1/4 cup chopped green peppers
1 teaspoon dried oregano leaves,
crushed
4 ounces mozzarella cheese,
sliced

Directions

Mix 3/4 cup pasta sauce, beef, stuffing, eggs, onion, pepper and oregano thoroughly and shape firmly into 6 loaves, placing 1 piece of cheese in center of each loaf. Place loaves in baking pan.

Bake at 400 degrees F. for 30 min. or until meat loaves are done. Cool slightly. Wrap and refrigerate up to 3 days. Cover and refrigerate remaining pasta sauce.

Place meat loaves and remaining pasta sauce in skillet. Cover and heat through.

Easy Olive Oil, Tomato, and Basil Pasta

Ingredients

1 (16 ounce) package farfalle
pasta
2 roma (plum) tomatoes, seeded
and diced
1/2 cup olive oil
2 cloves garlic, minced
1/2 cup fresh basil leaves, cut into
thin strips
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, gently toss the cooked pasta, tomatoes, olive oil, garlic, and basil. Season with salt and pepper.

Creamy Penne Pasta

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons olive oil
1 teaspoon minced garlic
1/4 cup chopped fresh basil
1/4 cup chopped fresh oregano
2 tablespoons chopped fresh parsley
1 tomato, diced
salt and pepper to taste
1 (8 ounce) package cream cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, heat olive oil. Stir in garlic, basil, oregano, parsley, tomato, salt and pepper, and cook 5 minutes. Stir in cream cheese until melted. (Add meat, if desired, at this time.) Heat through, toss with cooked pasta and serve.

Rigatoni with Sausage and Beans

Ingredients

1 pound sweet Italian sausage links, cut into 1/2-inch pieces
1 (26 ounce) jar Ragu® Chunky Pasta Sauce
1 (19 ounce) can cannellini or white kidney beans, rinsed and drained
1/8 teaspoon dried rosemary leaves, crushed
1 (16 ounce) box rigatoni or ziti pasta, cooked and drained

Directions

Brown sausage in 12-inch skillet over medium-high heat; drain. Stir in pasta sauce, beans and rosemary.

Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 10 minutes or until sausage is done.

Serve over hot pasta.

Maria's Chicken and Dumplings

Ingredients

4 skinless, boneless chicken breast halves
3 large carrots
4 large potatoes
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 1/2 cups rotini pasta
2 (10 ounce) cans refrigerated biscuit dough

Directions

Boil chicken in a large pot until completely cooked through and no longer pink inside, about 15 to 25 minutes.

While chicken is cooking, wash and peel carrots and potatoes and cut into bite size pieces. When chicken is cooked, remove from water and place carrots and potatoes in water to boil. Stir in cream of chicken soup and cream of mushroom soup and simmer all together.

Let chicken cool, then cut into cubes. When potatoes become soft/tender, add pasta and cubed chicken to pot. When pasta is tender (after 8 to 10 minutes), add biscuits/dumplings by pulling dough into chunks and dropping into the pot (Note: Each biscuit should equal 3 dumplings). Simmer all together for 10 to 15 minutes, or until biscuits are cooked and fluffy inside.

Fettuccini with Basil and Brie

Ingredients

12 ounces dry fettuccine pasta
4 large tomatoes, seeded and chopped
2 cloves garlic, minced
1 1/2 cups cubed Brie cheese
3/4 cup chopped fresh basil
1/2 cup olive oil
1 tablespoon red wine vinegar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese

Directions

In a large bowl combine chopped tomatoes, minced garlic, brie, chopped basil, olive oil, vinegar, salt and pepper. Mix well. Cover and let stand at room temperature to marinate for 1 to 2 hours.

In a large pot of boiling salted water over high heat, cook the fettuccine until al dente, about 12 minutes.

Drain the fettuccine and toss with the sauce. Sprinkle with grated Parmesan cheese.

Broccoli Mac and Cheese with Bacon and Potato

Ingredients

1 (16 ounce) package elbow macaroni
6 slices bacon
2 teaspoons butter
1 head broccoli, cut into florets
1 small onion, chopped
3 eggs
2 cups milk
salt and pepper to taste
1/4 teaspoon adobo seasoning
2 cups shredded Cheddar cheese, divided
2 cups shredded mozzarella cheese, divided
20 frozen bite-size potato nuggets (such as Tater Tots®)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Crumble the bacon and set aside. Heat 1 teaspoon of butter in a skillet over medium heat. Stir in the broccoli and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes.

Whisk together the eggs, the remaining 1 teaspoon of butter, and milk in a large bowl. Season with salt, pepper, and adobo seasoning. Stir in 1 cup of Cheddar cheese, 1 cup of mozzarella cheese, the broccoli mixture and half of the potato nuggets. Place macaroni into the baking dish and pour the cheese mixture over the pasta, mixing well. Top with the remaining 1 cup of Cheddar cheese, 1 cup of mozzarella, bacon, and potato nuggets. Cover with aluminum foil.

Bake in the preheated oven until golden brown, 40 to 45 minutes.

Layered Spinach Mostaccioli

Ingredients

1 (8 ounce) package mostaccioli
pasta
1 (28 ounce) jar spaghetti sauce
1/4 cup grated Parmesan cheese
1 (10 ounce) package frozen
chopped spinach
8 ounces shredded mozzarella
cheese

Directions

In a large pot with boiling salted water cook mostaccioli until al dente. Drain.

In a large bowl combine spaghetti sauce, grated Parmesan cheese, and cooked and drained pasta.

In a separate bowls place cooked spinach and shredded mozzarella cheese. Reserve 1/2 cup of shredded mozzarella cheese for top.

To assemble, in a 1 1/2 quart casserole dish layer half of the noodle mixture, spinach, and shredded mozzarella cheese. Repeat. Cover with aluminum foil.

Bake in a preheated 350 degree F(175 degree C) oven for 30 minutes. Remove from oven, sprinkle remaining 1/2 cup shredded mozzarella cheese over top and bake until cheese melts.

Karen's Salmon Salad

Ingredients

1 (16 ounce) package elbow macaroni
2 ripe tomatoes, diced
4 green onions, chopped
2 dill pickles, diced
1 (14.75 ounce) can salmon, drained
1/2 cup mayonnaise
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

When pasta has come to room temperature, combine it with tomatoes, green onions, pickles, salmon, mayonnaise, salt and pepper in a large bowl and mix well. Chill before serving.

Tomato Basil Spaghettini

Ingredients

1 (16 ounce) package uncooked spaghetti
1 (14.5 ounce) can diced tomatoes with garlic
2 fresh tomatoes, chopped
1 cup fresh basil leaves
2 tablespoons minced garlic
2 tablespoons olive oil
freshly ground black pepper to taste
1 lemon, juiced
4 ounces soft goat cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or food processor, blend the diced tomatoes, fresh tomatoes, basil, garlic, olive oil, and pepper just until chunky.

In a bowl, gently toss the cooked pasta and tomato mixture. Sprinkle lemon juice over the pasta and top with goat cheese just before serving.

Ziti Chicken and Broccoli

Ingredients

1 pound dry ziti pasta
3 cloves garlic, chopped
2 tablespoons butter
1 pint heavy cream
1 (10.75 ounce) can chicken broth
1 cube chicken bouillon
1/4 cup grated Parmesan cheese
salt and pepper to taste
3 tablespoons cornstarch
2 large heads broccoli, steamed
1 (14 ounce) can artichoke hearts in water
6 breaded and fried skinless, boneless chicken breast halves, chopped

Directions

In a large pot of salted boiling water, place pasta and cook for 8 to 10 minutes, until pasta is al dente. Drain.

In a large skillet, saute garlic in butter over medium heat. Stir in the heavy cream, chicken broth, and bouillon. Add Parmesan cheese, salt, and pepper. Add cornstarch (adjust amount to thicken sauce to your liking). Simmer all together for about 20 minutes.

Once sauce is cooked and thickens, add broccoli and artichoke hearts, stir all together and cook for another 2 to 3 minutes. Once sauce is done, put cooked ziti pasta in a large bowl, pour sauce over pasta and toss to coat and mix. Then add the chicken pieces and mix all together. Serve. Delicious!

Crab and Shrimp Delight

Ingredients

1/2 pound fresh crab meat
1/2 pound cooked salad shrimp
1 (10.75 ounce) can condensed cream of shrimp soup
1 cup mayonnaise
1 cup milk
1 (8 ounce) package angel hair pasta
8 ounces sharp Cheddar cheese, shredded
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the soup, milk, and mayonnaise. Stir until smooth. Stir in the crabmeat, shrimp and uncooked noodles.

Spoon into an ungreased 9x12 inch baking dish. Sprinkle top with cheese. Bake, covered, in the preheated oven for 35 minutes. Uncover and sprinkle onion rings over the top. Return to oven and bake for 10 minutes.

Ratatouille Pasta

Ingredients

2 cups diced peeled eggplant
2 cups sliced zucchini
1/2 teaspoon salt
1 1/3 cups uncooked spiral pasta
1 cup sliced onion
1 tablespoon olive oil
1 (14.5 ounce) can diced tomatoes, undrained
2 tablespoons tomato paste
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
Dash pepper
1 cup shredded part-skim mozzarella cheese

Directions

Place eggplant and zucchini in a colander over a plate; sprinkle with salt and toss. Let stand for 30 minutes; rinse and drain well.

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the eggplant, zucchini and onion in oil until tender. Add the tomatoes, tomato paste, oregano, garlic powder, basil and pepper. Bring to a boil. Reduce heat; cook, uncovered, over medium-low heat for 3 minutes, stirring occasionally.

Drain pasta; place on an ovenproof platter. Top with vegetable mixture. Sprinkle with mozzarella cheese. Broil 4-6 in. from the heat until cheese is melted.

Chicken Vegetable Soup With Pasta

Ingredients

1 tablespoon vegetable oil
2/3 cup medium diced carrots
2/3 cup medium diced celery
2/3 cup medium diced onions
1 teaspoon dried tarragon
2 (18.5 ounce) cans COLLEGE
INN® Chicken Broth
1/2 cup pasta, uncooked*
1 1/2 cups cubed cooked chicken
or turkey

Directions

Place oil in medium saucepan and heat over medium-high heat. Add vegetables and tarragon; saute until tender (3-4 minutes). Add broth and bring to a gentle boil. Add pasta and chicken/turkey; boil gently for 6-8 minutes or until pasta is cooked.

Cheddar Chicken Pasta and Vegetable Skillet

Ingredients

1 pound boneless, skinless chicken breasts, cut into thin strips
2 tablespoons I Can't Believe It's Not Butter!B® Spread
1 small tomato, chopped
1 clove garlic, finely chopped
1 3/4 cups water
1/2 cup milk
1 (4.4 ounce) package KnorrB® Sides PlusB„Ÿ Veggies - Cheddar Cheese Pasta With Broccoli & Carrots

Directions

Season chicken, if desired, with salt and pepper. Melt spread in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring occasionally, 5 minutes or until chicken is thoroughly cooked. Remove chicken and set aside.

Stir tomato into same skillet and cook, stirring occasionally, 3 minutes. Stir in garlic and cook 30 seconds.

Stir in water and milk. Bring to a boil over high heat. Stir in KnorrB® Sides PlusB„Ÿ Veggies - Cheddar Cheese Pasta with Broccoli & Carrots and continue boiling over medium heat, stirring occasionally, 9 minutes or until pasta is tender. Stir in chicken; heat through.

Sausage and Broccoli Skillet

Ingredients

1 1/2 pounds sweet Italian pork sausage, casing removed
1 medium onion, chopped
2 cloves garlic, minced
1 (10.75 ounce) can Campbell's® Condensed Cream of Broccoli Soup (Regular or 98% Fat Free)
1/2 cup milk
1 (16 ounce) bag frozen broccoli cuts
1/2 cup shredded Parmesan cheese
4 1/2 cups corkscrew-shaped pasta, cooked and drained
Crushed red pepper

Directions

Cook the sausage in a 6-quart saucepot over medium-high heat until the sausage is well browned, stirring frequently to break up meat.

Reduce the heat to medium. Add the onion and garlic to the saucepot and cook until tender. Pour off fat.

Stir the soup, milk, broccoli and 1/4 cup of the cheese into the saucepot. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the broccoli is tender, stirring occasionally.

Put the pasta in a large serving bowl. Pour the sausage mixture over the pasta. Toss to coat. Sprinkle with the remaining cheese. Serve with red pepper, if desired.

Easy, Cheesy Tortellini Bake

Ingredients

2 (9 ounce) packages cheese tortellini
1 (24 ounce) jar marinara sauce
1 (16 ounce) jar Alfredo sauce
1 (10 ounce) box frozen chopped spinach, thawed and squeezed dry
1 tablespoon dried Italian seasoning
1 (8 ounce) package shredded Mozzarella cheese
1/4 cup freshly grated Parmesan cheese
1 teaspoon dried Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook according to package directions; drain. Adjust oven rack to the highest position and turn oven on to Broil. Generously butter or grease an 8x8 inch baking dish.

Bring marinara and Alfredo sauces along with spinach and 1 tablespoon of Italian seasoning to a simmer over medium-high heat. Reduce heat to medium-low, and simmer for 10 minutes. Stir cooked tortellini into sauce, then pour into prepared baking dish. Sprinkle with Mozzarella cheese, Parmesan cheese, and remaining 1 teaspoon Italian seasoning.

Broil for a minute or two until cheese has melted and turned golden brown.

Canned Rueben

Ingredients

12 ounces elbow macaroni
1 (10.75 ounce) can condensed
cream of mushroom soup
6 ounces shredded mozzarella
cheese
12 ounces sauerkraut
1 (12 ounce) can corned beef

Directions

Preheat oven to 325 degrees F (165 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain off most water, but not completely.

Add the soup to the macaroni; mix well. Stir in cheese, sauerkraut and corned beef. Pour mixture into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes to 1 hour.

Chicken Alfredo with Plum Tomatoes

Ingredients

1 tablespoon olive oil
4 (5 ounce) skinless, boneless chicken breast halves
4 plum tomatoes, chopped
1/3 cup dry white wine or chicken broth
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 tablespoon thinly sliced fresh basil leaves (optional)

Directions

Heat olive oil in 12-inch nonstick skillet over medium-high heat and brown chicken. Remove chicken and set aside.

Add tomatoes to same skillet and cook, stirring occasionally, 6 minutes. Add wine and cook 1 minute. Stir in sauce. Bring to a boil over high heat. Reduce heat to low, then return chicken to skillet. Simmer covered 5 minutes or until chicken is thoroughly cooked. Stir in basil. To serve, arrange chicken on platter and spoon hot sauce over chicken. Serve, if desired, with hot cooked pasta or rice.

Tarako Spaghetti

Ingredients

2 pieces of salted cod roe with red pepper (tarako)
4 ounces angel hair pasta
2 tablespoons butter
1/3 cup heavy cream

Directions

Cut open the casing on the roe, and squeeze the eggs out onto a plate. Discard the casings.

Melt butter in a skillet over medium heat. Add roe, and cook, stirring until the color of the roe changes from dark orange to light orange. Stir in the heavy cream until well blended and heated through. Turn off the heat.

Meanwhile bring a pot of lightly salted water to a boil. Add angel hair pasta, and cook until al dente, 2 to 3 minutes. Drain, and toss with sauce to serve.

Vegetarian Penne

Ingredients

2 cups uncooked penne or medium tube pasta
1/3 cup finely chopped onion
1 small yellow summer squash, sliced
1 small zucchini, sliced
1/2 cup sliced fresh mushrooms
1 teaspoon minced garlic
3 tablespoons butter
1 tablespoon all-purpose flour
1/2 teaspoon salt
1/4 teaspoon dried parsley flakes
1/4 teaspoon dried thyme
1/4 teaspoon pepper
1/4 cup heavy whipping cream

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the onion, summer squash, zucchini, mushrooms and garlic in butter until tender.

In a bowl, whisk the flour, seasonings and cream until smooth; add to the skillet. Cook for 2-3 minutes or until thickened. Drain pasta and add to vegetable mixture. Cook for 2-3 minutes or until heated through.

Creamy Chicken Pasta

Ingredients

8 ounces wide egg noodles
1/2 cup frozen green peas
3 skinless, boneless chicken breast halves
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup milk
1/4 cup mozzarella cheese

Directions

In a medium pot cook egg noodles in boiling salted water. When pasta is 3 minutes away from being cooked, add in frozen peas or broccoli. Cook until vegetables and noodles are tender. Drain well.

Meanwhile, boil the chicken in a medium saucepan until cooked completely. Drain chicken and cut into bit size pieces.

In a large saucepan mix cream of mushroom soup and milk until warm and lumps are dissolved.

To the large saucepan add the cooked and chopped chicken, noodles and vegetables. Blend ingredients with the milk and soup mixture. Stir in grated mozzarella cheese until melted.

Serve warm.

Chicken and Cheese Stuffed Jumbo Shells

Ingredients

1 (12 ounce) package jumbo pasta shells
4 skinless, boneless chicken breast halves - cubed
1 onion, chopped
1 egg
1 cup dry bread crumbs
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
salt and pepper to taste
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 (29 ounce) can tomato sauce

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Separate shells and let stand, so they are not touching, on waxed paper or foil.

In large skillet over medium heat, combine chicken, onion, egg and bread crumbs. Cook until chicken is no longer pink. Season with oregano, basil, salt and pepper. Stir in three-quarters of the shredded mozzarella and cheddar; cook until cheeses melt.

Fill shells with chicken mixture, using a tablespoon, and place in a 9 x 13 baking dish. Cover the shells with the tomato sauce and top with the reserved cheese. Cover with foil and bake 45 minutes, or until lightly browned and bubbly.

Linguine with White Clam Sauce I

Ingredients

1 (16 ounce) package linguini pasta
1 tablespoon olive oil
3 cloves garlic, minced
2 (6.5 ounce) cans minced clams, with juice
1/4 cup clam juice
1 tablespoon chopped fresh parsley
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook linguini pasta until al dente.

Meanwhile, in a medium sized saucepan using medium heat cook olive oil and minced garlic until garlic is translucent. Add chopped clams, clam juice or water, and chopped parsley. Add salt and ground black pepper to taste. Bring to a boil. Lower heat and simmer for 3 minutes.

Toss pasta with clam sauce. Serve warm.

Asian Noodles with Chicken

Ingredients

8 ounces uncooked angel hair pasta
1/3 cup stir-fry sauce
2 tablespoons honey
1/4 teaspoon crushed red pepper flakes
1 pound boneless skinless chicken breasts, cut into strips
1 tablespoon vegetable oil
1 medium sweet red pepper, julienned
1 medium onion, cut into thin wedges
1 tablespoon minced fresh cilantro
1 teaspoon sesame oil
1 tablespoon sesame seeds

Directions

Cook pasta according to package directions. Meanwhile, in a small bowl, combine the stir-fry sauce, honey and red pepper flakes; set aside.

In a large skillet, saute chicken in oil until browned. Add red pepper and onion; cook for 2 minutes or until vegetables are crisp-tender. Stir in sauce mixture. Add cilantro and cook for 1 minute.

Drain pasta and toss with sesame oil. Serve chicken mixture over pasta; sprinkle with sesame seeds.

Rotini Chicken Salad

Ingredients

1 (6 ounce) skinless, boneless chicken breast
1/2 (16 ounce) package rotini pasta
1/2 cup chopped celery
1/2 cup grated Parmesan cheese
2 green onions, sliced
1 cup mayonnaise
1/4 cup sour cream
2 tablespoons milk
1/4 cup chopped fresh parsley
1 teaspoon dried basil
1/4 teaspoon dried thyme
1 cup frozen peas, thawed
salt and pepper to taste

Directions

Fill a pot with lightly-salted water and bring to a boil. Cook the chicken breast in the boiling water until no longer pink in the center and the juices run clear, about 10 minutes. An instant-read thermometer inserted into the center of the chicken breast should read at least 165 degrees F (74 degrees C). Cut the breast into cubes and spread in a single layer on a plate; place chicken in refrigerator for 1 hour, or until completely cooled.

Fill a pot with lightly-salted water and bring to a boil. Stir the pasta into the boiling water; cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain, and rinse thoroughly with cold water to cool.

Stir the celery, Parmesan cheese, green onions, mayonnaise, sour cream, milk, parsley, basil, and thyme together in a large bowl. Fold the chicken, rotini, and peas into the mayonnaise mixture. Season with salt and pepper. Chill in refrigerator for 1 hour.

Tomato Florentine Soup I

Ingredients

2 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can chopped
stewed tomatoes
1 (12 fluid ounce) can tomato-
vegetable juice cocktail
1 (10.75 ounce) can condensed
tomato soup
1 tablespoon white sugar
1 (10 ounce) package frozen
chopped spinach
1 pinch ground nutmeg
salt to taste
ground black pepper to taste
1/2 cup cooked macaroni

Directions

Combine broth, tomatoes, juice, and soup in a saucepan with a wire whisk over medium heat. Add sugar, spinach, nutmeg, and salt and pepper to taste, without thawing spinach. Allow to heat gently 20 minutes on medium-low until spinach is tender. Keep hot without letting it boil.

Add cooked pasta and cook for 10 minutes longer.

Skillet Spaghetti Supper

Ingredients

1 cup diced onion
1 teaspoon minced garlic
1 pound lean ground beef
1 (28 ounce) can crushed tomatoes
1 tablespoon dried parsley
2 teaspoons dried oregano
1 pound uncooked linguine
2 cups shredded mozzarella cheese

Directions

In a large skillet over medium heat, saute onion and garlic in a small amount of oil. Stir in ground beef, tomatoes, parsley and oregano, pasta and one cup of the mozzarella, simmering mixture. Cover with the rest of the cheese and simmer for 40 more minutes or until top is slightly crispy.

Nona's Ricotta Pie

Ingredients

1 cup ditalini pasta
3 pounds ricotta cheese
2 cups white sugar
6 eggs, beaten
1 1/2 teaspoons vanilla extract

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix together ricotta, sugar, eggs, vanilla and 1 cup of the cooked pasta; pour mixture into prepared baking dish.

Bake for 2 hours, or until top is firm. Let cool before serving.

Old Fashioned Macaroni Salad

Ingredients

2 cups macaroni
2 (6 ounce) cans tuna, drained
1 onion, chopped
1 green bell pepper, chopped
2 stalks celery, chopped
2 tablespoons garlic powder
1 1/2 cups mayonnaise
2 tablespoons prepared mustard
salt to taste
ground black pepper to taste

Directions

Cook noodles in a large pot of boiling water until al dente. Rinse under cold water, and drain.

Mix tuna, onion, bell pepper, celery, garlic powder, mayonnaise, salt and pepper, and mustard together in a large bowl. Add pasta, and mix well.

Chicken Divan Lasagna

Ingredients

8 lasagna noodles
4 skinless, boneless chicken breast halves
1 pinch seasoned salt, or to taste
1 pinch ground black pepper, or to taste
8 ounces shredded Swiss cheese
1 (8 ounce) package frozen broccoli cuts, thawed and drained
2 (10.5 ounce) cans cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
10 fluid ounces chicken broth
2 teaspoons crushed dried rosemary

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain.

Spray a skillet with cooking spray, and place over medium heat. Sprinkle chicken breasts with seasoned salt and pepper, and place in the skillet. Cover and cook until the meat is barely pink, 5 to 8 minutes, then turn the chicken over and cook, covered, until the chicken is cooked through, an additional 5 to 8 minutes. Remove chicken, and cool in refrigerator about 20 minutes. Cut cooled chicken into bite-size cubes.

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13-inch baking dish with cooking spray.

In a bowl, mix the shredded Swiss cheese, broccoli, and chicken together. In another bowl, whisk together the cream of chicken soup, cream of mushroom soup, and chicken broth until well combined. Sprinkle the crushed rosemary over the soup mixture.

To assemble, spread 1/3 of the soup mixture over the bottom of the prepared baking dish, and lay 4 lasagna noodles over the soup, overlapping the noodles slightly. Top the noodles with half the chicken-broccoli mixture. Spoon 1/3 of the soup mixture over the chicken and broccoli, then top with the remaining lasagna noodles. Finish with a layer of the remaining chicken-broccoli mixture and the remaining 1/3 of the soup mixture. Cover the dish with foil.

Bake in the preheated oven until the broccoli is tender and the casserole is bubbling, 50 to 60 minutes. Let rest 10 minutes before serving.

Minced Lamb Bake

Ingredients

2 tablespoons olive oil
1 medium onion, finely chopped
1/2 pound ground lamb
4 fresh mushrooms, sliced
1 cup dried small pasta shells,
cooked according to pkg.
directions
2 cups bottled marinara sauce
1 teaspoon butter
4 teaspoons all-purpose flour
1 cup milk
1 egg, beaten
1 cup grated Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the olive oil in a wok over medium heat, add the onion and fry until soft and tender. Stir in the lamb and mushrooms; cook until the meat has browned, stirring occasionally to break up the meat. Pour in the marinara sauce and bring to a simmer. Stir in the cooked pasta, then pour into an ovenproof baking dish.

Melt the butter in a small saucepan over low heat. Pour in the flour and mix well. Pour in the milk, increase the heat to medium, and cook until thickened. Stir 1/4 cup of the thickened milk into the egg, about a tablespoon at a time to temper the egg, then pour the egg into the remaining sauce and whisk together. Spread this white sauce over the pasta and sprinkle with cheese.

Bake in preheated oven until browned and crispy, about 30 minutes.

Tony's Summer Pasta

Ingredients

1 (16 ounce) package linguini
pasta
6 roma (plum) tomatoes, chopped
1 pound shredded mozzarella
cheese
1/3 cup chopped fresh basil
6 cloves garlic, minced
1/2 cup olive oil
1/2 teaspoon garlic salt
ground black pepper to taste

Directions

Combine tomatoes, cheese, basil, garlic, olive oil, garlic salt, and black pepper in medium bowl. Set aside.

Meanwhile, cook pasta according to package directions.

Drain pasta, and transfer to a serving bowl. Toss with tomato mixture. Serve.

Tammy's Favorite Lasagna

Ingredients

4 tablespoons vegetable oil
1 large onion, chopped
2 pounds lean ground beef
2 tablespoons Italian seasoning
1 1/2 tablespoons chopped fresh rosemary
1 1/2 tablespoons garlic salt
salt and pepper to taste
1 (28 ounce) can whole peeled tomatoes
2 (6 ounce) cans tomato paste
1 cup water

1/2 cup margarine
1 small onion, chopped
1 cup Parmesan cheese
3 tablespoons all-purpose flour
1 quart milk
1 egg, beaten

1 (16 ounce) package lasagna noodles
1 (15 ounce) container ricotta cheese
1 pound mozzarella cheese, shredded

Directions

Heat oil in a large skillet over medium heat. Saute onions until soft. Stir in ground beef, and cook until evenly brown. Drain excess fat. Season with Italian seasoning, rosemary, garlic salt, salt and pepper. Stir in tomatoes, tomato paste and water. Simmer 1 hour, or until sauce has thickened.

Melt butter in a saucepan over medium heat. Cook onion until soft and translucent. Stir in flour until smooth. Stir in Parmesan cheese, then milk. Cook, stirring, until thick. Allow to cool, then stir in egg. (Sauce will be very thick.)

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Lightly grease a 9x13 inch baking dish.

In prepared baking dish, place a layer of noodles, meat sauce, cheese sauce, ricotta, and mozzarella. Repeat layers. Build to your desired thickness, or make another smaller pan for freezing.

Bake in preheated oven for 1 hour. Let cool 15 minutes before serving.

Italian Baked Cannelloni

Ingredients

1/2 cup olive oil
1 pound lean ground beef
1 onion, thinly sliced
1/4 teaspoon dried sage
1/4 teaspoon dried rosemary
salt to taste
1/2 cup white wine
12 ounces mozzarella cheese,
cubed
2 egg yolks

4 tablespoons butter
4 tablespoons all-purpose flour
2 cups milk

2 (14.5 ounce) cans stewed
tomatoes
1 onion, thinly sliced
2 tablespoons butter
1/2 cup white wine
salt and pepper to taste
12 cannelloni pasta shells

Directions

To make the Cannelloni Filling: In a large skillet over medium heat, warm oil and saute ground beef with the onion, sage and rosemary; cook until meat is evenly browned and crumbly. Add salt and 1/2 cup white wine; cook until wine is evaporated.

To make the Bechamel sauce: Melt 4 tablespoons butter in a medium saucepan over medium heat. Add flour and stir until well incorporated. Stir in milk and bring to a slow boil until mixture thickens. Stir into the meat mixture and mix well. Stir in the mozzarella and egg yolks; set aside.

In a medium saucepan over medium-low heat, melt 2 tablespoons butter and saute onion until soft and translucent. Add 1/2 cup white wine and let it cook down to evaporate; add tomato and salt. Mix well; simmer for 15 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta, a few at a time, and cook for 8 to 10 minutes or until al dente; using a slotted spoon, remove immediately to a pot filled with cold water. Lift pasta out with slotted spoon and arrange on a flat surface.

Preheat oven to 400 degrees F (200 degrees C).

Spoon a line of filling into each shell, starting from one end and using your finger to push the filling inside of each shell. In a 9x13 inch baking dish, place cannelloni and cover with tomato mixture.

Bake in preheated oven for 15 minutes or until heated through; when finished baking, allow to stand for 5 minutes and serve.

Beef Parmesan with Garlic Angel Hair Pasta

Ingredients

1 1/2 pounds beef cube steak
1 onion, sliced into thin rings
1 green bell pepper, sliced in rings
1 cup Italian seasoned bread crumbs
1/2 cup grated Parmesan cheese
2 tablespoons olive oil
1 (16 ounce) jar spaghetti sauce
1/2 cup shredded mozzarella cheese
12 ounces angel hair pasta
2 teaspoons minced garlic
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cut cube steak into serving size pieces. Coat meat with the bread crumbs and parmesan cheese. Heat olive oil in a large frying pan, and saute 1 teaspoon of the garlic for 3 minutes. Quick fry (brown quickly on both sides) meat. Place meat in a casserole baking dish, slightly overlapping edges. Place onion rings and peppers on top of meat, and pour marinara sauce over all.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes, depending on the thickness of the meat. Sprinkle mozzarella over meat and leave in the oven till bubbly.

Boil pasta al dente. Drain, and toss in butter and 1 teaspoon garlic. For a stronger garlic taste, season with garlic powder. Top with grated parmesan and parsley for color. Serve meat and sauce atop a mound of pasta! HINT: make the meat ahead of time, and refrigerate over night, the acid in the tomato sauce will tenderize the meat even more. If you do this, save the mozzarella till the last minute.

Baked Ziti with Sausage

Ingredients

1 (16 ounce) package dry ziti pasta
1 pound mild Italian sausage
1 (15 ounce) container ricotta cheese
1 egg
1 large yellow onion, minced
2 teaspoons minced garlic
1 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 1/2 (26 ounce) jars spaghetti sauce, divided
1 (8 ounce) package shredded Italian cheese blend
1 teaspoon dried basil (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the ziti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

While pasta is cooking, heat a large skillet over medium heat. Add the sausage, and cook and stir until brown, about 10 minutes. Drain sausage and set aside.

Stir together the ricotta, egg, onion, garlic, and oregano in a large bowl until well combined. Stir in the drained pasta, the drained sausage, salt, pepper, and 1/2 jar of the spaghetti sauce; mix well.

In the prepared baking dish, cover the bottom with 1/3 jar of spaghetti sauce. Layer 1/2 of the pasta mixture, 1/3 jar of spaghetti sauce, and 1/2 of the shredded cheese. Then layer the remaining 1/2 of the pasta, 1/3 of the sauce, and 1/2 of the cheese. Sprinkle with basil. Cover the dish tightly with aluminum foil.

Bake in the preheated oven until heated through, about 20 minutes. Uncover; return to the oven and bake until cheese is melted, 5 to 10 more minutes.

Chicken Pasta II

Ingredients

1 (16 ounce) package radiatore
pasta
1/2 pound bacon
4 boneless, skinless chicken
breast halves, cut into bite-sized
pieces
3/4 cup white wine
2 large tomatoes, cut into bite size
pieces
1 teaspoon dried Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Set bacon aside to drain on paper towels. Drain all but 1 tablespoon bacon grease, then saute chicken until no longer pink, and juices run clear. Break bacon into pieces, and return to skillet. Stir in wine and tomatoes. Sprinkle with Italian seasoning. Simmer until tomatoes are cooked, about 20 minutes. Serve sauce over cooked pasta.

Spaghetti Salad

Ingredients

12 ounces thin spaghetti
1 cup shredded part-skim mozzarella cheese
1/2 cup diced pepperoni
1/2 cup diced fully cooked ham
1/2 cup chopped green pepper
1/2 cup diced tomato
1/2 cup chopped onion
1/2 cup chopped cucumber
1/4 cup sliced ripe olives
1 avocado, peeled and diced
1 (8 ounce) bottle Italian salad dressing

Directions

In a large saucepan, cook spaghetti according to package directions. Meanwhile in a large salad bowl, add the cheese, pepperoni, ham, green pepper, tomato, onion, cucumber and olives. Add avocado if desired.

Rinse pasta with cold water; drain well. Place on top of salad ingredients. Drizzle with salad dressing: toss lightly to coat. Chill until serving.

Anchovy Linguine

Ingredients

1 (16 ounce) package linguini
pasta
4 cloves garlic, minced
6 tablespoons olive oil
2 tablespoons chopped fresh
parsley
3 (2 ounce) cans anchovy filets
1 cup water

Directions

Brown sliced garlic in olive oil. Stir in parsley and chopped anchovies. Add water to cover, and simmer for a few minutes.

Meanwhile, cook pasta in boiling salted water until al dente.

Drain pasta. Toss with anchovy sauce.

Crab and Shrimp Pasta Salad

Ingredients

1 (16 ounce) package uncooked tri-colored spiral pasta
1/2 cup mayonnaise
1/4 cup apple cider vinegar
1/4 cup olive oil
salt and pepper to taste
1 (8 ounce) package imitation crabmeat, flaked
1 (6.5 ounce) can tiny shrimp, drained
1 pint grape tomatoes, halved
1 English cucumber, diced
1 (4 ounce) can sliced black olives, drained
1 red bell pepper, seeded and chopped

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 10 minutes. Drain, and rinse under cold water to cool. Transfer to a large bowl, and set aside.

In a small bowl, mix together the mayonnaise, vinegar, olive oil, salt and pepper. Pour over the pasta and stir to coat. Add the crab, shrimp, tomatoes, cucumber, black olives and bell pepper; mix gently to coat with the dressing. Taste, and adjust seasoning if desired. If the pasta is too dry, mix in more mayonnaise.

Tortellini Salad with Grilled Tomato Vinaigrette

Ingredients

1 pound rainbow tortellini pasta, uncooked
3 roma (plum) tomatoes
1 tablespoon tomato paste
1 clove garlic, minced
3 tablespoons red wine vinegar
3 tablespoons balsamic vinegar
2 teaspoons Dijon-style prepared mustard
1 teaspoon honey
1/3 cup olive oil
1/3 cup vegetable oil
salt and pepper to taste
3/4 cup shredded provolone cheese
3 ounces hard salami, diced
2/3 cup sliced celery
1/4 cup sliced black olives
1/2 cup red bell pepper, diced
1 tablespoon red onion, diced
1/4 cup chopped fresh parsley
1 teaspoon chopped fresh rosemary
1 tablespoon fresh lemon juice
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Preheat oven broiler and place halved tomatoes on a sheet pan 6 inches from the broiler. Broil skin side up until the skin is wrinkled and partially blackened.

Place the tomatoes in a food processor and add the tomato paste, garlic, red wine vinegar, balsamic vinegar, mustard and honey. Blend until smooth. With the processor running, add the olive oil and vegetable oil in a thin steady stream. Season with salt and pepper.

In a large bowl, combine the tortellini, cheese, salami, celery, olives, bell pepper, onion, parsley, rosemary and lemon juice. Gently toss and drizzle with vinaigrette to coat. Season with salt and pepper and serve immediately. Best served at room temperature.

Chinese Pasta Salad

Ingredients

1 medium head cabbage,
shredded
4 green onions, sliced
1/2 cup slivered almonds
1 (3 ounce) package ramen
noodles with seasoning packet
1/2 cup chopped fresh cilantro
1/4 cup vegetable oil
1/2 cup rice wine vinegar

Directions

In large bowl, combine cabbage, green onion and almonds. Crush ramen noodles and add to bowl with cilantro. Toss.

In small bowl, combine oil, vinegar and contents of ramen noodle seasoning packet. Toss dressing with cabbage mixture. Serve.

To Die For Fettuccine Alfredo

Ingredients

24 ounces dry fettuccini pasta
1 cup butter
3/4 pint heavy cream
salt and pepper to taste
1 dash garlic salt
3/4 cup grated Romano cheese
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, melt butter into cream over low heat. Add salt, pepper and garlic salt. Stir in cheese over medium heat until melted; this will thicken the sauce.

Add pasta to sauce. Use enough of the pasta so that all of the sauce is used and the pasta is thoroughly coated. Serve immediately.

Antipasto Salad

Ingredients

1/2 cup vegetable oil
3 tablespoons red wine vinegar
1 clove garlic, minced
1 teaspoon dried basil
1/8 teaspoon crushed red pepper flakes
1 teaspoon salt
6 ounces macaroni
1/4 cup grated Parmesan cheese
2 cups broccoli florets
4 ounces sliced pepperoni
sausage
10 cherry tomatoes, halved
1/2 cup shredded mozzarella cheese

Directions

Cook pasta in a pot of boiling salted water until al dente. Drain.

In large bowl, stir together oil, vinegar, garlic, basil, and salt and pepper. Toss with warm macaroni to coat well. Toss with Parmesan. Cover, and refrigerate 2 to 3 hours.

Add broccoli, pepperoni, and tomatoes; toss well. Sprinkle with mozzarella cheese, and serve.

Bacon-Egg Spaghetti

Ingredients

8 slices bacon
1/2 pound fresh mushrooms,
sliced
1 pound spaghetti
1 pound American cheese, cubed
4 eggs, beaten

Directions

In a large skillet over medium heat, fry bacon until crisp and drain on paper towels; crumble and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and add to cooked mushrooms.

Meanwhile, saute mushrooms in about 1 tablespoon of bacon drippings and remove from heat.

Add the cheese cubes and beaten eggs; toss until the cheese is melted and the eggs have coated the noodles. Sprinkle in the crumbled bacon and stir; serve.

Rigatoni with Italian Chicken

Ingredients

6 skinless, boneless chicken breast halves
2 cups Italian salad dressing
1 (16 ounce) package uncooked rigatoni pasta
1 (28 ounce) can diced tomatoes with Italian herbs
1/4 cup butter
1/4 teaspoon crushed red pepper flakes
1 cup grated Parmesan cheese
1 tablespoon dried parsley

Directions

Place chicken breasts in a large resealable plastic bag, and pour in the Italian dressing. Seal bag, and marinate chicken 30 minutes in the refrigerator. Drain, discarding dressing, and dice.

Bring a large pot of lightly salted water to a boil. Add rigatoni and cook for 8 to 10 minutes or until al dente. Drain, transfer to a large bowl, and toss with diced tomatoes.

Melt butter in a skillet over medium heat. Place chicken in the skillet, and season with red pepper. Cook and stir 15 minutes, or until chicken juices run clear. Serve over the pasta. Top with Parmesan cheese, and garnish with parsley flakes.

Shrimp, Broccoli, and Sun-dried Tomatoes

Ingredients

1/2 pound large shrimp - peeled and deveined
2 cups fresh broccoli florets
1 (6 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
1/2 teaspoon minced garlic
1/2 cup butter
1 (8 ounce) package angel hair pasta

Directions

Put the heat on under the pasta pot full of water.

In a large saute pan heat the oil from the drained sun-dried tomatoes. Add butter. When butter is melted saute the garlic about 1 minute, add the sun-dried tomatoes, heat for about 1 minute. Add shelled and deveined shrimp. Cook until shrimp are done, about 5-8 minutes.

When pasta water comes to a boil, toss in the broccoli florets. Cook about 2-3 minutes. Then add angel hair. Cook according to package instructions. Drain and turn into large past bowl.

Spoon shrimp mixture over pasta and serve.

Thanksgiving Leftovers Stuffed Shells

Ingredients

1 (12 ounce) box jumbo pasta shells
2 cups cubed cooked turkey
1 1/2 cups leftover stuffing
1 (4 ounce) package cream cheese, softened
1/2 cup Parmesan cheese
1/3 cup mayonnaise
4 cups shredded mozzarella cheese
1 1/2 cups leftover turkey gravy

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

Place turkey and stuffing in food processor, and pulse until finely ground and combined. Place the ground turkey and stuffing mixture in the bowl of a stand mixer along with the cream cheese, Parmesan cheese, mayonnaise, and 2 cups of the mozzarella. Mix with paddle attachment on medium-low until well blended.

Spread 1/2 cup of gravy on the bottom of the prepared dish. Stuff the pre-cooked pasta shells with the turkey mixture and place in the dish in tight rows. Top with the remaining gravy and the remaining 2 cups of mozzarella cheese.

Bake, covered, for 45 minutes. Uncover and cook for an additional 10 minutes until top is browned and bubbly. Allow to cool for 5 minutes before serving.

Cheesy Sausage Pasta

Ingredients

1 (16 ounce) package uncooked pasta shells
1 tablespoon vegetable oil
1/2 tablespoon finely minced onion
1 orange bell pepper, thinly sliced
1 teaspoon minced garlic
1 pound bulk Italian sausage
1 (14.5 ounce) can stewed tomatoes
1 cup heavy cream
1 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Stir in the shell pasta, and return to a boil. Cook, stirring occasionally, until cooked through but still firm to the bite, about 13 minutes. Drain well.

While the pasta is cooking, heat the vegetable oil in a large skillet over medium-high heat. Cook onion, orange pepper, and garlic in oil until tender, about 5 minutes. Stir the crumbled Italian sausage into the vegetables in the skillet; cook and stir until meat is browned and cooked through, about 8 minutes. Stir in the undrained tomatoes and the heavy cream. Turn the heat to medium-low, and allow the sauce to cook until thick, about 5 additional minutes.

Mix pasta with the sausage cream sauce, stir in the Parmesan cheese, and serve. Garnish with chopped fresh parsley.

Cheesy Calzones

Ingredients

1 pound refrigerator pizza dough
1 cup shredded mozzarella
cheese
1/2 cup ricotta cheese
1/4 cup grated Parmesan cheese
1 egg
1 cup Ragu® Old World Style®
Pasta Sauce

Directions

Preheat oven to 450 degrees F. Roll dough into two 7-inch circles; set aside.

Mix cheeses and egg in medium bowl. Spoon cheese mixture onto centers of each circle. Fold each circle in half to form semicircle; press edges together to seal. Beginning at one end, stretch sealed edge and fold over, pinching to seal. Arrange on greased baking pan; poke 5 holes in top of each with toothpick.

Bake 20 minutes or until golden and puffed. Let stand on wire rack 15 minutes before serving. Serve with Pasta Sauce, heated.

Angel Chicken

Ingredients

4 ounces PHILADELPHIA Cream Cheese, softened
1 (10.75 ounce) can reduced-sodium condensed cream of mushroom soup
1/4 cup KRAFT Tuscan House Italian Dressing and Marinade
1/4 cup dry white wine
1 1/2 pounds boneless skinless chicken thighs, cut into bite-size pieces
1/2 pound angel hair pasta, uncooked
2 tablespoons chopped fresh parsley

Directions

Beat cream cheese, soup, dressing and wine with whisk until blended; pour over chicken in slow cooker. Cook on LOW 4 to 5 hours (or on HIGH 2 to 3 hours).

Cook pasta as directed on package about 15 min. before chicken is done; drain. Serve topped with chicken mixture and parsley.

Delicious and Easy Mock Risotto

Ingredients

2 tablespoons extra-virgin olive oil
2 cloves garlic, minced
1/2 small onion, finely chopped
2 (14 ounce) cans chicken broth
2 cups uncooked orzo pasta
salt and pepper to taste

Directions

Heat a saucepan over medium heat. When it is not getting any hotter, pour in the olive oil. Add the garlic and onion; cook and stir until tender, about 3 minutes. Pour in the chicken broth, and stir to loosen any bits from the bottom of the pan.

When the broth comes to a boil, stir in the orzo pasta. Reduce heat to low, cover the pan, and simmer for 15 minutes, or until pasta has absorbed all of the liquid. Stir occasionally to prevent sticking, especially towards the end. Season with salt and pepper before serving.

Peppercorn Ranch Pasta

Ingredients

2 cups colored rotini pasta
1 cup baby carrots, sliced
1 cup fresh broccoli florets
1/4 cup chopped red onion
1 cup cauliflower, chopped
1/4 cup chopped green bell pepper
10 ounces peppercorn Ranch salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Place cooked pasta in a large bowl and combine with sliced baby carrots, broccoli, red onion, cauliflower, green pepper and peppercorn ranch dressing; mix well. Cover and refrigerate for several hours.

Southwest Beef Skillet Dinner

Ingredients

1 pound boneless beef sirloin steak or beef top round steak
2 tablespoons all-purpose flour
2 tablespoons vegetable oil
3/4 cup chopped onion
2 cloves garlic, minced
1 (10.75 ounce) can Campbell's® Condensed Creamy Ranchero Tomato Soup
1 cup water
1/4 teaspoon chili powder
1 cup frozen whole kernel corn
4 cups cooked cholesterol-free wide noodle-style pasta

Directions

Slice beef into very thin strips. Toss beef with flour to coat.

Heat 1 tablespoon oil in saucepot over medium-high heat. Add beef and cook until browned, stirring often. Remove beef.

Add remaining oil. Add onions and garlic. Cook over medium heat 1 minute.

Add soup, water and chili powder. Heat to a boil. Return beef to saucepot. Cover and cook over low heat 1 hour.

Add corn and heat through. Serve over pasta.

Tomato Macaroni Soup

Ingredients

1 cup macaroni
3 cups milk
3 tablespoons margarine
salt and pepper to taste
1 (14.5 ounce) can diced tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan combine cooked macaroni, milk, margarine and salt and pepper. Then stir in tomatoes. Cook over medium heat until quite hot.

Creamy Pheasant and Noodle

Ingredients

2 cups sliced carrots
1 1/2 cups chopped onion
1 cup sliced celery
2 tablespoons chopped fresh parsley
1 bay leaf
2 pounds cubed pheasant meat
2 (10.75 ounce) cans reduced fat reduced sodium condensed cream of mushroom soup
1/2 cup water
1 teaspoon dried thyme leaves, crushed
1/4 teaspoon ground black pepper
1 cup frozen peas
salt and pepper to taste
paprika to taste
1 (10 ounce) package dried egg noodles

Directions

Place carrot, onion, celery, parsley, and bay leaf into a large (4-quart) slow cooker. Add cubed pheasant meat, then stir together cream of mushroom soup, water, thyme, and 1/4 teaspoon pepper; pour over pheasant. Cover and cook on Low for 8 to 9 hours, or on High for 4 to 4 1/2 hours.

Stir frozen peas into pheasant and season to taste with salt, pepper, and paprika. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve creamy pheasant on a bed of noodles.

Easy Alfredo Sauce II

Ingredients

1/2 cup butter, room temperature
3/4 cup grated Parmesan cheese
1 cup heavy cream

Directions

In a medium bowl, beat butter and Parmesan with an electric mixer until fluffy. Add cream, a little at a time, until mixture resembles softly scrambled eggs. Toss with hot pasta to serve.

Mama Corleone's Sausage and Peppers

Ingredients

1 (8 ounce) package thin spaghetti
4 (4 ounce) links sweet Italian
sausage
5 assorted bell peppers, seeded
and cut into strips
1 clove garlic, minced
1/4 cup extra virgin olive oil
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
salt and pepper to taste
1/4 cup minced flat leaf parsley
freshly grated Parmesan cheese
to taste

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti, and cook until al dente, about 5 minutes. Drain, and set aside.

While the pasta is getting started, slice sausages lengthwise, and remove the casings. Brown sausages in a large skillet over medium-high heat with a drizzle of the olive oil. Remove sausages to a platter, and keep warm in the oven. Add the bell peppers, garlic, oregano and basil to the skillet, and drizzle with the remaining olive oil. Saute over medium heat until peppers are tender.

Toss the pepper mixture with the drained spaghetti until well blended, and season with salt and pepper to taste. Transfer to a serving platter, and arrange the sausages on the top. Garnish with Italian parsley and Parmesan cheese.

Joel's Jerk Chicken Pineapple Pasta

Ingredients

1 tablespoon olive oil
2 skinless, boneless chicken breast halves - cubed
1 (8 ounce) can pineapple tidbits with juice
1/4 cup shredded coconut
2 tablespoons brown sugar
1 teaspoon jerk seasoning mix
1/2 teaspoon ground cinnamon
1/2 teaspoon chili powder
1/2 teaspoon crushed red pepper flakes
salt and ground black pepper to taste
4 ounces dry fettuccini noodles

Directions

Heat olive oil in a skillet over medium heat. Cook and stir chicken until no longer pink and juices run clear, 7 to 10 minutes. Stir in the pineapple and its juice, coconut, brown sugar, jerk seasoning, cinnamon, chili powder, red pepper flakes, salt and pepper. Reduce heat to low and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain. Toss chicken mixture with drained pasta.

Rigatoni Florentine

Ingredients

1 (16 ounce) package rigatoni pasta
2 tablespoons olive oil
2 pounds boneless chicken, cubed
3 cloves garlic, chopped
1 pint heavy cream
26 ounces spaghetti sauce
10 ounces fresh spinach, washed and chopped
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet, heat oil over medium-high heat. Add chicken and saute until cooked through and no longer pink inside. Add garlic to skillet; saute until golden. Add cream and spaghetti sauce to skillet; cook over medium heat for 10 to 15 minutes or until sauce thickens.

Add cooked chicken and spinach and cook until spinach reduces. Then add rigatoni; toss with cheese and serve.

Creamy Asparagus Pasta

Ingredients

1 pound fresh asparagus, trimmed and cut into 2 inch pieces
2 tablespoons butter
1 clove garlic, minced
1 pint light cream
1 pound linguine pasta
1 lemon, juiced

Directions

Bring a pot of water to a boil. Boil asparagus for 3 to 4 minutes; drain.

In a large saucepan melt butter over medium heat. Saute garlic and asparagus for 3 to 4 minutes. Stir in the cream and simmer for 10 minutes.

Meanwhile, bring a large pot of water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain and transfer to a serving dish.

Stir lemon juice into asparagus mixture; pour mixture over pasta.

Bob Evans® Mediterranean Pasta Salad

Ingredients

1 (2.1 ounce) package Bob Evans® Express pre-cooked bacon
8 ounces bow tie pasta
1/2 cup sun-dried tomato salad dressing (can also use Italian or Greek style dressing)
8 ounces fresh mozzarella, cut into small cubes
1 cup cherry tomatoes, cut in half
1/3 cup kalamata olives, chopped
4 sun dried tomatoes in oil, drained and chopped

Directions

Microwave bacon according to package directions. Cool slightly and then chop. Meanwhile cook pasta according to package directions and drain. In a large serving bowl, combine all ingredients and stir well. Serve warm.

Zesty Pasta with Sausage

Ingredients

1 pound sweet Italian pork
sausage, casing removed
1 (26 ounce) jar Prego®
Traditional Italian Sauce
1/2 cup sliced pitted ripe olives
1/8 teaspoon garlic powder
1/2 cup grated Parmesan cheese
4 cups large tube-shaped pasta
(ziti, rigatoni), cooked and drained

Directions

Cook the sausage in a 3-quart saucepan over medium-high heat until the sausage is well browned, stirring frequently to break up meat. Pour off any fat.

Stir in the pasta sauce, olives and garlic powder. Heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the sausage is cooked through.

Stir in the cheese and pasta. Serve with additional cheese, if desired.

Beef Florentine

Ingredients

2 cups medium egg noodles
1 1/2 pounds ground beef
2 cloves garlic, chopped
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon pepper
2 (8 ounce) cans tomato sauce
1/2 cup water
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (8 ounce) container cottage
cheese
1/4 cup chopped onion
2 tablespoons grated Parmesan
cheese
8 ounces shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, brown the ground beef until evenly brown; drain excess fat. Season with oregano, salt and pepper. Stir in tomato sauce and water. Remove from heat, and stir in cooked noodles.

In a medium bowl, combine spinach, cottage cheese, onion, and Parmesan cheese. Spread half of noodle mixture in a large casserole dish. Layer with all of spinach mixture, then cover with remaining noodle mixture.

Bake in preheated oven for 15 minutes. Cover with mozzarella, and continue cooking 10 minutes, or until cheese is melted.

Divine Casserole

Ingredients

1 (8 ounce) package egg noodles
1 pound ground beef
1 (6 ounce) can tomato paste
1 teaspoon Worcestershire sauce
2 drops hot pepper sauce
1 pinch dried oregano
2 tablespoons butter
1 onion, chopped
1 (8 ounce) container creamed cottage cheese
1/2 (8 ounce) package cream cheese, softened
1/2 cup sour cream
salt to taste
1/2 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain excess fat. Stir in tomato paste, Worcestershire sauce, hot sauce and oregano; set aside.

In a separate skillet, melt 2 tablespoons butter over medium heat. Sauté the chopped onion until translucent. In a medium bowl, combine cottage cheese, cream cheese, sour cream and sautéed onions.

Place 1/2 of cooked noodles in the bottom of a 2 quart casserole dish. Drizzle with 1/2 of the melted butter. Cover with cheese mixture. Toss remaining noodles with remaining melted butter, and spread over cheese mixture. Cover with meat mixture.

Bake in preheated oven for 40 minutes, or until bubbly.

Garden Twists

Ingredients

2 medium carrots
2 1/4 cups uncooked spiral pasta
1 medium onion, chopped
1 medium green or red bell pepper, chopped
2 teaspoons dried basil
1/4 teaspoon garlic powder
1/8 teaspoon crushed red pepper flakes
2 tablespoons butter or stick margarine
1 tablespoon cornstarch
1 1/4 cups cold water
2 teaspoons chicken or vegetable bouillon granules
2 tablespoons lemon juice

Directions

Using a vegetable peeler, slice carrots into curls. Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the carrots, onion, pepper, basil, garlic powder and pepper flakes in butter for 3 minutes or until vegetables are crisp-tender.

Combine the cornstarch, water and bouillon until smooth; add to vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta. Stir pasta and lemon juice into vegetable mixture.

Linguine with Clam Sauce and Baby Portobello

Ingredients

1 tablespoon olive oil
3 cloves garlic, chopped
1 (8 ounce) package baby portobello mushrooms, sliced and chopped
4 (6.5 ounce) cans chopped clams with juice
4 cubes chicken bouillon
1 tablespoon chopped fresh parsley
1 teaspoon dried basil
1 teaspoon dried oregano
1 tablespoon Worcestershire sauce
1 (16 ounce) package uncooked linguini pasta
1/2 cup butter

Directions

Warm olive oil in a saucepan over medium heat. Stir in garlic and mushrooms; cook until mushrooms are tender. Stir in clam juice, chicken bouillon, parsley, basil, oregano, and Worcestershire sauce. Increase heat to high, and bring to a quick boil. Reduce heat to medium; simmer 30 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8-10 minutes. Drain and set aside.

Stir chopped clams and butter into the sauce; simmer 15 minutes more. Pour over cooked pasta to serve.

Quick and Easy Chicken Spaghetti

Ingredients

1 (12 ounce) package angel hair pasta
1 (10 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
3/4 (8 ounce) package processed cheese, cubed
2 cups chopped cooked chicken breast
1/2 (4 ounce) jar sliced mushrooms, drained
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

To the pasta add the diced tomatoes with green chile peppers, cream of chicken soup, processed cheese, chopped chicken, mushrooms, salt and pepper. Cook and stir over low heat until cheese is melted and mixture is heated through.

Cheeseburger Pasta 'n Vegetables Dinner

Ingredients

1 pound ground beef
1 small onion, chopped
1 small tomato, chopped
1 3/4 cups water
1/2 cup milk
1 tablespoon I Can't Believe It's
Not Butter!B® Spread
1 (4.4 ounce) package KnorrB®
Sides PlusB„Ÿ Veggies - Cheddar
Cheese Pasta With Broccoli &
Carrots

Directions

Brown ground beef with onion in 12-inch nonstick skillet over medium-high heat; drain. Remove ground beef mixture and set aside.

Bring tomato, water, milk and spread to a boil in same skillet over high heat. Stir in KnorrB® Sides PlusB„Ÿ Veggies - Cheddar Cheese Pasta with Broccoli & Carrots and continue boiling over medium heat, stirring occasionally, 9 minutes or until pasta is tender.

Stir in ground beef mixture; heat through.

Fettuccini Carbonara

Ingredients

5 teaspoons olive oil
4 shallots, diced
1 large onion, cut into thin strips
1 pound bacon, cut into strips
1 clove garlic, chopped
1 (16 ounce) package fettuccini pasta
3 egg yolks
1/2 cup heavy cream
3/4 cup shredded Parmesan cheese
salt and pepper to taste

Directions

Heat olive oil in a large heavy saucepan over medium heat. Saute shallots until softened. Stir in onion and bacon, and cook until bacon is evenly browned. Stir in garlic when bacon is about half done. Remove from heat.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain pasta, then return it to the pot.

In a medium bowl, whisk together egg yolks, cream, and shredded Parmesan. Pour the bacon mixture over the pasta, then stir in the cream mixture. Season with salt and pepper.

Zesty Feta and Shrimp Summer Pasta Salad

Ingredients

2 skinless, boneless chicken breast halves
1 (16 ounce) package uncooked farfalle (bow tie) pasta
1/2 pound frozen cooked cocktail shrimp
1 (2.25 ounce) can diced black olives, drained
1 pint cherry tomatoes
1/2 cup baby carrots, chopped
1 cucumber, diced
1/2 cup balsamic vinegar
1 (6 ounce) package feta cheese, crumbled
salt-free seasoning blend to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the chicken in a baking dish, and roast 25 minutes in the preheated oven, or until juices run clear. Remove from heat, cool, and cut into bite-size pieces.

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, cook 8 to 10 minutes, until al dente, and drain. Cool to room temperature.

In a large bowl, mix the chicken, pasta, shrimp, olives, tomatoes, carrots, and cucumber. Toss with balsamic vinegar and feta cheese, and season with salt-free seasoning blend.

Pastini Soup

Ingredients

1 (8 ounce) package dry pastini
3 cups veal stock
1 grilled portobello mushroom
cap, sliced
1 tablespoon tomato paste
1 tablespoon red wine
salt and pepper to taste

Directions

In a large pot, combine pasta, stock, mushroom, tomato paste, wine and salt and pepper to taste. Cook over medium-high heat for 8 to 10 minutes, or until pasta is al dente.

Chicken Chile Spaghetti

Ingredients

1 (2 to 3 pound) whole chicken
12 ounces vermicelli pasta
3/4 cup butter
4 stalks celery, chopped
1 clove garlic, minced
1 onion, chopped
1 green bell pepper, chopped
2 (10 ounce) cans diced tomatoes
with green chile peppers
1 pound processed cheese,
cubed
2 (4.5 ounce) cans sliced
mushrooms

Directions

Place whole chicken in large pot or Dutch oven and cover with water. Bring to a boil, reduce heat and simmer 40 to 60 minutes, until tender. Remove chicken from pot, reserving broth. Skin and bone chicken; set meat aside.

Preheat oven to 350 degrees F (175 degrees C).

Bring chicken broth to a boil. Stir in pasta and cook 8 to 10 minutes, until al dente. Remove pasta from pot and set aside.

In a large skillet over medium heat, melt butter. Cook celery, garlic, onion and bell pepper in butter until tender. Toss celery mixture with pasta, diced tomatoes and green chiles, processed cheese, sliced mushrooms and chicken meat. Place in 9x13 inch baking dish. Pour reserved chicken broth over to moisten.

Bake in preheated oven 20 minutes, until hot and bubbly.

Chicken Casserole Del Sol

Ingredients

1 (16 ounce) package uncooked rigatoni pasta
2 skinless, boneless chicken breast halves
2 (10.75 ounce) cans condensed cream of chicken soup
1 cup mayonnaise
2 teaspoons lemon juice
1/2 teaspoon curry powder
1 (14.5 ounce) can French-style green beans, drained
1 (4 ounce) can sliced mushrooms, drained
1 cup shredded Cheddar cheese
1/4 cup melted butter
1 cup crushed cornflakes cereal
2 teaspoons chopped fresh parsley

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cook the rigatoni according to package directions until al dente.. Meanwhile, in a separate saucepan, boil the chicken breasts until fully cooked.

In a large bowl, combine the soup, mayonnaise, lemon juice, curry powder, green beans and mushrooms. Drain and stir in the rigatoni. Cube the cooked chicken breasts and stir this in as well. Transfer this mixture to a 2 quart casserole dish.

Sprinkle the cheese on top over all. In a medium bowl, combine the butter and the corn flakes and spread this mixture over the cheese. Finally, top off by sprinkling with the parsley.

Bake at 375 degrees F (190 degrees C) for 20 to 30 minutes, or until the cheese is bubbly.

Turkey Red Grape Salad

Ingredients

1 (8 ounce) package mostaccioli
pasta
1 1/2 cups mayonnaise
1 cup sour cream
1 tablespoon minced celery root
2 cups halved seedless red
grapes
2 cups diced cooked turkey
1 cup chopped celery
1 head romaine lettuce leaves,
torn into bite size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 to 10 minutes, or until tender. Drain, and run under cold water to cool. Drain again, and transfer to a large bowl.

In a separate bowl, stir together the mayonnaise, sour cream and celery root. Stir this into the noodles to coat. Fold in the grapes, turkey and celery. Chill until serving.

To serve, place a bed of romaine lettuce onto serving plates. Top with the turkey pasta salad.

Richard and Suzanne's Louisiana Crawfish Pasta

Ingredients

1 (16 ounce) package bow tie pasta
3/4 stick butter
1 clove garlic, minced
salt and pepper to taste
1 yellow onion, chopped
1 tablespoon crushed red pepper flakes, divided
1 pound crawfish tails
2 pints heavy cream
1/2 tablespoon crushed red pepper flakes
1 bunch green onions, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

While the pasta cooks, melt the butter in a large, deep skillet over medium heat. Cook and stir the garlic in the butter 1 to 2 minutes; season with salt and pepper. Stir in the yellow onion and 1/2 tablespoon red pepper flakes; cook until the yellow onion becomes translucent. Add the crawfish tails; cook 2 to 3 minutes, stirring continually; transfer the crawfish to a bowl, leaving as many onions as possible in the skillet.

Pour the heavy cream into the skillet and bring to a boil; reduce heat to low, and simmer until thickened. Sprinkle the remaining 1/2 tablespoon red pepper flakes into the cream, return the crawfish to the sauce and simmer 2 to 3 minutes. Serve sauce over the drained pasta; garnish with chopped green onion.

Italian Sausage with Farfalle and Broccoli Rabe

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1 pound bulk Italian sausage
2 cloves garlic, minced
2 1/2 cups chicken broth
1/8 teaspoon crushed red pepper flakes
1 bunch broccoli rabe, trimmed
1/4 cup butter
1 1/2 cups grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon black pepper

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the farfalle pasta, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Stir in the Italian sausage until crumbly and no longer pink, about 5 minutes. Stir in the garlic, and continue cooking until the sausage begins to brown, about 5 minutes more. Pour off the excess grease, then pour in the chicken broth and red pepper flakes. Bring to a boil over high heat, then add the broccoli rabe, and cover. Cook until the broccoli rabe is tender, about 4 minutes.

When the broccoli rabe is done, stir in the butter, Parmesan cheese, salt, and pepper until the meat sauce has thickened. Toss with the farfalle and serve.

Best Ever Pasta Salad

Ingredients

1 (16 ounce) package dry penne pasta
2 large cucumbers, peeled and cubed
2 roma (plum) tomatoes, chopped
2 cups mayonnaise
1 (8 ounce) container sour cream
3 tablespoons dried dill weed
2 tablespoons lemon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine pasta, cucumbers, tomatoes, mayonnaise, sour cream, dill weed and lemon pepper. Serve as is or chill for 45 minutes.

Seafood and Asparagus with Linguine

Ingredients

1/2 pound uncooked linguine
2 tablespoons olive oil
2 cups sliced fresh mushrooms
1 cup dry white wine
1/2 pound medium shrimp, peeled and deveined
1 pound steamer clams in shell, scrubbed
1 pound asparagus, trimmed and cut into 2-inch pieces
1/2 pound bay scallops
1/3 cup freshly grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a boil. Stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until cooked through, but still firm to the bite, about 11 minutes. Drain well in a colander; cover and keep warm.

Heat the olive oil over medium heat in a large pot with a cover that will hold a steamer basket. Add the mushrooms; stir and cook for 3 minutes. Pour in the wine and bring to a boil; add the shrimp.

Put the clams and asparagus into the steamer basket and place the basket into the pot over the shrimp and mushrooms. Cover and steam for 2 minutes. Lift the steamer basket and add the scallops to the shrimp and mushrooms. Cover and continue to steam until clam shells open and seafood is cooked, about 4 minutes.

Tip the clams and asparagus into the pot and combine with the shrimp and scallops. To serve, ladle seafood over the cooked linguine and sprinkle with grated Parmesan cheese.

Avgolemono

Ingredients

1 3/4 quarts chicken broth
1/2 cup uncooked orzo pasta
3 eggs
1 lemon, juiced
1 tablespoon cold water
salt and pepper to taste

Directions

Pour the chicken broth into a large saucepan, and bring it to the boil. Add the pasta and cook for 5 minutes.

Beat the eggs until frothy, then add the lemon juice and 1 tablespoons of cold water. Slowly stir in a ladleful of the hot chicken stock, then add one or two more. Be careful not to scramble the eggs!

Return this mixture to the pan, off the heat, and stir well. Season with salt and pepper and serve at once, garnished with lemon slices. Do not let the soup boil once the eggs have been added or it will curdle!

Summertime Chicken and Pasta Salad

Ingredients

6 eggs
1 (16 ounce) package farfalle (bow tie) pasta
6 chicken tenders
1 cucumber, sliced
1 bunch radishes, trimmed and sliced
2 carrots, peeled and sliced
3 green onions, thinly sliced
1/2 red onion, chopped
1/2 (16 ounce) bottle Italian-style salad dressing
4 romaine lettuce hearts, thinly sliced

Directions

Hard boil the eggs by placing them into a saucepan in a single layer. Fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink, and rinse with cold water.

Simmer the chicken tenders in about 1/4 cup of water in a saucepan over medium-low heat, until no longer pink inside. Remove the tenders from the water, and set aside to cool.

Cut the tenders into bite-size pieces. Slice the eggs. Combine the cooked pasta, chicken, eggs, cucumber, radishes, carrots, green onions, and red onion in a salad bowl, and pour the Italian dressing over. Toss lightly to mix, and refrigerate the salad for at least 1 hour, or until cold.

Place about 3/4 cup of sliced romaine hearts on each plate, then top with about 1 cup of pasta-chicken salad to serve.

Spinach and Orzo Salad

Ingredients

1 (16 ounce) package uncooked orzo pasta
1 (10 ounce) package baby spinach leaves, finely chopped
1/2 pound crumbled feta cheese
1/2 red onion, finely chopped
3/4 cup pine nuts
1/2 teaspoon dried basil
1/4 teaspoon ground white pepper
1/2 cup olive oil
1/2 cup balsamic vinegar

Directions

Bring a large pot of lightly salted water to a boil. Add orzo and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water. Transfer to a large bowl and stir in spinach, feta, onion, pine nuts, basil and white pepper. Toss with olive oil and balsamic vinegar. Refrigerate and serve cold.

PHILLY Bacon and Tomato Presto Pasta

Ingredients

8 slices bacon
1/2 cup cherry tomatoes
1 (250 g) tub PHILADELPHIA Herb
& Garlic Cream Cheese Spread
1 cup milk
1/2 cup KRAFT 100% Grated
Parmesan Cheese
salt and pepper
6 cups cooked penne pasta

Directions

Cook 8 slices chopped bacon in a fry pan for 5 min. or until bacon is crisp, stirring occasionally. Drain off fat. Stir in 1/2 cup cherry tomatoes.

Add 1 tub (250g) Philadelphia Herb and Garlic Cream Cheese Spread, 1 cup milk and 1/2 cup Kraft Grated Parmesan; mix well. Cook until hot and bubbly, stirring frequently.

Stir in 6 cups hot cooked penne pasta.

Easy Beef Goulash

Ingredients

1 1/2 cups uncooked spiral pasta
1 pound boneless beef sirloin steak, cut into 1/8-inch-thick strips
1 tablespoon canola oil
1 medium onion, chopped
1 medium green pepper, chopped
1 (14.5 ounce) can diced tomatoes, undrained
1 1/2 cups water
1 cup reduced-sodium beef broth
1 1/2 teaspoons red wine vinegar or cider vinegar
1 teaspoon paprika
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon caraway seeds
1/4 teaspoon pepper
2 tablespoons all-purpose flour
1/4 cup cold water

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, stir-fry beef in oil for 4-5 minutes or until browned. Add onion and green pepper; cook and stir for 2 minutes. Stir in tomatoes, water, broth, vinegar and seasonings. Bring to boil. Reduce heat; cover and simmer for 15 minutes. In a small bowl, combine flour and cold water until smooth. Add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta; stir into beef mixture.

Baked Rigatoni with Italian Sausage and Fennel

Ingredients

1 pound hot Italian sausage links
1 (16 ounce) package rigatoni pasta
1 (24 ounce) jar marinara sauce
1 bulb fennel, trimmed and thinly sliced
1 roasted red bell pepper, chopped
1/2 yellow onion, chopped
1/4 cup chopped fresh basil leaves
2 cloves garlic, minced
salt and pepper to taste
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1/2 cup grated Asiago cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook until almost tender, about 10 minutes.

Fry the sausages in a large skillet over medium heat, turning frequently until cooked through, about 15 minutes. Remove from the skillet, cool slightly and slice into rounds. Add the garlic, fennel and onion to the skillet and season with salt and pepper. Cook and stir for about 5 minutes, then add the roasted red peppers, basil, sliced sausage and pasta sauce. Heat through over low heat until warmed.

Combine the pasta with the sauce and vegetables in a 9x13 inch baking dish. Spread the mozzarella, Parmesan and Asiago cheeses over the top. Garnish with a few fennel leaves left from the bulb. Cover with aluminum foil.

Bake for 30 minutes in the preheated oven, then remove the aluminum foil. Set the oven to broil, and cook for another 5 minutes or until cheese is browned.

Amaretto Shrimp Almandine

Ingredients

1 pound angel hair pasta
1 cup all-purpose flour
salt
1 pound medium shrimp - peeled
and deveined
1/2 cup butter
1 cup honey
1/2 cup sliced almonds
1/2 cup amaretto liqueur

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place flour in a bowl and season with a pinch of salt. Pat shrimp dry with a paper towel. Melt the butter in a large skillet over medium-high heat until bubbling. Dredge the shrimp in the flour a few at a time, and place in the skillet. Work as quickly as possible, as the shrimp will cook very quickly. Cook shrimp only part way, about 1 or 2 minutes. Remove to a paper towel lined dish, and set aside.

Stir in the honey and almonds, return to a simmer, and cook 2 to 3 minutes. Very carefully pour in the Amaretto. Light a match, or even better, a long wooden skewer. Holding your hand away from the flame and to the side of the pan, ignite the Amaretto. This will quickly burn off the alcohol and speed the reduction process. Lightly boil for 2 minutes to reduce.

Return the shrimp and pasta to the skillet, and toss together until heated through.

Chicken Spaghetti Casserole I

Ingredients

3 cups cooked, cubed chicken meat
8 ounces spaghetti, broken into pieces
1/4 cup chopped pimento peppers
1/4 cup chopped green bell pepper
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup white wine
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Put uncooked spaghetti in a large pot of salted boiling water. Let simmer, stirring occasionally, for 8 to 10 minutes or until pasta is al dente. Drain.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the chicken, cooked spaghetti, pimento, bell pepper, onion, soup, wine and 1 cup of the cheese. Season with salt and pepper to taste and mix all together. Spread mixture into a 9x13 inch baking dish and bake in the preheated oven for 30 minutes. Sprinkle remaining cup of cheese on top and bake for another 15 minutes.

Rossi's Sausage Gnocchi

Ingredients

1 tablespoon olive oil
1 pound Italian sausage links
1 tablespoon olive oil
1/2 cup onion, chopped
1 tablespoon minced garlic
1 1/2 teaspoons Italian seasoning
1 (14 ounce) can crushed tomatoes
2 tablespoons water
1/4 teaspoon salt
1 teaspoon white sugar
1 tablespoon Italian seasoning
1 (1 pound) package fresh gnocchi
chopped fresh flat-leaf parsley, for garnish
grated Romano or Parmesan cheese

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Add sausages and cook until browned and firm, about 10 minutes. Cut sausages into 1/2 inch slices, return to the skillet, and continue cooking until no longer pink. Drain sausage slices on a paper towel lined plate.

Meanwhile, heat 1 tablespoon olive oil in a saucepan over medium heat; stir in onion and cook until the onion softens and turns translucent, about 5 minutes. Add garlic and 1 1/2 teaspoons Italian seasoning; cook until the garlic softens, about 2 minutes. Pour in crushed tomatoes, water, salt, sugar, and remaining 1 tablespoon Italian seasoning. Bring to a simmer, then reduce heat to medium-low, cover, and simmer for 20 minutes.

Bring a large pot of lightly salted water to a boil. Add gnocchi and cook for 2 to 3 minutes until pasta floats; drain.

Meanwhile, stir Italian sausage slices into sauce to rewarm. Toss pasta with sauce, and sprinkle with chopped parsley and grated Romano cheese to serve.

Patchwork Quilt Pasta Salad

Ingredients

1 (12 ounce) package
rotini/corkscrew pasta
1 (16 ounce) package frozen
mixed vegetables, thawed
1 (15.25 ounce) can kidney beans,
drained
1 1/2 cups finely chopped celery
1 cucumber - peeled, seeded and
chopped
1/2 cup finely chopped green bell
pepper
1/2 cup finely chopped onion

2/3 cup cider vinegar
2 tablespoons margarine
2/3 cup sugar
1 tablespoon all-purpose flour
1/2 teaspoon salt
1 tablespoon prepared brown
mustard

Directions

In a large bowl combine cooked pasta, mixed vegetables, kidney beans, celery, cucumber, green pepper and onion.

To make the dressing combine in a saucepan over medium heat: vinegar, margarine, sugar, flour, salt and brown mustard; bring to boil. Continue to cook for 5 minutes stirring frequently. Cool completely.

Pour cooled dressing over bowl of vegetables. Toss to distribute dressing evenly. Cover tightly and store in refrigerator.

Angela's Alfredo Ham

Ingredients

8 ounces fresh tortellini pasta
1 slice ham
16 ounces frozen green peas
8 ounces fresh mushrooms, sliced
1 1/2 (16 ounce) jars Alfredo-style
pasta sauce

Directions

To Cook Tortellini: Add pasta to a large pot of boiling salted water. Let cook for 8 to 10 minutes or until al dente. Drain and set aside.

Heat a skillet to medium heat. Add the ham, peas and mushrooms and toss together until heated through. Add sauce and reserved tortellini and stir all together. Let all simmer for 3 to 5 minutes and serve.

Greek Orzo with Feta

Ingredients

1/4 cup olive oil
1/2 cup fresh lemon juice
1/2 cup pitted kalamata olives,
chopped
2 ripe tomatoes, seeded and
diced
1 red bell pepper, chopped
1 red onion, chopped
2 cloves garlic, minced
1 teaspoon finely chopped fresh
oregano
1 (8 ounce) package crumbled
feta cheese
1/2 pound dried orzo pasta
1 cup chopped fresh parsley

Directions

Stir together olive oil, lemon juice, olives, tomatoes, red pepper, red onion, garlic, oregano, and feta cheese in a large bowl. Let stand at room temperature for 1 hour.

Bring a large pot of lightly salted water to a boil. Add the orzo and cook for 8 to 10 minutes or until al dente; drain and toss the tomato mixture. Sprinkle with chopped parsley to serve.

Amazing Italian Lemon Butter Chicken

Ingredients

Lemon Butter Sauce:

1/4 cup white wine
5 tablespoons fresh lemon juice
5 tablespoons heavy cream
1 cup butter, chilled
salt and pepper to taste

Chicken and Pasta:

1/2 pound dry farfalle (bow tie)
pasta
4 skinless, boneless chicken
breast halves - pounded to 1/4
inch thickness
2 tablespoons olive oil
2 tablespoons butter
1/4 cup all-purpose flour
salt and pepper to taste
4 ounces bacon
6 ounces mushrooms, sliced
6 ounces artichoke hearts, drained
and halved
2 teaspoons capers, drained
chopped fresh parsley for garnish

Directions

To make the sauce, pour the wine and lemon juice into a saucepan over medium heat. Cook at a low boil until the liquid is reduced by 1/3. Stir in cream, and simmer until it thickens. Gradually add the butter 1 tablespoon at a time to the sauce, stirring until completely incorporated. Season with salt and pepper. Remove from heat, and keep warm.

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

To make the chicken, heat oil and 2 tablespoons butter in a large skillet over medium heat. In a bowl, stir together flour, salt, and pepper. Lightly coat chicken with flour mixture. Without crowding, carefully place chicken in hot oil. (If necessary, cook in batches.) Fry until cooked through and golden brown on both sides. Remove the chicken to paper towels. Stir the bacon, mushrooms, artichokes, and capers into the oil; cook until the mushrooms are soft.

Cut the chicken breasts into bite-size strips, and return them to the skillet. Stir half of the lemon butter sauce into the chicken mixture.

To serve, place pasta in a large bowl. Stir the chicken mixture into the pasta. Taste, and adjust seasonings. Stir in additional lemon butter sauce as desired. Toss well, and garnish with parsley.

Beans, Greens and Garlic Soup

Ingredients

2 tablespoons olive oil
4 cloves garlic, peeled and chopped
1 onion, chopped
6 cups chicken broth
1 (15.5 ounce) can cannellini beans, drained and rinsed
1 cup ditalini or other small pasta
1 (10 ounce) bag baby spinach, rinsed and dried
salt and black pepper to taste

Directions

Heat the olive oil in a large stockpot over medium heat. Stir in the garlic and onions; cook and stir until the onions are transparent, 8 to 10 minutes. Add the chicken broth, increase the heat to high, and bring the mixture to a boil.

Stir in the beans and pasta; lower heat to medium, and simmer, uncovered, until the pasta is al dente, or 8 to 10 minutes. Add the spinach and stir just until wilted. Season with salt and pepper to taste.

Greek Spaghetti II

Ingredients

1 pound spaghetti
6 tablespoons butter
1/2 teaspoon salt
1 cup grated Parmesan cheese
1 teaspoon dried oregano

Directions

Preheat oven to 250 degrees F (120 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium heat, melt butter with salt and cook until just brown. Remove from heat and toss with pasta, cheese and oregano. Pour into a 7x11 inch baking dish.

Bake in preheated oven 10 to 15 minutes, until hot and bubbly.

Tomato and Bacon Pasta Bake

Ingredients

18 ounces rotini pasta
1 tablespoon vegetable oil
1 onion, chopped
1 cup bacon, chopped
salt and pepper to taste
1 (10.75 ounce) can condensed tomato soup
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup milk

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan or skillet, add onion, bacon, salt and pepper. Cook until bacon is crispy and onion soft. Pour in tomato soup and stir; bring to boil. Stir in Cheddar cheese until melted and thick.

Combine sauce with pasta in a baking dish, trickle milk down the sides of the dish and stir slightly. Sprinkle with remaining cheese. Place under the oven broiler until sauce is thick and cheese browned.

Macaroni and Cheese III

Ingredients

1 (16 ounce) package macaroni
2 1/2 cups shredded sharp
Cheddar cheese
1/2 cup plain yogurt
1 tablespoon butter
1 (14.5 ounce) can stewed
tomatoes
1/8 teaspoon celery seed
salt to taste
ground black pepper to taste
1/4 tablespoon dried basil

Directions

In a large pot cook macaroni pasta in boiling salted water until al dente. Drain well.

In a large saucepan over medium heat, melt the grated Cheddar cheese, plain yogurt, butter or margarine, and tomatoes. Cook until smooth. Add salt, black pepper, basil to taste, celery seed and cooked pasta to saucepan. Stir until blended. Shut off burner and let sit for 10 minutes with lid on, stirring occasionally.

Serve warm.

Macaroni and Cheese IV

Ingredients

2 (12 ounce) packages elbow macaroni
1 pound lean ground beef
1 (46 fluid ounce) can tomato juice
1 (28 ounce) can diced tomatoes with juice
4 cups shredded sharp Cheddar cheese
1 onion, chopped (optional)

Directions

In a large pot with boiling salted water cook macaroni pasta until al dente. Drain.

In a large skillet cook ground beef until no pink remains. Drain excess grease.

In a large bowl add the tomato juice, diced tomatoes, cooked ground beef, cooked and drained pasta, one package of the grated cheese, and mix well. Pour into a 2 quart casserole baking dish. Spread remaining package of grated cheese over the top.

In a 425 degree F (220 degree F) oven bake until the cheese on top is melted, then broil until the cheese is golden brown.

Spaghetti with Garlic, Herbs, and Tomatoes

Ingredients

1 pound spaghetti
2 cloves garlic, minced
4 tablespoons olive oil
salt to taste
ground black pepper to taste
4 cups canned whole tomatoes,
crushed
1/4 cup dried basil
1 tablespoon dried marjoram
1/4 cup balsamic vinegar
1/4 pound grated Parmesan
cheese

Directions

In a large skillet over low heat saute the garlic in the olive oil. Continue to simmer and stir for approximately 15 minutes, or until light brown. Be careful to not burn the garlic. Set pan aside to cool.

In a large pot with boiling salted water cook spaghetti until al dente. Drain, reserving 1/2 cup of the cooking water and add it to the pan with the cooked garlic. Season with salt and ground black pepper.

Put drained pasta into garlic pan and incorporate tomatoes, dried basil, balsamic vinegar, and spice mixture.

Transfer pasta dish to a heated serving platter. Top with grated Parmesan cheese and serve immediately.

Cheesy Salmon Pasta

Ingredients

1 (8 ounce) package uncooked spaghetti
1 1/2 tablespoons olive oil
1 cup chopped sweet onions
3 green onions, finely chopped
2 tablespoons prepared basil pesto
2 (6 ounce) cans salmon, drained and flaked
1/2 cup Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a skillet over medium heat. Stir in the onions, green onions, and pesto. Cook until tender. Mix in salmon, and cook until heated through. Stir in 1/2 the Parmesan cheese, and continue cooking 5 minutes. Toss with the cooked pasta, and sprinkle with remaining Parmesan cheese to serve.

Quick Fettuccine Cacciatore

Ingredients

300 grams fettuccine, uncooked
2 teaspoons oil
1 pound boneless skinless
chicken breasts, cut into bite-
sized pieces
1 cup green pepper strips
1 cup sliced fresh mushrooms
1 (19 ounce) can stewed
tomatoes, undrained
1/4 cup KRAFT Zesty Italian
Dressing
1/2 cup KRAFT 4 Cheese Italiano
Shredded Cheese
1/2 cup chopped fresh basil

Directions

Cook pasta as directed on package.

Meanwhile, heat oil in large skillet on medium-high heat. Add chicken; cook and stir until no longer pink. Add peppers and mushrooms; cook 3 minutes, stirring occasionally. Stir in tomatoes and dressing; simmer on medium-low heat 5 minutes or until chicken is done.

Drain pasta. Toss with chicken mixture. Sprinkle with cheese and basil.

A Twist on Pasta Salad

Ingredients

1 1/4 cups uncooked tri-color spiral pasta
1/4 cup reduced sodium chicken broth or vegetable broth
3 tablespoons red wine vinegar or cider vinegar
1 tablespoon canola oil
1 garlic clove, minced
1 teaspoon sugar
1 teaspoon dried basil
1/2 teaspoon salt
2 cups broccoli florets
1 cup halved cherry tomatoes
1 large sweet red pepper, julienned
1/4 cup grated Parmesan cheese

Directions

Cook pasta according to package directions; rinse under cold water. Drain. In a large bowl, whisk together the broth, vinegar, oil, garlic, sugar, basil and salt. Add pasta, broccoli, tomatoes, pepper and Parmesan and toss to coat.

Broccoli Beef II

Ingredients

2 tablespoons low-sodium soy sauce
2 tablespoons fat-free Italian dressing
1 teaspoon cornstarch
1 tablespoon minced garlic
1 teaspoon ground ginger
3/4 pound round steak, cut into strips
6 cups water
5 cubes beef bouillon
4 ounces linguine pasta, uncooked
1/2 cup fat free beef broth
1 cup fresh mushrooms, sliced
1/2 cup sliced green onion
1 pound broccoli, separated into florets

Directions

In a shallow glass dish or bowl, stir together the soy sauce, Italian dressing, cornstarch, garlic and ginger. Place steak strips in the mixture to marinate for 15 minutes.

While the beef is marinating, combine the bouillon cubes in water in a large saucepan. Bring to a boil, and add pasta. Cook for about 8 minutes, or until al dente. Drain.

Heat a large skillet over medium-high heat. Remove beef from marinade with a slotted spoon, and place in the hot skillet. Discard marinade. Cook beef, stirring constantly for 2 to 3 minutes, or until mostly browned. Stir in the beef broth, mushrooms and green onions, reduce heat to medium-low, cover, and simmer for about 5 minutes. Remove lid, add broccoli, and cook until broccoli is bright green and tender but still crisp. Add drained linguine, toss, and serve.

Pan Seared Lemon Tilapia with Parmesan Pasta

Ingredients

4 ounces elbow macaroni
2 tablespoons light olive oil
2 tilapia fillets
1 tablespoon lemon juice
1/8 teaspoon dried oregano
1 pinch dried basil
1 pinch dried cilantro
1 pinch salt and ground black pepper

For the pasta:

1 tablespoon light olive oil
1/4 cup freshly grated Parmesan cheese
1 teaspoon lemon juice
1 pinch garlic powder
1 pinch dried basil
1 pinch dried oregano
1 pinch dried cilantro (optional)
1 pinch salt and ground black pepper

Directions

Bring a saucepan of lightly salted water to a boil over medium heat, stir in the macaroni, and return to a boil. Cook the macaroni uncovered, stirring occasionally, until it is cooked through but still firm to the bite, about 8 minutes. Drain well.

Meanwhile, heat 2 tablespoons of olive oil in a skillet over medium heat. Sprinkle both sides of the tilapia fillets with lemon juice, oregano, basil, cilantro, salt, and pepper, and lay the fillets in the heated skillet, making sure they don't touch. Sear the fillets for 2 to 4 minutes on each side, until the fish is golden brown on the outside, and opaque and flaky inside.

Return the hot, cooked macaroni to the saucepan, and stir in 1 tablespoon of olive oil to coat the pasta. Sprinkle on the Parmesan cheese, stir to mix, and stir in 1 teaspoon of lemon juice, the garlic powder, basil, oregano, cilantro, salt, and pepper. Divide the pasta between two plates, and top each with a tilapia fillet.

Penne Pasta with Spinach and Bacon

Ingredients

1 (12 ounce) package penne pasta
2 tablespoons olive oil, divided
6 slices bacon, chopped
2 tablespoons minced garlic
1 (14.5 ounce) can diced tomatoes
1 bunch fresh spinach, rinsed and
torn into bite-size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta, and cook until tender, 8 to 10 minutes.

Meanwhile, heat 1 tablespoon of olive oil in a skillet over medium heat. Place bacon in the skillet, and cook until browned and crisp. Add garlic, and cook for about 1 minute. Stir in the tomatoes, and cook until heated through.

Place the spinach into a colander, and drain the hot pasta over it so it is wilted. Transfer to a large serving bowl, and toss with the remaining olive oil, and the bacon and tomato mixture.

Spaghetti Sauce III

Ingredients

1 pound lean ground beef
1/4 cup chopped onion
2 (14.5 ounce) cans stewed tomatoes
1 (6 ounce) can tomato paste
1 tablespoon dried basil
1 tablespoon garlic powder
1 tablespoon dried oregano
1 (4.5 ounce) can mushrooms, drained

Directions

In a large saucepan over medium heat, cook ground beef with onion until brown; drain. Stir tomatoes, tomato paste, basil, garlic powder, oregano and mushrooms into beef mixture. Bring to a boil, then reduce heat to low and simmer one hour. Serve over hot pasta.

Frank's Famous Spaghetti Sauce

Ingredients

- 1 tablespoon olive oil
- 1 onion, chopped
- 1 green bell pepper, chopped
- 3 cloves garlic, minced
- 4 fresh mushrooms, sliced
- 1 pound ground turkey
- 1 pinch dried basil
- 1 pinch dried oregano
- ground black pepper to taste
- 1 (14.5 ounce) can stewed tomatoes
- 2 (15 ounce) cans tomato sauce
- 1 (6 ounce) can tomato paste

Directions

In a large skillet over medium heat, saute onions, green bell pepper and garlic in olive oil until onions are translucent and the peppers are tender. Add the mushrooms, ground turkey, basil, oregano and ground black pepper; fry stirring frequently until the turkey is done.

Add the can of stewed tomatoes with liquid and reduce heat; simmering until the tomatoes are soft and begin to fall apart. Add the tomato sauce and stir; add tomato paste to thicken. Simmer on very low heat for about 15 minutes. Serve over you favorite pasta.

Easy Vegan Pasta Sauce

Ingredients

1 teaspoon vegetable oil
1/2 small yellow onion, diced
2 cloves garlic, minced
5 large tomatoes, cubed
1 small green bell pepper, diced
1/2 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon dried basil leaves
1/2 teaspoon dried oregano

Directions

In a skillet over medium-low heat, saute onion and garlic in the vegetable oil. Place tomatoes into onion and garlic mixture. Stir in diced bell pepper, salt, pepper, basil and oregano. Let simmer for 20 minutes, stirring occasionally. Turn down heat if it starts to stick.

Chicken Pasta Salad I

Ingredients

12 ounces rotini pasta
1 1/2 pounds skinless, boneless
chicken breast halves - cut into
strips
1/4 teaspoon lemon pepper
1/4 teaspoon garlic powder
4 ounces crumbled feta cheese
4 roma (plum) tomato, diced
1/4 cup Italian-style salad
dressing

Directions

In a large pot with boiling salted water cook pasta until al dente.
Drain.

Meanwhile, season chicken strips with lemon pepper and garlic
powder. Broil in oven for 5 to 7 minutes, or until juices run clear.
Cool chicken. Cut into bite size pieces.

In a large bowl, mix together the cooked pasta, chicken, quartered
tomatoes, and feta cheese.

Serve with Italian dressing poured over top of pasta.

Ranch Pasta Salad

Ingredients

16 ounces pasta
1 (6 ounce) can black olives,
drained and chopped
1 (5 ounce) jar stuffed green
olives, sliced
8 ounces shredded Cheddar
cheese
8 ounces shredded Monterey
Jack cheese
2 1/2 tablespoons bacon bits
1 (16 ounce) bottle ranch-style
salad dressing
1/2 cup chopped green onions
1/2 teaspoon ground black
pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large bowl, combine black olives, green olives, Cheddar cheese, Monterey Jack cheese, bacon bits, dressing, onion, ground black pepper and pasta; mix well.

Cover bowl, refrigerate to chill for one hour, and serve.

Corny Spaghetti

Ingredients

10 ounces angel hair pasta
2 tablespoons butter
1/2 red onion, chopped
1 teaspoon minced garlic
3 zucchini, diced
1 pound button mushrooms,
quartered
1/4 cup red wine
1 (16 ounce) jar pasta sauce
1 (15 ounce) can whole kernel
corn, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, in large skillet over medium heat, saute onion in butter 2 minutes. Stir in garlic and zucchini and cook 3 minutes more. Add mushrooms and cook 5 minutes more, until mushrooms are soft. Pour in red wine and pasta sauce, reduce heat to low and simmer. Add corn and bring back to a simmer again to heat through.

Serve sauce over pasta with a dab of butter, or toss together.

Pasta/Pizza Sauce

Ingredients

2 tablespoons olive oil
2 cloves garlic, chopped
1 (6 ounce) can tomato paste
2 teaspoons white sugar
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
2/3 cup water
2 tablespoons grated Parmesan
cheese
2 tablespoons red wine
salt and pepper to taste

Directions

In large skillet, saute garlic in oil until golden. Add tomato paste, sugar, oregano, basil, water, cheese and wine. Season with salt and pepper and simmer 10 minutes over medium-low heat.

Bolognese Spaghetti Sauce with Sausage (Ground

Ingredients

6 ounces dried spaghetti
1 pound Italian sausage (casings removed), or ground beef
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped carrot
1 (28 ounce) can CONTADINA® Crushed Tomatoes
1 cup beef broth
2 teaspoons dried basil, crushed
1 teaspoon dried thyme, crushed
Shredded carrot and fresh basil (optional)

Directions

Cook pasta according to package directions; drain.

Cook meat, onion, celery and carrot in large saucepan about 5 minutes or until meat is no longer pink; drain.

Stir in undrained tomatoes, broth, basil, thyme and 3/4 cup water.

Bring to boil; reduce heat and simmer, uncovered, 40 minutes. Serve over spaghetti. Garnish with carrot and basil, if desired.

Clam Linguine

Ingredients

1/4 cup olive oil
1/4 cup butter
3 cloves garlic, crushed
3 large tomatoes, diced
1/2 cup chopped fresh parsley
1 (6.5 ounce) can minced clams,
with juice
1/2 pound linguine pasta
1/2 cup freshly grated Parmesan
cheese

Directions

In a medium saucepan over medium heat, combine olive oil, butter, garlic, tomatoes and parsley; simmer and let reduce. Add some clam juice if the sauce reduces too much.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 3 minutes or until al dente; drain.

Add clams to the skillet and heat through; top with cheese and serve immediately.

Linguine with Scampi

Ingredients

1 (12 ounce) package linguini
pasta
3/4 cup butter
1 pound shrimp, peeled and
deveined
4 cloves garlic, minced
2 tablespoons lemon juice
3 tablespoons chopped fresh
parsley
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Place the butter or margarine in 9x13 inch glass baking dish, and place in oven until butter melts.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and transfer to a large serving bowl.

Stir the shrimp, garlic, and lemon juice into the melted butter. Return dish to oven. Bake for 3 minutes. Remove from the oven, and mix in parsley; continue baking until shrimp are opaque, about 2 minutes longer. Season with salt and pepper.

Spoon the shrimp and butter sauce over the linguini, and toss to coat the pasta. Serve immediately.

American-Italian Pasta Salad

Ingredients

1 (16 ounce) package fusilli pasta
1 cup frozen petite peas, thawed
2 (2 ounce) cans sliced black olives
1 cup cubed Genoa salami
3/4 cup chopped green onions
3/4 cup chopped celery
1/2 cup chopped fresh parsley
1 (.7 ounce) package dry Italian-style salad dressing mix
1 cup mayonnaise
1 cup sour cream
2 tablespoons milk

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a medium bowl combine mayonnaise, sour cream, milk and Italian dressing mix. Whisk together until smooth, set aside.

In a large salad bowl combine cooked and cooled pasta, peas, olives, salami, green onions, celery and parsley. Mix in dressing last, reserving 1/2 cup. Let sit over night in fridge. Stir before serving. Add extra dressing if pasta appears dry.

Seafood Pea-Asta Salad

Ingredients

1/2 cup mayonnaise
1/4 cup Italian-style salad dressing
2 tablespoons grated Parmesan cheese
2 cups black-eyed peas, rinsed and drained
8 ounces fusilli pasta
1 cup crabmeat
1 cup broccoli florets, parboiled
1/2 cup chopped green bell pepper
1/2 cup chopped tomatoes
1/4 cup chopped green onions

Directions

Bring a large pot of salted water to a boil. Add pasta and cook for time indicated on package. Drain, rinse and set aside.

In a large bowl, combine mayonnaise, Italian dressing and cheese and blend well.

Add peas, pasta, crabmeat, broccoli, pepper, tomato and onions. Toss gently to mix. Cover and refrigerate for at least 2 hours.

Spicy Crab Pasta

Ingredients

1 (16 ounce) package dry farfalle (bow tie) pasta
1/2 cup butter
1 (6 ounce) can crabmeat, drained and flaked
1 (14.5 ounce) can peeled and diced tomatoes, drained
1 1/2 tablespoons red pepper flakes
1 tablespoon garlic salt
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, cook for 8 to 10 minutes, until al dente, and drain.

Melt the butter in a separate pot. Mix in crabmeat and tomatoes. Season with red pepper, garlic salt, salt, and pepper. Cook and stir 10 minutes. Toss with cooked pasta to serve.

Spinach Turkey Penne

Ingredients

3 ounces uncooked penne or medium tube pasta
1/2 pound Italian turkey sausage links, casings removed
1 garlic clove, minced
1 tablespoon olive or vegetable oil
4 cups loosely packed torn fresh spinach
1/4 cup golden raisins
1/2 teaspoon chicken bouillon granules
2 plum tomatoes, seeded and chopped
1/4 cup sliced almonds, toasted
2 tablespoons shredded Parmesan cheese

Directions

Cook pasta according to package directions. Crumble sausage into a skillet. Cook over medium heat until no longer pink; drain and set aside. In same skillet, cook garlic in oil for 1-2 minutes. Add the spinach, raisins if desired and bouillon. Cook and stir until spinach is wilted. Stir in tomatoes and sausage. Drain pasta; transfer to a serving bowl. Add spinach mixture; toss gently. Garnish with almonds and Parmesan cheese.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
Shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Summer Pasta Salad II

Ingredients

1 pound rotini/corkscrew pasta
1 red bell pepper, chopped
1 small zucchini, sliced
1 small red onion, chopped
1 (2 ounce) can sliced black olives
1 (6 ounce) can artichoke hearts, drained
1/4 cup chopped fresh broccoli
1/2 pound salami, cut into strips
1/2 pound pepperoni, each piece cut into 4
1/2 pound mozzarella cheese, cut into strips
2 cups Italian-style salad dressing, divided
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1 clove garlic, chopped
salt and pepper to taste
1 tomato, quartered

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

In a bowl combine cooked pasta, red pepper, zucchini, onion, olives, artichoke hearts, broccoli, salami, pepperoni and mozzarella cheese. Toss until well mixed. Pour on one cup of the dressing and mix well. Cool in the refrigerator until ready to serve.

When ready to eat, toss with remaining one cup of dressing, Parmesan cheese, parsley, salt, pepper and garlic. Garnish with tomato wedges

Chicken Pasta Salad with Cashews and Dried

Ingredients

3 cups bow tie (farfalle) pasta
1 (16 ounce) bottle bottled
coleslaw dressing
1/2 cup mayonnaise
1/2 cup creamy salad dressing
(such as Miracle Whip[®])
4 cups cubed cooked chicken
1 1/2 cups seedless green grapes,
halved
1 1/2 cups seedless red grapes,
halved
2 (5 ounce) cans water chestnuts,
drained and quartered
2 cups thinly sliced celery
1/2 cup thinly sliced green onions
2 cups cashew halves
2 cups dried cranberries

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain, and set aside.

In a medium bowl, whisk together coleslaw dressing, mayonnaise, and creamy salad dressing.

In a large bowl, combine pasta, chicken, green grapes, red grapes, water chestnuts, celery, and green onions. Stir in dressing, and mix well. Place the salad in the refrigerator to marinate for 2 hours, or overnight. Mix in cashews and dried cranberries just before serving. Serve cold.

Southwestern Macaroni Salad

Ingredients

1 pound elbow macaroni
1 pound cherry tomatoes,
quartered
1 cup frozen corn, thawed
1 medium green pepper, chopped
1 small red onion, chopped
1 (2.25 ounce) can sliced ripe
olives, drained
1/2 cup lime juice
1/4 cup olive oil
1 tablespoon red wine vinegar
1 tablespoon chili powder
1 tablespoon ground cumin
1 teaspoon sugar
1 teaspoon salt
1 teaspoon garlic powder

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, tomatoes, corn, green pepper, red onion and olives.

In a jar with a tight-fitting lid, combine the lime juice, oil, vinegar and seasonings; shake well. Pour over pasta mixture; toss to coat. Cover and refrigerate for 1 hour or until chilled.

One Pot Tuna Casserole

Ingredients

1 (16 ounce) package egg noodles
1 (10 ounce) package frozen green peas, thawed
1/4 cup butter
1 (10.75 ounce) can condensed cream of mushroom soup
1 (6 ounce) can tuna, drained
1/4 cup milk
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, adding peas for the final 3 minutes of cooking; drain.

Melt the butter in the same pot over medium heat. Add the mushroom soup, tuna, milk, and Cheddar cheese. Stir until cheese is melted, and the mixture is smooth. Stir in the pasta and peas until evenly coated.

Pasta Pizza

Ingredients

8 ounces uncooked angel hair pasta
2 cups sliced fresh mushrooms
1/2 cup chopped green pepper
1/4 cup chopped onion
4 teaspoons olive or canola oil, divided
1 (15 ounce) can pizza sauce
1/4 cup sliced ripe olives
1/2 cup shredded part-skim mozzarella cheese
1/4 teaspoon Italian seasoning

Directions

Cook pasta according to package directions; drain. In a 10-in. ovenproof skillet, saute the mushrooms, green pepper and onion in 1 teaspoon oil until tender. Remove with a slotted spoon and keep warm. In the same skillet, heat remaining oil over medium-high. Spread pasta evenly in skillet to form a crust. Cook for 5-7 minutes or until lightly browned.

Turn crust onto a large plate. Reduce heat to medium; slide crust back into skillet. Top with pizza sauce, sauteed vegetables, olives, cheese and Italian seasoning. Bake at 400 degrees F for 10-12 minutes or until cheese is melted.

Chicken and Shrimp Linguine

Ingredients

1 pound linguini pasta
1/4 teaspoon ground nutmeg
1 pinch cayenne pepper
1/2 teaspoon onion powder
1/2 teaspoon ground black pepper
4 tablespoons butter
1/2 cup milk
1 cup heavy cream
2 tablespoons olive oil
2 cloves garlic, chopped
4 skinless, boneless chicken breast halves - cut into cubes
3/4 cup white wine
1 pound medium shrimp - peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Add linguini pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small bowl, combine nutmeg, cayenne pepper, onion powder and pepper; set aside.

In a medium saucepan over medium heat, melt butter and add 1/2 of the spice mixture, milk and cream. Heat until sauce thickens; set aside.

In a large skillet over medium heat, warm olive oil and add garlic, chicken, wine and remaining spice; cook until chicken is no longer pink. Remove chicken from pan and cook shrimp.

Deglaze pan by adding some wine and heating it for 2 to 3 minutes; add the cream sauce and reheat if needed. Pour sauce over hot linguine and add chicken mixture and shrimp.

Skillet Chicken Pasta

Ingredients

1/2 (8 ounce) package spaghetti
2 tablespoons olive oil
8 roma (plum) tomatoes, halved and sliced
1 teaspoon garlic powder
1/2 teaspoon dried oregano
2 teaspoons dried basil
1 pinch salt
1 teaspoon ground black pepper
1 1/2 teaspoons white sugar
1 tablespoon ketchup
3 tablespoons olive oil
2 skinless, boneless chicken breasts, cut into thin strips
2 garlic cloves, crushed
1 green bell pepper, chopped
1 red bell pepper, chopped
1 red onion, chopped
1 cup sliced fresh mushrooms (optional)
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of water to a boil over high heat. Stir in the spaghetti, and return to a boil. Cook the pasta until it has cooked through, but is still firm to the bite, about 6-8 minutes. Drain well and keep warm.

Heat 2 tablespoons oil in a large skillet over medium heat. Stir in the tomatoes; cook until they soften and begin to break down. Stir in the garlic powder, oregano, basil, salt, pepper, sugar, and ketchup. Heat sauce through and reserve.

Heat the remaining 3 tablespoons oil in a separate cast iron skillet over medium heat. Stir in chicken; cook until browned. Stir in crushed garlic cloves; cook for 1 additional minute.

Remove chicken from skillet and reserve. Turn heat to high. Stir the green pepper, red pepper, onion, and mushrooms into the skillet and cook until they begin to soften. Stir in browned chicken. Turn heat to medium and cook until chicken is no longer pink in the center, and the vegetables are cooked through, about 5 minutes.

Toss the chicken and vegetables with the tomato sauce and the hot pasta. Serve sprinkled with Parmesan cheese.

Best Macaroni Salad

Ingredients

1 (16 ounce) package macaroni
1/2 cup mayonnaise
1 cup cucumber - peeled, seeded
and chopped
1 tablespoon dried minced onion
1 cup diced ham
1 cup shredded Cheddar cheese
3 tablespoons olive oil
3 tablespoons white wine vinegar
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, mayonnaise and mix well. Stir in cucumber, onion, ham and cheese. Mix well. Drizzle oil and vinegar over top and toss. Refrigerate for at least 4 hours.

Pasta With White Clam Sauce

Ingredients

2 tablespoons olive oil
4 tablespoons chopped onion
1 teaspoon minced garlic
1 teaspoon lemon juice
4 tablespoons white wine
1 1/4 cups white clam sauce
1/2 teaspoon crushed red pepper
8 ounces pasta

Directions

Begin preparing pasta. While preparing pasta, saute onions and garlic in olive oil. Add all ingredients except can of clam sauce. Heat on medium. Once mixture is heated, reduce heat to medium low and add clam sauce. Heat slowly.

Once pasta is done, combine with sauce mixture and garnish with parmesan cheese. Enjoy!

Easy, Cheesy Baked Macaroni

Ingredients

1 pound seashell pasta
1 (15 ounce) can tomato sauce
1 (8 ounce) package processed
cheese food, shredded

Directions

Cook macaroni according to package directions, shortening recommended cooking time by 2 to 3 minutes as macaroni will continue to bake later in oven. Drain.

Mix cooked macaroni and tomato sauce in large glass ovenproof dish. Stir in 3/4 of the shredded cheese. Sprinkle remaining 1/4 of the cheese on top.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Pappardelle Puttanesca

Ingredients

1/4 cup extra-virgin olive oil, or as needed
2 cups sliced mushrooms
2 tablespoons minced garlic, or to taste
1 cup dry white wine
1 (5 ounce) jar anchovy-stuffed green olives, drained and halved
1/4 cup capers, drained
2 tablespoons caper juice
2 (14 ounce) cans crushed tomatoes
1 pinch red pepper flakes, or to taste
1 pound dried pappardelle pasta

Directions

Heat olive oil in a large skillet over medium-high heat. Stir in mushrooms and garlic. Cook until the mushrooms have begun to brown, about 4 minutes. Increase heat to high, and pour in wine. Bring to a boil, then stir in olives, capers, caper juice, crushed tomatoes, and pepper flakes. Return to a simmer, then reduce heat to medium-low, and cook for 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and toss with sauce to serve.

Campbell's Kitchen Vegetable Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
2 eggs
4 medium carrots, shredded
1 (10 ounce) package frozen chopped broccoli, thawed and well drained
9 cooked lasagna noodles
1 (25.75 ounce) jar Prego® Chunky Garden Combination Italian Sauce
grated Parmesan cheese

Directions

Mix ricotta cheese, 1 cup mozzarella cheese, eggs, carrots and broccoli. Set aside.

Place 3 lasagna noodles in greased 3-quart shallow baking dish. Top with half the vegetable mixture and 1 cup pasta sauce. Repeat layers. Top with remaining lasagna noodles and remaining pasta sauce. Sprinkle with remaining mozzarella cheese.

Bake at 400 degrees F for 30 minutes or until hot. Let stand 10 minutes. Serve with Parmesan cheese.

Lighter Fettuccini Alfredo

Ingredients

12 ounces dry fettuccine pasta
1 cup nonfat milk
1/2 cup reduced fat margarine
8 ounces Neufchatel cheese,
cubed
1/4 teaspoon garlic powder
1/2 teaspoon minced garlic
1/4 teaspoon onion salt
1 cup grated Parmesan cheese

Directions

In a large pot of boiling salted water cook fettuccini until al dente. Drain.

Combine milk, cubed Neufchatel cheese, butter or margarine, garlic powder, onion powder, minced garlic, and salt. Stir until smooth. Stir in grated Parmesan cheese and cook 2 to 3 minutes, or until blended.

Toss pasta with Alfredo sauce and serve warm.

Creamy Tuna Pasta Salad

Ingredients

1 (8 ounce) package small seashell pasta
2 yellow squash, chopped
1 zucchini, chopped
1/2 cup chopped banana squash
1 (15 ounce) can kidney beans, drained and rinsed
1/2 (15 ounce) can canned corn
2 (6 ounce) cans tuna, drained
1/2 cup Italian-style salad dressing

Directions

Bring a large pot of salted water to a boil. Stir in pasta and return pot to boil. Cook until al dente. Drain well.

Place squash and zucchini in a medium saucepan with 2 cups of water. Bring to a boil and cook until tender, about 15 minutes. Drain and set aside.

In a large bowl, combine pasta, squash, zucchini, kidney beans, corn and tuna. Mix well and chill for at least 30 minutes. After salad is chilled, stir in dressing and serve.

Baked Macaroni and Cheese I

Ingredients

2 slices bacon
8 ounces penne pasta
1 onion, chopped
1 clove garlic, minced
3 cups shredded Cheddar cheese
2 tablespoons butter
3 tablespoons all-purpose flour
2 cups milk

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a medium skillet saute the chopped onion, and minced garlic. Take off heat and add chopped cooked bacon and set aside.

To make the sauce, in a medium saucepan melt the butter or margarine over low heat. Once melted, add the flour and stir constantly for 2 minutes. Gradually add milk and continue stirring until thickened. Stir in 2 cups of the grated Cheddar cheese and stir until melted.

Combine cooked pasta, sauteed vegetables and sauce. Pour into a 2 quart casserole dish. Add the last cup of grated Cheddar cheese to top of mixture.

Bake uncovered in preheated oven until cheese on top is melted and brown, 15 to 20 minutes. Serve warm.

Macaroni Garden Salad

Ingredients

1 (16 ounce) package macaroni
2 cucumbers, peeled and diced
4 tomatoes, chopped
1 onion, finely diced
4 stalks celery, diced
1 (15 ounce) can peas, drained
1 cup mayonnaise
1 head iceberg lettuce

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, cucumbers, tomatoes, onion, celery, peas and mayonnaise. Mix well, chill, and serve on crisp lettuce leaves.

Cheesy Sausage Pasta

Ingredients

1 (13.3 ounce) package Hillshire Farm® Cheddarwurst®, sliced
8 ounces rotini pasta, cooked
1 (8 ounce) package broccoli coleslaw, chopped
1 cup cherry tomatoes, cut in half
1 cup yellow pepper or green pepper, chopped
1/2 cup honey mustard salad dressing

Directions

Mix all ingredients and serve (warm or cold).

Crock Pot Portobello Chicken

Ingredients

4 frozen bone-in chicken breast halves
8 portobello mushroom caps
1 (8 ounce) bottle Italian-style salad dressing
1 (8 ounce) package angel hair pasta

Directions

Place the frozen chicken breasts into a slow cooker, and arrange the mushroom caps on top of the chicken so that about half the mushrooms are facing up. Drizzle the dressing over the chicken and mushroom caps.

Place the lid on the slow cooker, turn it to the Low setting, and cook until the chicken breasts are no longer pink at the bone and the juices run clear, about 6 hours.

A few minutes before serving, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Divide the hot, cooked pasta among four plates, top each plate with a chicken breast and two mushroom caps, and drizzle sauce over the top.

Cheese's Baked Macaroni and Cheese

Ingredients

1 (16 ounce) package fully cooked kielbasa sausage, cut into 1/2-inch pieces
1 (8 ounce) package elbow macaroni
1/3 cup butter
1 small onion, chopped
3 tablespoons all-purpose flour
2 cups milk
1 (10 ounce) package sharp Cheddar cheese, cubed
salt and ground black pepper to taste
1 cup dry bread crumbs, or more as needed

Directions

Cook and stir the cut-up kielbasa in a large skillet over medium heat for 6 to 8 minutes, until heated through and beginning to brown. Remove the sausage from the skillet, and set aside.

Fill a pan with lightly salted water, bring to a boil over medium-high heat, stir in the macaroni, and return to a boil. Cook, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 8 minutes. Drain well.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Melt the butter in the skillet over medium-low heat, and cook and stir the chopped onion for about 5 minutes, until translucent. Whisk in the flour, stirring constantly to avoid lumps. Cook and stir the butter, onion and flour for 2 to 3 minutes to make a roux, and remove from the heat. Whisk in the milk a little at a time, stirring constantly, until all the milk has been incorporated, and return to low heat. Bring the sauce to a simmer, and cook over low heat for about 2 minutes, stirring constantly, to finish cooking the flour. Whisk in the Cheddar cheese, a few cubes at a time, until all the cheese has been incorporated and the sauce is hot and smooth.

Pour the macaroni into the cheese sauce, and stir to combine. Stir in the cooked kielbasa, salt, and pepper.

Spoon the macaroni mixture into the prepared baking dish, and sprinkle the bread crumbs over the top. Bake for about 20 minutes in the preheated oven, until the crumbs are brown and the casserole is bubbling. Let stand for 15 minutes after baking, to set before serving.

Rigatoni with Pizza Accents

Ingredients

1 (16 ounce) package rigatoni pasta
2 pounds Italian sausage
2 onions, chopped
2 cloves garlic, minced
1 green bell pepper, chopped
1 pound fresh mushrooms, sliced
2 (14.5 ounce) cans stewed tomatoes, undrained
2 (6 ounce) cans tomato paste
3 1/2 ounces sliced pepperoni sausage
1 tablespoon chopped fresh basil
1/2 pound diced pepperoni
salt and ground black pepper to taste

Directions

Cook rigatoni pasta in a large pot of boiling salted water until al dente. Drain well. Set aside.

In a large skillet, fry sausage until cooked through but not brown. Add chopped onions and minced garlic. Stir and cook until soft. Add sliced mushrooms and cook about 5 minutes. Add chopped green pepper and cook slowly until soft. Drain off any excess fat.

Stir in tomatoes with juice, tomato paste, fresh basil and pepperoni. Bring to a boil. Reduce heat and add cooked rigatoni noodles. Season with salt and pepper to taste.

Simmer 20 minutes, stirring occasionally, until most of the liquid has been cooked off.

Nona's Famous Macaroni Salad

Ingredients

1 pound macaroni
1 bunch radishes, sliced
1 green onions
6 large stalks celery, chopped
1/4 cup mayonnaise
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold water, and drain.

In a large bowl, combine the pasta, radishes, green onions, celery, mayonnaise, salt and pepper. Mix well, chill, and serve with sliced tomatoes.

Sausage Linguine with Ginger Pumpkin Sauce

Ingredients

1 (12 ounce) package linguine pasta
1 pound bulk sweet Italian sausage (or links with casings removed)
1 onion, diced
1 clove garlic, minced
1 (15 ounce) can pumpkin puree
2 tablespoons cream
1 teaspoon ground ginger
1 teaspoon salt
1/2 teaspoon pepper

Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well.

Combine the sausage, onion, and garlic in a saucepan over medium heat; cook until sausage is completely browned and onion is translucent, 5 to 7 minutes.

Stir together the pumpkin puree, cream, ginger, salt, and pepper in a saucepan over medium-low heat; add the sausage mixture and stir. Simmer until heated through, about 3 minutes. Toss with drained pasta to serve.

Sauceless Spaghetti

Ingredients

2 (8 ounce) packages angel hair pasta
2 tablespoons olive oil
2 cups chopped green bell pepper
2 cups chopped onion
16 ounces sliced pepperoni sausage
2 cups shredded mozzarella cheese
1 cup grated Parmesan cheese

Directions

In a large pot with boiling salted water cook angel hair pasta until al dente. Drain well.

In a large skillet over medium heat saute the chopped green bell peppers and onion in olive oil until tender. Stir in pepperoni slices until soft and heated through.

In a large bowl combine the drained pasta, sauteed vegetables ,and grated mozzarella and Parmesan cheese. Stir to evenly distribute ingredients. Pour out into a 2 quart microwave and oven safe dish.

Bake at 350 degrees C (175 degrees C) for 20 minutes. If using microwave, cook for 2 to 3 minutes.

Shrimp and Portobello Mushroom Fettuccine

Ingredients

1 (16 ounce) package dry fettuccini noodles
3/4 cup butter, divided
1 pound baby portobello mushrooms, sliced
1 large onion, chopped
3 cloves garlic, minced
4 ounces cream cheese
2 tablespoons all-purpose flour
1 pint whipping cream
1/2 cup freshly grated Parmesan cheese, divided
2 pounds medium shrimp, peeled and deveined
1 tablespoon Cajun seasoning
salt and pepper to taste
1/2 cup green onions, chopped

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Meanwhile, heat 1/4 cup butter in a large skillet over medium heat. Stir in mushrooms, and cook until soft. Remove mushrooms, and set aside. Wipe out skillet.

Heat 1/2 cup butter in the skillet over medium-high heat. Stir in onions, and cook until soft and translucent. Stir in garlic, and cook 1 minute. Add cream cheese, and cook until melted.

Reduce heat to medium low, and stir in flour, whipping cream, and 1/4 cup Parmesan cheese. Stir in shrimp, and season with Cajun seasoning, salt, and pepper. Cook until shrimp are pink and sauce thickens, about 3 minutes. Remove from heat. Fold mushrooms, green onions, and fettuccine into sauce. Sprinkle with remaining 1/4 cup Parmesan, and serve.

Bow Tie Medley

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1/2 red onion, chopped
4 cloves garlic, minced
1 zucchini, chopped
1 yellow squash, chopped
1/2 cup sliced fresh mushrooms
1/2 red bell pepper, cut into strips
5 roma (plum) tomatoes, chopped
1/4 cup fresh basil leaves
1 teaspoon dried oregano
1 teaspoon salt
1 teaspoon pepper
1/4 cup olive oil
1 cup finely grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 1 tablespoon olive oil in a large skillet over medium heat. Saute onion, garlic, zucchini, yellow squash, mushrooms, bell pepper, and 1/2 the chopped tomatoes until tender. Season with basil, oregano, salt and pepper. Add pasta and 1/4 cup olive oil. Mix well, and heat through. Sprinkle top with Parmesan and remaining chopped tomatoes.

Rigatoni Surprise

Ingredients

1 (16 ounce) package rigatoni pasta

1 pound ground beef

2 cloves garlic, minced

1 yellow onion, chopped

1/2 green bell pepper, chopped

2 (14 ounce) cans tomato sauce

2/3 cup chunky salsa

salt and ground black pepper to taste

1 cup shredded mild Cheddar cheese

1/3 cup heavy cream

1/3 cup sour cream

Directions

Bring a large pot of lightly salted water to a rolling boil; stir in the rigatoni and cook at a boil uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain.

Meanwhile, cook the ground beef, garlic, onion, and bell pepper in a large pot over medium-high heat until the ground beef has browned and the vegetables are tender, about 7 minutes. Pour in the tomato sauce and salsa; season to taste with salt and pepper. Bring to a simmer. Reduce heat to medium-low and continue cooking 15 minutes.

Stir in the Cheddar cheese and cream; cook and stir 3 minutes, then stir in the sour cream until evenly blended. Add the drained pasta and stir until heated through.

Champagne Shrimp and Pasta

Ingredients

8 ounces angel hair pasta
1 tablespoon extra virgin olive oil
1 cup sliced fresh mushrooms
1 pound medium shrimp, peeled and deveined
1 1/2 cups champagne
1/4 teaspoon salt
2 tablespoons minced shallots
2 plum tomatoes, diced
1 cup heavy cream
salt and pepper to taste
3 tablespoons chopped fresh parsley
freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 6 to 8 minutes or until al dente; drain.

Meanwhile, heat oil over medium-high heat in a large frying pan. Cook and stir mushrooms in oil until tender. Remove mushrooms from pan, and set aside.

Combine shrimp, champagne, and salt in the frying pan, and cook over high heat. When liquid just begins to boil, remove shrimp from pan. Add shallots and tomatoes to champagne; boil until liquid is reduced to 1/2 cup, about 8 minutes. Stir in 3/4 cup cream; boil until slightly thick, about 1 to 2 minutes. Add shrimp and mushrooms to sauce, and heat through. Adjust seasonings to taste.

Toss hot, cooked pasta with remaining 1/4 cup cream and parsley. To serve, spoon shrimp with sauce over pasta, and top with Parmesan cheese.

Curried Salmon Pasta Salad

Ingredients

1 cup dry pasta, such as macaroni or small shells
8 ounces cooked, skinned salmon
1/2 cup minced red or yellow onion
1 cup diced celery
1 medium red apple, diced
1/2 cup chopped walnuts or dry-roasted, unsalted peanuts

Dressing:

1 (6 ounce) container fat-free yogurt
2 tablespoons olive oil
1 tablespoon curry powder
2 teaspoons fresh lemon juice
2 cloves garlic, crushed
1 teaspoon Dijon mustard
1/2 teaspoon salt (or to taste)
Freshly ground black pepper, to taste

Directions

Cook pasta per package directions; drain and rinse. In a large bowl, combine first six ingredients. In a small bowl, combine dressing ingredients. Pour dressing over salad; toss. Refrigerate, or serve at room temperature.

Rosemarie's Italian Style Soup

Ingredients

2 tablespoons olive oil
1 small onion, chopped
3 stalks celery, chopped
1 (28 ounce) can whole peeled tomatoes, with liquid
2 cups water
1/4 teaspoon dried basil
1 (15 ounce) can chickpeas (garbanzo beans), drained
1/4 pound cooked pasta

Directions

Heat the oil in a large pot over medium heat. Add the onion and celery and saute for 5 to 10 minutes, or until tender.

Reduce heat to medium low, add the tomatoes and the water and break the tomatoes apart with your hands in the pot. Then simmer for 10 minutes.

Stir in the basil, chickpeas and pasta and simmer for 15 to 20 more minutes, or until all ingredients are heated through.

Lasagna Roll Ups

Ingredients

1 (16 ounce) package uncooked lasagna noodles
1 pound mozzarella cheese, shredded
1 (15 ounce) container ricotta cheese
1 pound firm tofu
1 (10 ounce) package frozen chopped spinach - thawed, drained and squeezed dry
2 cups grated Parmesan cheese
1 (28 ounce) jar pasta sauce

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna noodles for 5 to 8 minutes, or until just slightly underdone; drain and rinse.

In a large mixing bowl, mix together grated cheese, ricotta cheese, tofu, frozen spinach, and 1 cup Parmesan cheese.

Lay out a noodle. Spread a layer of the cheese mixture on the noodle, then add a thin layer of sauce. Roll the noodle up, and place seam side down in a 13x9 pan. Repeat for other noodles. Top with remaining sauce and Parmesan cheese.

Bake in a preheated 350 degree F (175 degree C) oven for 30 min, or until hot and bubbly.

Dad's Potato Salad

Ingredients

5 pounds potatoes, unpeeled
12 eggs
1 (16 ounce) package uncooked spiral pasta
1 (16 ounce) jar dill pickles, chopped (reserve juice)
2 bunches green onions, chopped
3 cups mayonnaise, or to taste
2 tablespoons Worcestershire sauce
1/4 cup dill pickle juice, or as needed
salt and pepper to taste

Directions

Place the potatoes into a large pot and cover with salted water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Allow the potatoes to cool.

While potatoes are cooking, place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink. Peel once cold.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spiral pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink, rinse with cold water, and let cool.

Peel the potatoes. Chop potatoes and hard-cooked eggs into bite-size pieces in a large bowl. Mix in the cooked pasta, dill pickles, and green onions. In a bowl, stir together the mayonnaise, Worcestershire sauce, enough dill pickle juice to make a creamy dressing, and salt and pepper to taste. Pour the dressing over the potato mixture, and toss lightly to coat all ingredients with dressing. Chill the salad until cold, at least 30 minutes.

Pasta Pizza Venison Bake

Ingredients

8 ounces uncooked elbow macaroni
1 pound ground venison
1/2 teaspoon salt
1/4 teaspoon pepper
1 (15 ounce) can pizza sauce
1 (4 ounce) can mushroom stems and pieces, drained
2 cups shredded mozzarella cheese

Directions

Cook macaroni according to package directions. Meanwhile, in a large skillet, cook the venison, salt and pepper over medium heat until meat is no longer pink; drain if necessary. Drain the macaroni; place half in a greased 2-qt. baking dish. Top with half of the venison, pizza sauce, mushrooms and cheese. Repeat layers. Cover and bake at 350 degrees F for 15 minutes. Uncover; bake 10 minutes longer or until heated through and cheese is melted.

Easy Vegetarian Pasta

Ingredients

1 (16 ounce) package uncooked whole wheat spaghetti
3 tablespoons olive oil
2 tablespoons garlic, minced
3 large tomatoes, diced
1 red onion, chopped
1 yellow bell pepper, chopped
1 red bell pepper, chopped
1 cup chopped zucchini
1/2 cup sliced fresh mushrooms
2 tablespoons balsamic vinegar
2 tablespoons crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat, and saute the garlic until lightly browned. Mix in the tomatoes, onion, yellow bell pepper, red bell pepper, zucchini, and mushrooms. Cook and stir until tender.

Mix the balsamic vinegar into the skillet. Toss with the cooked spaghetti, and sprinkle with feta cheese to serve.

College Student's Gourmet Pasta

Ingredients

16 ounces pasta
2 tablespoons butter
1/2 teaspoon garlic salt
1/4 cup milk
2 tablespoons Parmesan cheese

Directions

Cook pasta in boiling salted water until tender. Drain.

To a saucepan, add butter or margarine, salt, milk, and Parmesan cheese. Cook over low heat until combined. Pour mixture over pasta, and serve.

My Favorite Sesame Noodles

Ingredients

1/2 (8 ounce) package spaghetti
2 tablespoons peanut butter
1 tablespoon honey
2 tablespoons tamari
1 teaspoon Thai chili sauce
1 teaspoon sesame oil
1 teaspoon ground ginger
1 clove garlic, minced
1 green onion, chopped
2 teaspoons sesame seeds

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Melt the peanut butter in a large microwave-safe glass or ceramic bowl, 15 to 20 seconds (depending on your microwave). Whisk the honey, tamari, and chili sauce into the peanut butter, then stir in the sesame oil and ginger. Mix in the garlic and green onions and toss with the spaghetti. Top with the sesame seeds.

Quick Chicken Parmesan

Ingredients

4 skinless, boneless chicken breasts
2 cups Prego® Traditional Italian Sauce*
1/2 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese
4 cups hot, cooked spaghetti

Directions

Place chicken in 2-quart shallow baking dish. Top with pasta sauce. Sprinkle with mozzarella cheese and Parmesan cheese.

Bake at 400 degrees F for 25 minutes or until done. Serve with spaghetti.

Crispy Chicken Parmesan

Ingredients

Vegetable cooking spray
2 cups Pepperidge Farm® Four
Cheese and Garlic Croutons*
4 skinless, boneless chicken
breasts
1 egg, beaten
1 cup Prego® Traditional Italian
Sauce, heated
1/4 cup shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F. Spray baking sheet with vegetable cooking spray. Place croutons in zipper plastic bag. Close and crush with rolling pin until crumbs form.

Dip chicken into egg. Coat with crumbs. Place chicken on prepared baking sheet. Spray chicken with vegetable cooking spray.

Bake 20 minutes or until chicken is done. Spoon pasta sauce over chicken and sprinkle with cheese.

Simple Macaroni Salad

Ingredients

2 cups macaroni
2 eggs
2 tablespoons chopped dill
pickles
3/4 cup chopped celery
2 tablespoons thinly sliced green
onion
3/4 cup fat free Italian-style
dressing
salt and pepper to taste

Directions

In a pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Place eggs in a saucepan and cover with cold water. Bring water to a boil; cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

In a large bowl, combine the pasta, eggs, pickles, celery and green onions. Pour dressing over salad and toss to coat. Season with salt and pepper to taste; serve chilled.

Macaroni and Tuna Fish Salad

Ingredients

1 (16 ounce) package macaroni
2 (6 ounce) cans tuna, drained
1/4 cup mayonnaise
salt and pepper to taste
garlic powder to taste
1 pinch dried oregano
1 onion, finely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain and cool under running water.

Mix both cans of tuna into the cooled pasta. Add the mayonnaise. Use more or less to your taste. You want just enough to get the flavor into the salad, but not enough to see the white of the mayonnaise on the noodles. Stir in salt, pepper, garlic powder, oregano and onion.

Laurie's Cheesy Tomato Pasta

Ingredients

12 ounces spaghetti
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed tomato soup
2 cups shredded Cheddar cheese
1 pound kielbasa sausage, cut into 1 inch pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine cream of mushroom soup, tomato soup, cheese, kielbasa and pasta; mix well. Pour mixture into a 9x13 inch baking dish.

Bake in preheated oven for 30 minutes or until bubbly; serve.

Baked Lemon-Basil Pasta

Ingredients

3 cups bow tie pasta
1 skinless, boneless chicken breast half - cut into bite-size pieces
1 teaspoon lemon pepper
1/4 cup margarine
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup white wine
2 cups sour cream
1 tablespoon chopped fresh basil
1 lemon, zested and juiced
1/4 cup grated Parmesan cheese
1/4 cup grated mozzarella cheese
1 tablespoon chopped fresh parsley
1/2 cup torn fresh spinach

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the bow tie pasta; return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 10 minutes. Drain.

Preheat oven to 375 degrees F (190 degrees C). Season chicken with lemon pepper.

Melt the margarine with the olive oil in a skillet over medium heat; cook and stir the chicken pieces until no longer pink in the center. Remove the chicken pieces, and place them in the bottom of a casserole dish.

To the same skillet, add the garlic, white wine, sour cream, basil, lemon zest, and 1/2 of the lemon juice. Bring the mixture to a boil, stirring constantly. Remove the skillet from the heat; stir in the pasta. Spoon the pasta and sauce mixture over the chicken. Cover with foil.

Bake in the preheated oven until heated through, about 15 minutes. Uncover, sprinkle evenly with Parmesan cheese, mozzarella cheese, parsley, spinach, and drizzle with the remaining lemon juice. Bake, uncovered, for 10 minutes.

Thai Noodles and Chicken

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom with Roasted Garlic Soup
1/3 cup creamy peanut butter
3 tablespoons soy sauce
2 tablespoons lime juice
2 tablespoons packed brown sugar
1/2 teaspoon crushed red pepper
1 (6 ounce) package refrigerated fully-cooked grilled chicken strips
1 (16 ounce) package vermicelli pasta, cooked and drained
2 cups coleslaw mix
1/3 cup chopped dry-roasted peanuts
2 tablespoons chopped fresh cilantro leaves (optional)

Directions

Heat the soup, peanut butter, soy sauce, lime juice, brown sugar and red pepper in a 12-inch skillet over medium-high heat to a boil. Reduce the heat to low. Add the chicken and cook until the mixture is hot and bubbling. Remove the skillet from the heat.

Add the pasta and coleslaw mix to the skillet and toss to coat. Sprinkle with the peanuts and cilantro, if desired.

Amazing Sun-Dried Tomato Cream Sauce

Ingredients

1 cup heavy cream
3 tablespoons butter
1/2 cup shredded mozzarella
cheese
2 tablespoons grated Parmesan
cheese
1/4 cup chopped sun-dried
tomatoes
salt and pepper to taste
1 tablespoon pine nuts

Directions

Heat the cream and butter in a saucepan over medium heat until almost boiling, but do not boil. Add mozzarella and Parmesan cheeses, and stir until melted. Stir in the sun-dried tomatoes, and season with salt and pepper. Remove from heat and serve over pasta with a sprinkling of pine nuts.

Spaghetti Salad III

Ingredients

22 ounces spaghetti
1 cup chopped celery
1 (4.5 ounce) can small shrimp,
drained
1 onion, chopped
1 cup frozen green peas
1 (16 ounce) bottle ranch-style
salad dressing

Directions

Break pasta in half and cook in a pot of boiling salted water until al-dente. Drain and cool under cold water.

In a large bowl, combine the pasta, celery, seafood, onion and peas. Toss with enough dressing to coat. Refrigerate until chilled and serve.

Asiago Sun-Dried Tomato Pasta

Ingredients

2 cups heavy cream
1 cube chicken bouillon
1 tablespoon Asiago Cheese
1 tablespoon cornstarch, mixed with equal parts water
1 cup chopped sun-dried tomatoes

1 (16 ounce) package bow tie pasta
3/4 cup bacon
1/4 cup butter
1 cup diced red onion
2 cloves garlic, chopped
1 cup chopped green onion
1 pound grilled skinless, boneless chicken breast, diced
1 cup heavy cream
2 tablespoons chopped fresh parsley

Directions

In a large saucepan over medium heat, cook 2 cups cream until just bubbling. Watch carefully, to ensure that it doesn't boil over. Stir in bouillon and Asiago cheese. Stir with a whisk until dissolved. Add cornstarch mixture, and simmer until sauce is thickened, stirring constantly. Mix in the sun-dried tomatoes. Set aside, or cover and refrigerate for later use.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Melt butter in a large saucepan over medium heat. Saute red onion until soft and translucent. Stir in garlic and cooked bacon, and cook for 2 minutes. Stir in green onions, chicken and 1 cup cream. Cook, stirring, until cream is heated through. Add Asiago cream sauce, and heat through. Toss with cooked pasta until evenly coated, and sprinkle with chopped parsley.

Bean & Pasta Soup

Ingredients

1 tablespoon vegetable oil
1/2 pound ground beef
1 large onion, chopped
1 clove garlic, minced
1 envelope dry vegetable soup mix
1 cup water
1 (28 ounce) can diced tomatoes
1 (14.5 ounce) can red kidney beans, drained
1/4 cup uncooked star-shaped pasta

Directions

Heat oil in a large stockpot over medium-high heat. Crumble ground beef into pot and cook, stirring frequently, until well browned. Remove meat, leaving excess oil in pot.

Cook onion and garlic in oil over medium-high heat until translucent. Stir in tomatoes, kidney beans, vegetable soup mix, and water. Reduce heat, and simmer 40 minutes.

Add pasta stars, cover, and simmer 20 minutes more, or until pasta is tender. You may add more water at any time to adjust consistency.

Tuna and Pasta Cheddar Melt

Ingredients

1 (10.5 ounce) can Campbell'sB® Condensed Chicken Broth
1 (10.75 ounce) can water
3 cups uncooked corkscrew-shaped pasta
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup milk
1 (6 ounce) can tuna, drained and flaked
1 cup shredded Cheddar cheese
2 tablespoons Italian-seasoned dry bread crumbs
2 teaspoons butter or margarine, melted

Directions

Heat broth and water to a boil in skillet. Add pasta and cook until just tender, stirring often. Do not drain.

Stir in soup, milk and tuna. Top with cheese. Mix bread crumbs with butter. Sprinkle on top. Heat through.

Best Italian Sausage Soup

Ingredients

1 1/2 pounds sweet Italian sausage
2 cloves garlic, minced
2 small onions, chopped
2 (16 ounce) cans whole peeled tomatoes
1 1/4 cups dry red wine
5 cups beef broth
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
2 zucchini, sliced
1 green bell pepper, chopped
3 tablespoons chopped fresh parsley
1 (16 ounce) package spinach
fettuccine pasta
salt and pepper to taste

Directions

In a large pot, cook sausage over medium heat until brown. Remove with a slotted spoon, and drain on paper towels. Drain fat from pan, reserving 3 tablespoons.

Cook garlic and onion in reserved fat for 2 to 3 minutes. Stir in tomatoes, wine, broth, basil, and oregano. Transfer to a slow cooker, and stir in sausage, zucchini, bell pepper, and parsley.

Cover, and cook on Low for 4 to 6 hours.

Bring a pot of lightly salted water to a boil. Cook pasta in boiling water until al dente, about 7 minutes. Drain water, and add pasta to the slow cooker. Simmer for a few minutes, and season with salt and pepper before serving.

Chicken Pasta Salad

Ingredients

1 (16 ounce) package bow tie or corkscrew pasta, cooked
3 cups cubed cooked chicken
2 tablespoons olive or vegetable oil
1/4 teaspoon garlic powder
1 cup mayonnaise
1/2 cup Caesar or Parmesan salad dressing
1 tablespoon honey mustard or other prepared mustard
2 teaspoons curry powder
1 teaspoon salt
1/4 teaspoon pepper
1 red bell pepper
1 large tomato, chopped
1 cup shredded carrot

Directions

In a large bowl, toss pasta, chicken, oil and garlic powder. Cover and chill. In a small bowl, combine mayonnaise, salad dressing, mustard, curry powder, salt and pepper; cover and chill. Just before serving, add the red pepper, tomato, carrot and dressing to pasta mixture; gently toss.

Spinach Basil Pasta Salad

Ingredients

1 (16 ounce) package bow tie pasta
1 (6 ounce) package spinach leaves
2 cups fresh basil leaves
1/2 cup extra virgin olive oil
3 cloves garlic, minced
4 ounces prosciutto, diced
salt and ground black pepper to taste
3/4 cup freshly grated Parmesan cheese
1/2 cup toasted pine nuts

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Rinse with cold water to cool. Drain well in a colander set in the sink.

Toss the spinach and basil together in a large bowl.

Heat the olive oil in a skillet over medium heat; cook and stir the garlic in the hot oil for 1 minute; stir in the prosciutto and cook 2 to 3 minutes more. Remove from heat. Add to the bowl with the spinach and basil mixture; toss to combine. Pour in the drained pasta and retoss. Season with salt and pepper. Sprinkle with the Parmesan cheese and pine nuts to serve.

Pork Chop Casserole II

Ingredients

1 1/2 cups uncooked rotini pasta
5 (1 1/2 inch thick) boneless pork chops, cut into bite size pieces
1 1/2 cups crispy rice cereal
1 teaspoon seasoned salt
1 teaspoon garlic powder
1 teaspoon onion powder
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (15 ounce) cans green beans
1/2 cup mayonnaise
2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a medium pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Fill a large saucepan halfway with water and bring to a boil over high heat. Add the pork and boil for 7 to 10 minutes. While this is cooking, place the rice cereal squares, seasoned salt, garlic powder and onion powder in a resealable plastic bag and crush the cereal to crumbs; set aside.

Place the pork, mushroom soup, green beans, mayonnaise, pasta and 1 cup of the cheese into a 9x13 inch baking dish. Mix this well, then cover with the remaining cheese. Top off with the crushed cereal mixture, covering everything completely.

Bake, uncovered, at 350 degrees F (175 degrees C) for 30 to 40 minutes, or until heated throughout.

Meatball Alphabet Soup

Ingredients

1 egg, lightly beaten
2 tablespoons quick cooking oats
2 tablespoons grated Parmesan cheese
1/4 teaspoon garlic powder
1/4 teaspoon Italian seasoning
1/2 pound lean ground turkey
1 cup chopped onion
1 cup chopped celery
1 cup chopped carrots
1 cup diced peeled potatoes
1 tablespoon olive oil
2 garlic cloves, minced
4 (14.5 ounce) cans reduced-sodium chicken broth
1 (28 ounce) can diced tomatoes, undrained
1 (6 ounce) can tomato paste
1/4 cup minced fresh parsley
1 teaspoon dried basil
1 teaspoon dried thyme
3/4 cup uncooked alphabet pasta

Directions

In a bowl, combine the first five ingredients. Crumble turkey over mixture and mix well. Shape into 1/2-in. balls. In a nonstick skillet, brown meatballs in small batches over medium heat until no longer pink. Remove from the heat; set aside.

In a large saucepan or Dutch oven, saute the onion, celery, carrots and potatoes in oil for 5 minutes or until crisp-tender. Add garlic; saute for 1 minute longer. Add the broth, tomatoes, tomato paste, parsley, basil and thyme; bring to a boil. Add pasta; cook for 5-6 minutes. Reduce heat; add meatballs. Simmer, uncovered, for 15-20 minutes or until vegetables are tender.

Valentine's Fettuccini for Two

Ingredients

4 ounces dry fettuccine pasta
1 tablespoon olive oil
2 skinless, boneless chicken breast halves
2 tablespoons Italian-style salad dressing
1 tablespoon balsamic vinegar
4 ounces fresh button mushrooms, quartered
1 (14.5 ounce) can organic fire-roasted diced tomatoes (such as Muir GlenB®)
2 ounces cream cheese, cut into cubes
2 tablespoons chopped fresh basil
2 tablespoons freshly shredded Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the fettuccini, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet, and cook the chicken breast halves over medium heat until lightly browned, about 5 minutes per side. Pour the Italian dressing and balsamic vinegar over the chicken, add the mushrooms, and cook, covered, until the chicken is no longer pink inside. Remove the chicken breasts, and cut into strips.

Stir the tomatoes, cream cheese, and basil together in the skillet with the mushrooms over medium-low heat until the mixture comes to a boil. Stir to melt the cream cheese into the sauce, add the chicken strips and the cooked fettuccini, and toss together. Sprinkle with Parmesan cheese to serve.

Beef and Parmesan Pasta

Ingredients

1 1/2 pounds lean ground beef
1 (14 ounce) can beef broth
1 (14.5 ounce) can Italian-style
diced tomatoes
2 cups uncooked farfalle (bow tie)
pasta
2 cups sliced zucchini, (1/4 inch
thick)
3/4 cup grated Parmesan cheese,
divided

Directions

In a large skillet over medium/high heat, brown the ground beef until no longer pink, breaking up into 3/4 inch pieces. Remove beef with a slotted spoon to a bowl. Pour off the drippings.

Return the skillet to the heat and add the beef broth, tomatoes, and pasta. Stir to coat all of the pasta. Bring to a boil and reduce heat to medium.

Cook, uncovered, for 15 minutes stirring frequently. Add zucchini and continue cooking for an additional 5 minutes or until pasta is tender.

Return beef to the skillet and stir in 1/2 cup of the cheese; heat through. Sprinkle the remaining cheese over each serving.

Chicken Murphy II

Ingredients

1/2 cup all-purpose flour
salt and pepper to taste
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
3 tablespoons olive oil
1 pound hot Italian sausage
2 medium baking potatoes, peeled and cubed
1/2 large red onion, diced
1 green bell pepper, seeded and diced
3 cloves garlic, chopped
1 (12 ounce) jar sliced jalapeno peppers
1 1/2 cups dry white wine
2 tablespoons cornstarch
1 (12 ounce) package rotini pasta
1/4 cup freshly grated Parmesan cheese

Directions

Mix together the flour, salt and pepper in a medium bowl. Dredge the cubed chicken breast in the flour to coat. Heat olive oil in a large skillet over medium-high heat. Fry the chicken cubes until browned on the outside. Remove chicken, and set aside.

In a separate pan, or indoor grill, fry the Italian sausage links until cooked through. Cut into 1/4 inch slices.

Place potatoes into a saucepan with enough water to cover. Bring to a boil, and cook until fork tender, but not mushy, about 15 minutes. Drain and set aside.

Heat the skillet from cooking the chicken over medium heat. Add more oil if necessary. Saute onion and bell pepper until soft. Stir in garlic, and cook for about 1 minute. Pour in the whole jar of jalapenos, and the wine. Scrape any bits of food from the bottom of the pan, and bring to a simmer. Return the chicken to the pan, and add the sliced sausage and potatoes. Simmer for 5 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until tender. Drain.

Mix cornstarch with a small amount of water, and stir into the skillet with the sauce. Cook over medium heat, stirring occasionally, until thick enough to coat the pasta. Serve sauce over pasta with freshly grated Parmesan cheese.

Noodles Riviera

Ingredients

1 tablespoon olive oil
1 pound extra lean ground beef
1/2 teaspoon ground dried thyme
1 (1.5 ounce) envelope spaghetti sauce seasoning mix
1 (6 ounce) can tomato paste
3 cups water
salt and black pepper to taste

1 (8 ounce) package egg noodles

1 (3 ounce) package cream cheese, softened
1 tablespoon chopped fresh parsley
1/4 cup grated Parmesan cheese
1 (8 ounce) container sour cream
1 cup shredded mozzarella cheese, divided

Directions

Heat the olive oil in a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink, 5 to 7 minutes. Drain and discard any excess grease, then stir in the thyme, spaghetti sauce mix, tomato paste, and water; season to taste with salt and pepper. Bring to a simmer, then reduce heat to medium-low, cover, and simmer 25 minutes, stirring occasionally.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

While the meat is simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Mix the cream cheese with the parsley and Parmesan cheese in a bowl until the cream cheese is no longer lumpy. Stir in the sour cream and 3/4 of the shredded mozzarella until evenly combined. Pour half of the drained egg noodles into the prepared baking dish, followed by half of the meat sauce. Spread half of the sour cream mixture over the meat sauce. Repeat the layers with the remaining egg noodles, meat sauce, and sour cream mixture. Sprinkle with the remaining mozzarella cheese.

Bake in the preheated oven until the mozzarella cheese is bubbly and golden brown, about 35 minutes.

Prawn Pasta

Ingredients

6 ounces penne pasta
1 onion, chopped
2 tablespoons olive oil
1 clove garlic, minced
1 green bell pepper, sliced
3 stalks celery, chopped
1 (14.5 ounce) can diced tomatoes
1 1/2 cups dry hard cider
1 1/2 tablespoons tomato paste
salt to taste
ground black pepper to taste
3/4 pound fresh prawns

Directions

In a large skillet over medium heat cook onion in olive oil for 2 minutes. Add garlic, green bell pepper, celery and cook for an additional 5 minutes. Stir in tomatoes, tomato puree, dry cider, salt and pepper and bring to a boil. Add pasta, mixing in well. Cover and let simmer for 15 minutes.

Remove lid, add prawns and cook for 5 minutes. Adjust seasoning, if necessary.

Serve warm.

Fettuccine Bombay

Ingredients

1 (16 ounce) package fettuccine
3 tablespoons olive oil
1 teaspoon cumin seeds
1 large onion, chopped
4 cloves garlic, crushed
2 skinless, boneless chicken breasts, cut into cubes
2 tablespoons curry powder, divided
1 (14 ounce) can diced tomatoes
2 tablespoons tomato paste

Directions

Bring a large pot of lightly-salted water to a rolling boil over high heat; add the fettuccine and return to a boil. Cook uncovered until the pasta has cooked through, but is still firm to the bite, about 8 minutes; drain.

Heat the olive oil in a large skillet or wok over medium-high heat. Fry the cumin seeds in the hot oil until they begin to pop, 2 to 3 minutes. Cook and stir the onion and garlic in the oil until lightly browned, about 5 minutes. Add the chicken and continue cooking until the chicken is cooked through, 4 to 5 minutes. Season with 1 tablespoon curry powder; cook and stir another 3 to 4 minutes. Pour the diced tomatoes over the mixture and reduce heat to low. Stir in the tomato paste and remaining 1 tablespoon curry powder. Simmer 15 minutes.

Stir the cooked pasta into the sauce to coat. Simmer 2 to 5 minutes, until pasta is reheated.

Portuguese Chicken Soup II

Ingredients

1 whole bone-in chicken breast, with skin
1 onion, cut into thin wedges
4 sprigs fresh parsley
1/2 teaspoon lemon zest
1 sprig fresh mint
6 cups chicken stock
1/3 cup thin egg noodles
2 tablespoons chopped fresh mint leaves
salt to taste
1/4 teaspoon freshly ground white pepper

Directions

In a large saucepan, simmer chicken breast in stock with the onion, parsley, lemon zest, and mint sprig until done, about 35 minutes.

Remove the breast, cool, then strip off the meat and cut into a julienne.

Strain the broth, return to the pot, and bring to a boil. Add pasta and chopped mint. Season to taste with salt and white pepper. Heat until the pasta is cooked al dente.

Remove from heat, stir in lemon juice and chicken julienne. Ladle into soup plates and top with lemon slice and mint leaf.

Orzo with Tomatoes, Basil, and Gorgonzola

Ingredients

1 1/2 tablespoons olive oil
1 cup uncooked orzo pasta
1 red onion, chopped
1 clove garlic, minced
1 1/4 cups vegetable broth

1 pint cherry tomatoes, halved
12 leaves fresh basil, chopped
1 clove garlic, minced
1 1/2 tablespoons olive oil
1 cup crumbled Gorgonzola
cheese, or to taste

Directions

Heat 1 1/2 tablespoons of olive oil in a saucepan over medium heat. Stir in the orzo pasta; cook and stir until the orzo has lightly browned, 3 to 4 minutes. Stir in the onion, and cook until the onion begins to soften, about 3 minutes. Add 1 clove of garlic; cook until fragrant, about 30 seconds. Pour in the vegetable broth, and bring to a boil over high heat. Reduce heat to medium-low, and cover; simmer until the orzo is tender yet still a little firm to the bite, 12 to 14 minutes.

In a mixing bowl, combine cherry tomatoes, 1/2 of the fresh basil, garlic, and remaining olive oil.

Spoon the cooked orzo into a serving bowl. Top with tomato mixture, and sprinkle with Gorgonzola and remaining basil.

Pomodoro Pasta Sauce

Ingredients

1 (28 ounce) can diced tomatoes
2 stalks celery, with leaves, chopped
2 carrots, peeled and chopped
1 small sweet onion, chopped
3 cloves garlic
1/2 (6 ounce) can tomato paste
2 cups water
2 cups red wine
1 teaspoon dried sage
1 teaspoon dried basil
1 teaspoon dried parsley
1 tablespoon dried oregano
salt and ground black pepper to taste

Directions

Stir the diced tomatoes, celery, carrots, sweet onion, garlic, tomato paste, water, red wine, sage, basil, parsley, oregano, salt, and pepper together in a large pot and bring to a boil. Reduce heat to low and cook the sauce at a simmer until the carrots are tender, about 1 hour.

Pour the sauce into a blender, filling the pitcher no more than halfway. Hold the lid of the blender in place with a towel and carefully start the blender using a few quick pulses to get the sauce moving before leaving it on to puree. Puree in batches until smooth and pour into a clean container. Alternately, you can use a stick blender and puree the sauce in the pot.

Baked Ziti Supreme

Ingredients

1 pound ground beef
1 medium onion, chopped
1 (28 ounce) jar Prego® Fresh Mushroom Italian Sauce
1 1/2 cups shredded mozzarella cheese
5 cups hot cooked medium tube-shaped pasta (ziti)
1/4 cup grated Parmesan cheese

Directions

In large saucepan over medium-high heat, cook beef and onion until beef is browned, stirring to separate meat. Pour off fat.

Stir in pasta sauce, 1 cup mozzarella cheese and macaroni. Spoon into 3-quart shallow baking dish. Sprinkle with remaining mozzarella cheese and Parmesan cheese. Bake at 350 degrees F for 30 minutes or until hot.

Baked Ziti with Turkey Meatballs

Ingredients

- 1 pound ground turkey
- 1 clove garlic, minced
- 3/4 cup fresh bread crumbs
- 1/2 cup finely diced onion
- 3 tablespoons chopped, toasted pine nuts
- 1/2 cup chopped fresh parsley
- 1 egg, lightly beaten
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons olive oil
- 1 (16 ounce) package ziti pasta
- 1 1/2 cups mozzarella cheese, shredded
- 1 cup grated Romano cheese
- 6 cups tomato sauce
- 1 pint part-skim ricotta cheese

Directions

In a bowl, stir together turkey, garlic, bread crumbs, onion, pine nuts, parsley, egg, salt and pepper. Form into meatballs about 1 inch in diameter.

In a large heavy skillet, heat 2 tablespoons oil over moderately high heat until hot but not smoking. Cook half of meatballs, shaking skillet, until browned and cooked through, about 4 minutes. Transfer meatballs to paper towels to drain. Brown remaining meatballs in remaining 2 tablespoons oil in same manner.

Preheat oven to 375 degrees F (190 degrees C). Oil a 3 to 4 quart gratin dish.

Bring a large pot of salted water to a boil. Add the pasta, and cook until just al dente, about 8 minutes. Drain.

In a small bowl, toss together mozzarella and Romano cheese.

Spoon about 1 1/2 cups tomato sauce and half the meatballs into prepared dish, and spoon half the pasta on top. Spread half remaining sauce and half cheese mixture over pasta. Top with remaining meatballs, and drop dollops of ricotta over meatballs. Spread remaining pasta over ricotta, and top with remaining sauce and cheese mixture. Bake in middle of oven for 30 to 35 minutes, or until golden. Let stand 10 minutes before serving.

Shrimp Vermicelli Salad

Ingredients

1 pound vermicelli pasta
1 pound cooked shrimp
2 stalks celery, chopped
1 tablespoon chopped fresh parsley
1 clove garlic, crushed
1 teaspoon dried thyme
1 cup mayonnaise
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss cooled pasta with cooked shrimp, celery, parsley, garlic, thyme, mayonnaise, Parmesan, salt and pepper. Chill before serving.

Aush (Afghani Chili)

Ingredients

1 pound ground beef
1 onion, coarsely chopped
1 (28 ounce) can diced tomatoes, with juice
1 tablespoon minced garlic
1 teaspoon crushed red pepper flakes
1 1/2 tablespoons ground cumin
2 teaspoons chili powder
1 1/2 tablespoons dried mint
2 tablespoons garam masala
1 (15 ounce) can garbanzo beans (chickpeas), drained
1 (10 ounce) box frozen chopped spinach
1 (16 ounce) package fettuccine, broken in half
1 cup sour cream

Directions

Brown ground beef in a skillet over medium heat; remove with slotted spoon to a large pot; reserving drippings in the skillet. Cook and stir the onion in the reserved drippings until golden brown; remove with slotted spoon and add to beef in the pot. Stir the tomatoes with juice, garlic, red pepper, cumin, chili powder, mint, garam masala, garbanzo beans, and spinach into the beef mixture and place the pot over low heat; simmer 3 to 6 hours.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fettuccini, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Stir into the chili along with the sour cream and serve hot.

Penne with Pancetta, Tuna, and White Wine

Ingredients

3 tablespoons olive oil, divided
3 ounces pancetta bacon, diced
1 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
5 ounces fresh mushrooms, sliced
1/2 cup dry white wine
1/2 cup frozen green peas
12 cherry tomatoes, halved
5 ounces baby spinach
2 (6 ounce) cans solid white tuna packed in water, drained
1 tablespoon lemon juice
salt and pepper to taste
1 pound penne pasta
freshly grated Parmesan cheese

Directions

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Return skillet to medium heat, and pour in 2 tablespoons olive oil. Stir in onion, garlic, and crushed red pepper. Cook until soft, about 5 minutes. Stir in mushrooms. Cook until they begin to give off juices.

Turn the heat up to medium high, and pour in wine. Cook about 3 minutes.

Reduce heat to medium low. Stir in peas, cherry tomatoes, and spinach. Flake in tuna, drizzle in lemon juice, and season with salt and pepper. Stir to combine, and cook until warmed through.

Meanwhile, bring a large pot of salted water to boil. Cook penne until al dente, about 8 to 10 minutes. Drain, and stir into tuna mixture. Top with freshly grated Parmesan.

Skillet Pasta and Beef Dinner

Ingredients

1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
2 cups water
8 ounces uncooked rotini pasta
1 cup shredded mozzarella cheese

Directions

Brown ground beef in 12-inch skillet; drain.

Stir in Pasta Sauce and water. Bring to a boil over high heat. Stir in uncooked rotini and return to a boil. Reduce heat to medium and cook covered, stirring occasionally, 12 minutes or until rotini is tender. Remove from heat and sprinkle with cheese. Cover and let stand 5 minutes or until cheese is melted.

Simple Seasoned Pasta

Ingredients

3 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness, or Certified Organic)
1 tablespoon canned diced tomatoes, drained
1 tablespoon grated Parmesan cheese
1/2 teaspoon Italian seasoning, crushed
1/4 teaspoon garlic powder
3 cups uncooked corkscrew-shaped pasta

Directions

Heat broth, tomatoes, cheese, Italian seasoning and garlic powder in medium saucepan to a boil.

Stir in pasta. Cook over medium heat 10 minutes or until pasta is done.

Cheesy Chicken Tetrazzini

Ingredients

2 tablespoons butter
1 1/2 pounds boneless, skinless chicken breasts, cut in 1-inch strips
1 1/2 cups sliced fresh mushrooms
1 small red bell pepper, cut into strips
1/2 cup sliced green onions
1/4 cup all-purpose flour
1 3/4 cups chicken broth
1 cup light cream
2 tablespoons dry sherry
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme, crushed
1 (8 ounce) package rotelle pasta
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1 cup shredded Jarlsberg cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat butter in a large skillet over medium heat. Stir in chicken pieces, and cook to brown. Stir in mushrooms, and brown. Add red pepper and green onion, and cook several minutes, stirring constantly. Stir in flour, and cook several minutes, stirring until well blended. Gradually stir in chicken broth, cream, and sherry; cook, stirring, until smooth and thickened. Season with salt, pepper, and thyme.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta, and cook until just tender, about 8 minutes; drain.

Toss chicken mixture with pasta, Parmesan cheese, and parsley. Spoon into a 1 1/2-quart baking dish.

Bake in a preheated oven for 35 minutes. Remove, top with Jarlsberg cheese, and return to oven; bake until cheese is melted.

Jenn's Chicken Parmesano Supreme

Ingredients

4 skinless, boneless chicken breast halves - lightly pounded to an even thickness
salt and ground black pepper to taste
3 tablespoons all-purpose flour
1 egg, beaten
1 cup bread crumbs
1/4 cup vegetable oil
1 1/2 cups pasta sauce
4 tablespoons Caesar salad dressing
1 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Season the chicken with salt and pepper. Dredge each piece of chicken in the flour, dip in the beaten egg, and then coat with the bread crumbs, assuring each piece is evenly coated.

Heat the oil in a skillet over medium-high heat. Cook the chicken in the hot oil until no longer pink inside, 3 to 5 minutes per side.

Preheat oven to 350 degrees F (175 degrees C).

Pour half of the pasta sauce into a glass baking dish. Lay the chicken into the sauce; pour the remaining pasta sauce on top of the chicken pieces. Spread one tablespoon of Caesar dressing on each piece of chicken. Sprinkle the mozzarella and Parmesan cheeses over the chicken.

Bake in the preheated oven until heated through and the cheese is melted, about 15 minutes.

Orzo and Tomato Salad with Feta Cheese

Ingredients

1 cup uncooked orzo pasta
1/4 cup pitted green olives
1 cup diced feta cheese
3 tablespoons chopped fresh parsley
3 tablespoons chopped fresh dill
1 ripe tomato, chopped
1/4 cup virgin olive oil
1/8 cup lemon juice
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook orzo for 8 to 10 minutes, or until al dente; drain, and rinse with cold water.

When orzo is cool, transfer to a medium bowl and mix in olives, feta cheese, parsley, dill, and tomato. In a small bowl, whisk together oil and lemon juice. Pour over pasta, and mix well. Season with salt and pepper to taste. Chill before serving.

Chili Mac

Ingredients

1 pound ground beef or turkey
1 medium onion, chopped
1 green bell pepper, chopped
1 (14.5 ounce) can Mexican or chili-style stewed tomatoes, undrained
1/2 cup water
1 (1.25 ounce) package taco seasoning mix
2 cups elbow macaroni or small shells, cooked and drained
2 cups Sargento® Shredded Reduced Fat 4 Cheese Mexican Cheese, divided

Directions

Cook ground beef, onion and green pepper in large skillet over medium heat 5 minutes or until beef is no longer pink; pour off drippings. Add tomatoes, water and taco seasoning; simmer 5 minutes, stirring occasionally.

Toss pasta with meat mixture. Spoon 3 cups of mixture into an 11x7-inch baking dish. Sprinkle with 1 cup cheese; top with remaining meat mixture. Cover with foil; bake in preheated 375 degrees F oven 30 minutes. Uncover; sprinkle with remaining cheese. Return to oven 5 minutes or until cheese is melted.

Floret Pasta Toss

Ingredients

8 ounces uncooked penne pasta
1 1/2 cups fresh cauliflowerets
1 1/2 cups fresh broccoli florets
2 small tomatoes, seeded and
chopped
1 small onion, sliced
1/2 cup Italian salad dressing
2 tablespoons balsamic vinegar
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Cook pasta according to package directions. Meanwhile, in a large bowl, combine the cauliflower, broccoli, tomatoes and onion. In a small bowl, whisk the salad dressing, vinegar, salt and pepper. Drain pasta and rinse in cold water; add to vegetable mixture. Drizzle with dressing and toss to coat. Chill until serving.

Con Queso Spirals

Ingredients

2 1/2 cups uncooked spiral pasta
1 tablespoon butter
1 cup prepared salsa con queso
Sour cream

Directions

Cook pasta according to package directions; drain. Place in a bowl; stir in butter until melted. Stir in con queso dip. Serve with sour cream.

Ingredients

1 pound dry ziti pasta
2 tablespoons olive oil
4 tablespoons butter
1/4 cup grated Parmesan cheese
1 dash ground nutmeg
salt and pepper to taste
3 eggs, lightly beaten

2 tablespoons butter
1 large onion, chopped
1 clove garlic, crushed
1 1/2 pounds lean ground beef
1/4 cup tomato paste
1/2 cup dry red wine
1/2 cup vegetable broth
2 tablespoons chopped fresh
parsley
salt and pepper to taste

1/2 cup butter
1/2 cup all-purpose flour
3 cups milk
1/4 teaspoon ground nutmeg
1 egg, lightly beaten
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add ziti and cook for 8 to 10 minutes or until al dente; drain and return to pan.

Melt butter until golden brown and pour over ziti, add 1/4 cup of the Parmesan cheese, nutmeg, salt, pepper and toss well; allow to cool. Add eggs and toss again; set aside.

To make meat sauce: Gently fry onion and garlic in butter in a skillet until onion is soft. Increase heat and add ground beef; stir well. Cook until meat begins to brown. Add tomato paste, wine, broth, parsley, salt and pepper. Cover and simmer over low heat for 20 minutes.

To make cream sauce: Melt butter in saucepan, stir in flour and cook gently for 2 minutes. Pour in milk all at once and bring to a boil, stirring constantly. Boil gently for 1 minute. Add nutmeg, salt, pepper and cool slightly before stirring in beaten egg. Transfer 1/2 cup of this sauce to the meat sauce.

To assemble pastitsio: Grease a 9x13 inch baking dish. Spoon half of the prepared ziti evenly in the bottom and top with meat sauce. Top that with remaining ziti. Pour on cream sauce and spread to completely cover ziti. Sprinkle remaining cheese on top.

Bake in a preheated oven for 50 minutes or until golden brown. Let stand 10 minutes before cutting into squares to serve.

Colorful Chicken Pasta

Ingredients

1 1/2 pounds boneless, skinless chicken breasts, cut into 3-inch strips
2 tablespoons olive oil
1 teaspoon lemon-pepper seasoning
1 (16 ounce) package frozen California blend vegetables
1 (14.5 ounce) can diced tomatoes, undrained
1/2 cup chopped onion
1 teaspoon dried basil
1/2 teaspoon onion powder
1 (16 ounce) package angel hair pasta
Shredded Parmesan cheese

Directions

In a large skillet, saute the chicken in oil until lightly browned; sprinkle with the lemon-pepper. Add the frozen vegetables, tomatoes, onion, basil and onion powder. Bring to a boil. Reduce heat; cover and simmer for 6-8 minutes or until chicken juices run clear and vegetables are tender

Meanwhile, cook pasta according to package directions; drain. Top with chicken mixture. Serve with Parmesan cheese if desired.

Easy Cold Pasta Salad

Ingredients

14 ounces uncooked rotini pasta
2 cucumbers, chopped
1/2 onion, finely chopped
10 cherry tomatoes, quartered
3/4 cup pitted black olives, sliced
1 cup Italian-style salad dressing

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain and cool by running cold water over the pasta in a colander set in the sink.

Combine cooked and cooled pasta with the cucumbers, onion, tomatoes, and olives in a large bowl. Pour the Italian dressing over the salad and stir to combine. Cover and refrigerate for at least two hours before serving.

Trish's Tuna Casserole

Ingredients

1 1/2 (8 ounce) packages egg noodles
1 (9 ounce) can tuna, undrained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15 ounce) can peas with mushrooms and pearl onions (such as Le Sueur®), undrained
1 onion, chopped
1/2 cup milk
salt and black pepper to taste
1/2 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, stir the tuna, condensed soup, peas with mushrooms and onions, onion, milk, salt, and pepper in a bowl until evenly mixed. Gently stir in the cooked pasta, then pour the mixture into a 9x13 inch baking dish. Sprinkle evenly with dry bread crumbs.

Bake in the preheated oven until the casserole is bubbling and the bread crumbs are golden brown, about 20 minutes.

Lime Chicken and Mushroom Pasta

Ingredients

4 tablespoons olive oil
2 limes, juiced
4 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 pound fresh mushrooms, quartered
1 red bell pepper, thinly sliced
1 yellow bell pepper, thinly sliced
1 cup chopped fresh cilantro
1 (16 ounce) package linguini pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Heat a large, non-stick skillet over medium high heat. Add olive oil and chicken, and saute slightly. Add mushrooms and peppers; saute until peppers are soft but crisp. Stir in lime juice and cilantro.

Drain pasta, and transfer to a large serving bowl. Top with chicken mixture, and toss slightly. Garnish with lime slices.

Easy Vegetable Soup III

Ingredients

1 (29 ounce) can tomato sauce
6 cups water
2 cups frozen mixed vegetables
1 (8 ounce) package dry pasta
(optional)

Directions

Place the spaghetti sauce and water in a large pot over medium high heat. Bring just to a boil, reduce heat to medium low and add the mixed vegetables.

Add the pasta, if desired, and let simmer until heated through or until pasta is done, about 15 minutes.

Crayfish or Shrimp Pasta

Ingredients

2 (8 ounce) packages angel hair pasta
1/2 cup butter
6 cups heavy whipping cream
1 cup chopped green onions
1 1/2 pounds cooked shrimp - peeled and deveined
3 tablespoons Cajun seasoning

Directions

In a large pot of boiling salted water, cook angel hair pasta until al dente. Drain.

In a large saute pan, heat butter over medium heat until melted. Stir in the Cajun seasoning and heavy cream. Cook until sauce is reduced by half.

Stir in the green onions and crayfish or shrimp. Heat thoroughly. Serve over hot angel hair pasta.

Eggless Pasta

Ingredients

2 cups semolina flour
1/2 teaspoon salt
1/2 cup warm water

Directions

In a large bowl, mix flour and salt. Add warm water and stir to make a stiff dough. Increase water if dough seems too dry.

Pat the dough into a ball and turn out onto a lightly floured surface. Knead for 10 to 15 minutes. Cover. Let dough rest for 20 minutes.

Roll out dough using rolling pin or pasta machine. Work with a 1/4 of the dough at one time. Keep the rest covered, to prevent from drying out. Roll by hand to 1/16 of an inch thick. By machine, stop at the third to last setting.

Cut pasta into desired shapes.

Cook fresh noodles in boiling salted water for 3 to 5 minutes. Drain.

Italian Bow Tie Supper

Ingredients

1 1/2 pounds ground beef
1 medium onion, chopped
1 garlic clove, minced
2 (8 ounce) cans tomato sauce
1 (14.5 ounce) can stewed tomatoes, cut up
1 teaspoon dried oregano
1 teaspoon Italian seasoning
salt and pepper to taste
1 (16 ounce) package bow tie pasta, cooked and drained
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

In a skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Transfer to a slow cooker. stir in the tomato sauce, tomatoes and seasonings. Cover and cook on low for 7-8 hours or until bubbly.

Increase heat to high; stir in pasta, spinach and cheeses. Cover and cook for 10 minutes or until heated through and cheese is melted.

Pink Sauce for Pasta (Shrimp)

Ingredients

4 tablespoons tomato puree
3/4 cup water
1 cup heavy cream
1 1/2 teaspoons grated fresh ginger root
1/4 teaspoon cayenne pepper
4 teaspoons lemon juice
1 teaspoon ground cumin
1 teaspoon salt
ground black pepper to taste
1/2 teaspoon white sugar
3 tablespoons vegetable oil
1 tablespoon mustard seed
2 cloves garlic, chopped
2 pounds medium shrimp - peeled and deveined
salt to taste
ground black pepper to taste

Directions

Place tomato puree in a measuring cup. Add enough water to make a total measure of 1 cup, place in a medium bowl. Stir in cream, ginger, cayenne pepper, lemon juice, cumin, 1 teaspoon salt, black pepper to taste, and sugar. Cover and refrigerate until needed.

Heat oil in a large frying pan over a medium-high heat. Add the mustard seeds. As soon as they begin to pop, add the garlic. Stir once and add the shrimps. Stir and fry until they just turn opaque, sprinkling with salt and pepper to taste.

Pour in the pink sauce and stir. As soon as the sauce is bubbling, the dish is ready to be served with hot cooked pasta or rice.

Calabrese Style Spaghetti

Ingredients

1 (6 ounce) package spaghetti
1/2 cup butter
2 tablespoons minced garlic
1 cup grated Romano cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Immediately place pasta in a large bowl and mix in butter, garlic and cheese. After butter has completely melted, serve.

Mediterranean Harvest Pasta

Ingredients

2 (14.5 ounce) cans diced tomatoes
1/3 cup pitted kalamata olives
1/3 cup chopped bottled roasted red peppers
2 cloves garlic, minced
1 1/2 tablespoons balsamic vinegar
1 tablespoon white sugar, or more to taste
2 tablespoons olive oil
1 teaspoon dried oregano
black pepper to taste
3/4 cup vegetarian burger crumbles
1 pound penne pasta

Directions

Stir the tomatoes, olives, red pepper, garlic, vinegar, sugar, olive oil, oregano, and black pepper in a large saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, and simmer until the sauce begins to thicken, 20 to 30 minutes.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Once the tomato sauce is ready, pour into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, and carefully start the blender, using a few quick pulses to get the sauce moving before leaving it on to puree. Puree until smooth, then return to the pot. Alternately, you can use a stick blender and puree the sauce right in the cooking pot. Stir in the burger crumbles, and simmer until hot. Pour the sauce over the cooked penne to serve.

Rigatoni alla Puttanesca e Arrabbiata

Ingredients

3 slices bacon
1 teaspoon olive oil
1 teaspoon garlic, minced
1 pinch red pepper flakes, or to taste
3 tomatoes - peeled, seeded and chopped
5 artichoke hearts, drained and chopped
1/4 cup chopped kalamata olives
1 tablespoon capers, rinsed and drained
salt and pepper to taste
2 cups uncooked rigatoni pasta
2 ounces crumbled feta cheese, for topping
1/4 cup chopped fresh flat-leaf parsley, for garnish

Directions

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on paper towels, and crumble into large pieces.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the rigatoni pasta and cook until al dente, about 13 minutes. Drain, and place pasta into a large bowl.

Place olive oil in another skillet, and heat over medium-high heat. Stir in the garlic, and cook until fragrant, about 1 minute. Mix in the bacon, red pepper flakes, tomatoes, artichokes, olives, and capers. Cook and stir until heated through, about 5 minutes. Season to taste with salt and pepper.

Add bacon-vegetable mixture to pasta, and toss until evenly mixed. Divide between two serving plates. Sprinkle with feta cheese, and garnish with parsley. Serve immediately.

Tomato Pasta Toss

Ingredients

1 1/2 cups uncooked bow tie pasta
1 medium tomato, chopped
1 garlic clove, minced
1 teaspoon olive or vegetable oil
salt and pepper to taste
2 tablespoons shredded Parmesan cheese

Directions

Cook pasta according to package directions. In a bowl, combine the tomato, garlic, oil, salt and pepper. Drain pasta and add to tomato mixture. Sprinkle with Parmesan cheese; toss to coat. Serve immediately.

Garlic Penne Pasta

Ingredients

1 (16 ounce) package penne pasta
1/4 cup olive oil, divided
3 cloves garlic, chopped
2 sun-dried tomatoes, chopped
(optional)
1 tablespoon dried parsley
1 teaspoon crushed red pepper
flakes
1/2 teaspoon black pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and return to pot.

Heat 1 tablespoon olive oil in a skillet over medium heat. Saute garlic, sun-dried tomatoes and parsley for about 1 minute. Season with red pepper flakes and black pepper. Stir into cooked pasta, along with remaining olive oil. Top with Parmesan.

Italian Veggie Rolls

Ingredients

- 1 cup chopped mushrooms
- 1 onion, chopped
- 1 cup sliced carrots
- 1 cup green peas
- 1 cup chopped broccoli
- 1 clove garlic, minced
- 1/4 cup dry red wine
- 2 cups shredded mozzarella cheese
- 1 egg
- 2 tablespoons olive oil
- 1/4 cup grated Parmesan cheese
- 1 (16 ounce) package lasagna noodles
- 1 (26 ounce) jar spaghetti sauce

Directions

Cook noodles in a large pot of boiling water until al dente. Rinse, drain, set aside.

Heat oil in a medium saute pan. Add mushrooms, onions, carrots, peas, and broccoli; saute over medium heat until tender. Add wine and garlic; cook five minutes, or until wine has just about evaporated. Remove from heat, and cool for ten minutes.

In a medium bowl combine sauteed vegetable mixture, mozzarella cheese, 2 tablespoons Parmesan cheese, and egg. Mix well.

Pour half of the sauce into the bottom of a 13x9x2inch baking pan. Spread 1/3 cup vegetable mixture over each lasagna noodle then carefully roll up the noodle. Place seam side down in dish. When finished placing all the noodles in the pan, pour remaining pasta sauce evenly over noodles. Cover with aluminum foil.

Bake at 375 degrees F (190 degrees C) for 35 to 40 minutes. Uncover, and sprinkle remaining Parmesan cheese over noodles. Bake, uncovered, 5 more minutes. Garnish and serve immediately.

Orzo Delicioso

Ingredients

2 tablespoons butter
1/4 cup olive oil
1 large white onion, chopped
2 fresh jalapeno peppers, diced
1 red bell pepper, chopped
1 green bell pepper, chopped
1 yellow bell pepper, chopped
1/2 cup white wine
1 large tomato, chopped
1 (10 ounce) can corn, drained
2 tablespoons minced garlic
4 fresh mushrooms, sliced
1 (16 ounce) package dried orzo
pasta

Directions

Heat butter and oil in a large skillet over medium heat. Stir in onion, jalapeno, and red, green, and yellow peppers. Pour in white wine; cook 5 minutes. Stir in tomato, corn, garlic, and mushrooms; cook 10 minutes.

Meanwhile, cook orzo according to package directions. Drain, and toss orzo with sauteed vegetables.

Linguine with Clams and Porcini Mushrooms

Ingredients

1 ounce dried porcini mushrooms
1/4 cup olive oil
10 cloves garlic, minced
1 teaspoon dried red pepper flakes
36 fresh clams, cleaned
2 cups dry white wine
4 tomatoes, cubed
3 (8 ounce) jars clam juice
1 1/2 cups chopped fresh parsley
1 (16 ounce) package linguine pasta

Directions

Soak mushrooms 20 to 30 minutes in cold water to rehydrate. Dry, and coarsely chop.

Heat oil in a medium saucepan over medium heat. Stir in mushrooms, garlic, and red pepper. Cook until browned. Stir in clams and white wine. As clams open, remove to a medium bowl, discarding those that remain closed.

Mix tomatoes, clam juice, and parsley into the mushroom mixture. Simmer until slightly thickened, about 15 minutes.

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 8 to 10 minutes or until al dente; drain.

Return clams to the broth mixture and cook until heated through. Thoroughly mix in cooked linguine just before serving.

Mom's Seafood Pasta Salad for a Crowd

Ingredients

1 (32 ounce) package dried small pasta shells
4 stalks celery, chopped
4 green onions, chopped
1/2 (16 ounce) bottle French dressing
1/2 (16 ounce) bottle thousand island dressing
1/2 cup mayonnaise
2 (6 ounce) cans water packed tuna, drained and flaked
2 (6 ounce) cans tiny shrimp, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, toss together cooked pasta, celery and green onions. Mix in French dressing, thousand island dressing and mayonnaise. Fold in tuna and shrimp. Cover and chill in the refrigerator at least 3 hours.

Creamy Chicken Casserole

Ingredients

1 (16 ounce) bag bow tie pasta (or shells), cooked
2 (10.75 ounce) cans Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
2 (10.75 ounce) cans milk
1 (12 ounce) can white broiler-fryer chicken (flaked)
1 (16 ounce) bag frozen broccoli cuts
15 butter flavored crackers, crumbled but not fine (optional)

Directions

Place cooked pasta into large baking dish. Pour Campbell's Cream of Chicken Soup over noodles. Pour in cans of milk. Add frozen broccoli pieces. Stir. Add flaked can chicken. Stir. Top with crumbled crackers.

Bake at 350 degrees F for about 45 minutes or until crackers are brown.

Turkey Mushroom Tetrizzini

Ingredients

8 ounces uncooked linguine pasta
2 tablespoons butter
2 cups fresh mushrooms,
quartered
1/2 cup sliced green onion
1/4 cup chopped red bell pepper
1/4 cup all-purpose flour
1/8 teaspoon black pepper
2 tablespoons garlic spread
seasoning (such as Johnny's®
Great Caesar! Garlic Spread &
Seasoning)
1 1/4 cups chicken broth
1 1/4 cups heavy cream
2 cups chopped cooked turkey
3/4 cup grated Parmesan cheese,
divided
1/4 cup sliced almonds
2 tablespoons chopped fresh
parsley (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2-quart rectangular baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat butter in a large skillet; cook and stir the mushrooms, green onion, and bell pepper until the onion is translucent and the vegetables are softened, about 5 minutes. Stir in the flour, black pepper, and garlic spread seasoning. Pour in the chicken broth and cream, whisking the mixture until smooth and thickened, 5 to 8 more minutes. Stir in the turkey, half the Parmesan cheese, and the cooked linguine, and lightly stir to coat all ingredients with sauce.

Spread the mixture into the prepared baking dish, and sprinkle the top with the remaining Parmesan cheese and the almonds. Bake in the preheated oven until the mixture is bubbling and the top has begun to brown, about 20 minutes, and sprinkle with parsley before serving.

Spaghetti with Broccoli and Mushrooms

Ingredients

1 pound uncooked spaghetti
2 (10 ounce) packages frozen
chopped broccoli
2 (4.5 ounce) cans sliced
mushrooms, drained
1/2 cup butter
1 tablespoon salt
2 teaspoons ground black pepper
1 cup grated Parmesan cheese
2 teaspoons lemon juice
1 teaspoon garlic powder
1 teaspoon dried basil

Directions

Bring a large pot of salted water to boil, add spaghetti and bring the water back to a rolling boil. Cook pasta until al dente; drain well.

Combine broccoli, mushrooms, butter, salt, pepper, Parmesan cheese, lemon juice, garlic powder and basil in a large saucepan. Heat the mixture over a low heat, stirring often, until the mushrooms and broccoli are hot.

Place the spaghetti and the hot mixture in a large serving dish, toss lightly before serving.

Cool Cucumber Pasta

Ingredients

8 ounces tube pasta
1 tablespoon vegetable oil
2 medium cucumbers, thinly sliced
1 medium onion, thinly sliced
1 1/2 cups sugar
1 cup water
3/4 cup vinegar
1 tablespoon prepared mustard
1 tablespoon dried parsley flakes
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon garlic salt

Directions

Cook the pasta according to package directions; drain and rinse in cold water. Place in a large bowl; stir in oil, cucumbers and onion. Combine remaining ingredients; pour over salad and toss. Cover and chill for 3-4 hours, stirring occasionally. Serve with a slotted spoon.

Pasta Primavera

Ingredients

1 (8 ounce) package dry pasta
1/4 cup margarine
1 envelope dry vegetable soup mix
1 1/2 teaspoons all-purpose flour
1 1/2 cups milk
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan melt margarine. Blend soup mix with flour and milk and add to skillet; stir. Bring to a boil. Reduce heat and simmer 10 minutes. Stir in cheese. Toss with cooked pasta.

Tuscan Pork Stir-Fry

Ingredients

1 pound pork tenderloin, cut into strips
1 tablespoon olive oil
2 cups frozen cut Italian green beans, thawed
1 tablespoon olive oil
1 small white onion, cut into 1/2-inch-wide wedges and separated
6 ounces sliced cremini OR sliced portabella mushrooms, halved
1 (14.5 ounce) can diced tomatoes with basil, garlic and oregano
2 teaspoons cornstarch
1/2 teaspoon sugar
1/2 teaspoon salt
1/2 teaspoon dried basil
1 (16 ounce) tube refrigerated plain-flavored polenta, cut into 1/2-inch slices and quartered
2 tablespoons shredded Parmesan cheese

Directions

Heat 1 tablespoon oil in large skillet over high heat; stir-fry pork for 3-5 minutes or until no longer pink. Remove pork from skillet with slotted spoon; cover to keep warm.

Add beans to skillet; stir-fry for 1 minute. Push beans to side of skillet; add 1 tablespoon oil to center of skillet. Add onion and mushrooms; stir-fry all vegetables for 2 minutes. Remove from skillet; cover to keep warm.

Stir together tomatoes, cornstarch, sugar, salt and basil. Add to skillet; bring to boil. Add polenta. Cook, stirring gently, over high heat for 1 minute. Return all to skillet; cook, stirring gently, for 1 minute. Transfer to shallow pasta serving bowl; sprinkle with cheese. Serve immediately with a side of garlic bread.

Shrimp Fra Diavolo

Ingredients

1 (16 ounce) package linguini
pasta
1 pound cooked and peeled
shrimp
8 cloves crushed garlic
2 (14.5 ounce) cans diced
tomatoes
1 (28 ounce) can crushed
tomatoes with garlic
2 teaspoons crushed red pepper
flakes
2 fluid ounces red wine (optional)

Directions

Peel and cook shrimp if necessary, and place in a bowl of cold water.

Place tomatoes, crushed garlic, red pepper flakes, and wine in a 3 quart sauce pan. Simmer over low heat for 30 minutes, stirring occasionally.

While sauce is simmering, cook linguini according to package directions. When pasta is almost done, drain shrimp and place in the bottom of a large colander. Drain the pasta over the shrimp. Transfer pasta with shrimp to a large serving bowl, and toss together with some sauce. Serve remaining sauce on the side.

Chicken Rotini Soup

Ingredients

2 cubes chicken bouillon
1 (12 ounce) package rotini pasta
13 cups chicken broth
4 cups water
6 stalks celery, chopped
1 onion, chopped
4 carrots, chopped
1 1/2 pounds chicken - cut into bite size pieces
garlic powder to taste
1 teaspoon onion powder
salt and pepper to taste

Directions

Place enough water in a 5 quart pot over high heat to boil the pasta. Place the bouillon in the water and bring to a boil. Place the rotini in the boiling water and cook according to package directions. Drain and set pasta aside.

In a large pot over high heat, combine the chicken broth and water. To this, add the celery, onion, carrots and chicken. Bring to a boil and stir in the reserved pasta. Reduce heat to medium low, let simmer and season with the garlic powder, onion powder and salt and pepper to taste. Cook 20 minutes, or until vegetables are tender and chicken is no longer pink. Serve hot.

Weeknight Lasagne Toss

Ingredients

3/4 pound lean ground beef
2 green peppers, chopped
3 cloves garlic, minced
1 (700 ml) jar pasta sauce
1 2/3 cups water
1/4 cup KRAFT Zesty Italian Dressing
12 oven-ready lasagna noodles, broken into quarters
1 cup KRAFT 4 Cheese Italiano Shredded Cheese

Directions

Brown meat in large saucepan; drain.

Add peppers, garlic, pasta sauce, water and dressing; bring to boil. Stir in noodles; cover.

Cook on medium-low heat 10 to 15 minutes or until noodles are tender, stirring occasionally. Remove from heat. Sprinkle with cheese; cover. Let stand 5 minutes or until cheese is melted.

Crab and Seafood Stuffed Shells

Ingredients

1 (12 ounce) box jumbo pasta shells
1 (6 ounce) can crabmeat, drained
1 (6.5 ounce) can small shrimp, drained
3 teaspoons minced celery
1 tablespoon minced onion
1 cup creamy salad dressing (such as Miracle Whip®)
1 cup shredded Swiss cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta shells, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. well in a colander set in the sink, then rinse with cold water until the pasta is cold. Drain thoroughly.

While the pasta is cooking, stir the crabmeat, shrimp, celery, onion, and creamy salad dressing in a mixing bowl. Stir in the shredded Swiss cheese.

Stuff each shell with some of the seafood mixture, and place into a serving dish. Keep refrigerated until ready to serve.

Chile Pasta Salad

Ingredients

4 ounces bow tie pasta
1/2 cup nonfat plain yogurt
1 tablespoon Dijon-style prepared mustard
1/2 teaspoon salt
1 green chile pepper, chopped
4 medium tomato - peeled, seeded and chopped
2 green onions, sliced
1 clove crushed garlic

Directions

Cook pasta and drain. Rinse with cold water; drain.

Mix pasta with yogurt, mustard, salt, jalapeno chili, tomatoes, onion and garlic. Cover and refrigerate about 2 hours or until chilled.

Not Red Spaghetti Sauce

Ingredients

1 1/2 pounds Italian sausage
4 ounces fresh mushrooms, sliced
1/2 cup butter
2 cubes chicken bouillon
1/2 cup sherry
1 1/2 pounds zucchini, sliced
1/2 cup chopped green onion

Directions

In large skillet, over medium heat, cook sausage and mushrooms in butter, until sausage is brown. Add bouillon cubes and sherry and stir until bouillon is dissolved. Add zucchini and onion and cook, uncovered, until zucchini is crisp-tender. Serve over cooked pasta.

Peppered Bacon and Tomato Linguine

Ingredients

1/2 pound peppered bacon, diced
2 tablespoons chopped green onion
2 teaspoons minced garlic
1 (14.5 ounce) can diced tomatoes
1 teaspoon dried basil
1 teaspoon salt
ground black pepper to taste
1 (16 ounce) package linguine pasta
3 tablespoons grated Parmesan cheese

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving drippings, and set aside.

Saute green onion and garlic in bacon drippings over medium heat for one minute. Stir in tomatoes, basil, salt and ground black pepper; simmer for 5 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss hot pasta with sauce and sprinkle with Parmesan cheese.

Cucumber Pasta Salad

Ingredients

1/2 cup rotelle pasta
4 English cucumbers - peeled,
quartered and chopped
4 stalks celery, chopped
1 large onion, chopped
1 cup creamy salad dressing (e.g.
Miracle Whip)
1 cup buttermilk
2 teaspoons celery seed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine pasta, cucumber, celery and onion. In small bowl, combine dressing, buttermilk and celery seed. Toss salad with dressing and serve.

Pizza Meat Loaf

Ingredients

1 envelope Lipton® Recipe
Secrets® Beefy Onion Soup Mix
2 pounds ground beef
1 1/2 cups fresh bread crumbs
2 eggs
1 small green bell pepper,
chopped (optional)
1/4 cup water
1 cup Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F. Combine all ingredients except 1/2 cup Pasta Sauce and 1/2 cup cheese in large bowl.

Shape into loaf in 13 x 9-inch baking or roasting pan. Top with remaining 1/2 cup Sauce. Bake 50 minutes. Sprinkle top with remaining 1/2 cup cheese. Bake an additional 10 minutes or until done. Let stand 10 minutes before serving.

Skillet Chicken Cacciatore

Ingredients

1 tablespoon olive oil
2 pounds boneless, skinless
chicken thighs or breasts
1 medium onion, sliced
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook chicken, onion and mushrooms 10 minutes or until onion is tender and chicken is lightly browned.

Stir in Pasta Sauce. Bring to a boil over high heat. Reduce heat to low and simmer covered 15 minutes or until chicken is thoroughly cooked. Serve, if desired, with hot cooked pasta.

Hamburger Stroganoff

Ingredients

1 pound ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (10.5 ounce) can condensed beef consomme, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
3 tablespoons lemon juice
1/4 teaspoon pepper

ADDITIONAL INGREDIENTS (for each dish):

2 cups cooked spiral pasta
1/2 cup sour cream
2 tablespoons water

Directions

In a skillet over medium heat, cook beef, onion and garlic until meat is no longer pink; drain. Stir in consomme, mushrooms, lemon juice and pepper. Place half of the mixture in a freezer container; cover and freeze for up to 3 months.

To the remaining meat mixture, add pasta, sour cream and water; heat through (do not boil). To use frozen meat mixture: Thaw in the refrigerator overnight. Place in a saucepan or skillet and prepare as directed.

Lemony Garlic Shrimp with Pasta

Ingredients

3/4 cup kosher salt
1 gallon cold water
2 pounds peeled and deveined large shrimp (21 to 30 per pound)

1 (16 ounce) package angel hair pasta
1/4 cup unsalted butter
1/4 cup olive oil
3 tablespoons minced garlic
1/3 cup white wine
1/4 cup lemon juice
1/2 teaspoon crushed red pepper flakes
1 teaspoon freshly ground black pepper
1/2 cup chopped fresh parsley
1 tablespoon lemon zest

Directions

Dissolve the kosher salt in 1 gallon of water in a large pot. Add the shrimp, and refrigerate 2 to 4 hours. Drain and pat shrimp dry with paper towels.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Meanwhile, melt the butter and olive oil in a large skillet over medium-low heat. Stir in the garlic, and cook until softened, 3 to 4 minutes. Add the shrimp, white wine, lemon juice, and red pepper flakes. Cook and stir until the shrimp is no longer translucent in the center, about 6 minutes. Stir in the black pepper, parsley, and lemon zest before tossing with the angel hair pasta.

Baked Ziti with Turkey Meatballs

Ingredients

- 1 pound ground turkey
- 1 clove garlic, minced
- 3/4 cup fresh bread crumbs
- 1/2 cup chopped onion
- 3 tablespoons chopped, toasted pine nuts
- 1/2 cup chopped fresh parsley
- 1 egg, beaten
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 4 tablespoons olive oil
- 16 ounces dry ziti pasta
- 1 1/2 cups mozzarella cheese, shredded
- 1 cup grated Romano cheese
- 6 cups tomato sauce
- 1 pint part-skim ricotta cheese

Directions

In a bowl, stir together turkey, garlic, bread crumbs, onion, pine nuts, parsley, egg, salt and pepper. Form into meatballs about 1 inch in diameter.

In a large heavy skillet, heat 2 tablespoons oil over moderately high heat until hot but not smoking. Cook half of meatballs, shaking skillet, until browned and cooked through, about 4 minutes. Transfer meatballs to paper towels to drain. Brown remaining meatballs in remaining 2 tablespoons oil in same manner.

Preheat oven to 375 degrees F (190 degrees C). Oil a 3 to 4 quart gratin dish.

Bring a large pot of salted water to a boil. Add the pasta, and cook until just al dente, about 8 minutes. Drain.

In a small bowl, toss together mozzarella and romano cheese.

Spoon about 1 1/2 cups tomato sauce and half the meatballs into prepared dish, and spoon half the pasta on top. Spread half remaining sauce and half cheese mixture over pasta. Top with remaining meatballs, and drop dollops of ricotta over meatballs. Spread remaining pasta over ricotta, and top with remaining sauce and cheese mixture. Bake in middle of oven for 30 to 35 minutes, or until golden. Let stand 10 minutes before serving.

Pecos Pasta

Ingredients

4 ounces macaroni
1 tablespoon butter
1 green bell pepper, chopped
1 onion, chopped
1 (8.75 ounce) can whole kernel corn, drained
1 (15 ounce) can chili with beans
1 teaspoon salt
1 teaspoon ground black pepper

Directions

In a large pot of boiling salted water cook macaroni past until al dente. Drain well.

Meanwhile, in a large skillet melt the butter or margarine and add chopped green bell pepper and chopped onion. Cook vegetables until tender. Add chili beans, corn, salt and pepper. Simmer on low heat for 5 minutes. Stir in cooked and drained macaroni. Cover and cook on low 5 minutes.

Serve warm.

Spicy Thai Shrimp Pasta

Ingredients

1 (12 ounce) package rice vermicelli
1 large tomato, diced
4 green onions, diced
2 pounds cooked shrimp, peeled and deveined
1 1/2 cups prepared Thai peanut sauce

Directions

Bring a large pot of water to a boil. Add rice vermicelli, and cook 3 to 5 minutes or until al dente; drain.

In a medium bowl, toss together rice vermicelli, tomato, green onions, shrimp, and peanut sauce. Cover, and chill in the refrigerator 8 hours or overnight.

Chili Noodle Casserole

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 onion, chopped
salt and pepper to taste
chili powder to taste
1 (15.25 ounce) can kidney beans,
drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, brown the meat with the onion in a skillet; drain off liquids. Stir in salt, pepper, and chili powder to taste. Stir in kidney beans, and saute 5 to 10 minutes.

Serve meat and bean mixture over pasta.

Tony's Summer Pasta

Ingredients

1 (16 ounce) package linguini pasta
7 tomatoes, diced
1 pound shredded mozzarella cheese
1/3 cup chopped fresh basil
6 cloves garlic, minced
1/2 cup olive oil
1/4 teaspoon garlic salt
ground black pepper to taste

Directions

In a large pot with boiling salted water cook linguini pasta until al dente. Drain.

Meanwhile, in large bowl combine the chopped tomatoes, grated mozzarella cheese, fresh basil, garlic, olive oil, garlic salt, and ground black pepper. Allow to stand at room temperature until pasta has finished cooking.

Toss drained and slightly warm pasta with tomato mixture. Serve cool.

Fast and Friendly Meatballs

Ingredients

2 tablespoons olive oil
1 (20 ounce) package ground turkey
1 egg, beaten
1/3 cup Italian seasoned bread crumbs

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish with the olive oil, and place it in the oven while preheating.

In a medium bowl, mix together the ground turkey, egg, and bread crumbs using your hands. Using an ice cream scoop if possible, form the meat into golf ball sized meatballs. Place about 1 inch apart in the hot baking dish. Press down to flatten the bottom just slightly.

Bake for 15 minutes in the preheated oven, then turn them over, and continue baking for about 5 more minutes, or until somewhat crispy on the outside. Serve with pasta and sauce or however you'd like.

Ingredients

1 (14.5 ounce) can chickpeas (garbanzo beans), drained and rinsed
1/4 cup red wine vinegar
1 teaspoon ground coriander
1 teaspoon ground cayenne pepper
1/2 teaspoon ground cumin
1/2 (16 ounce) package ditalini pasta
1 1/2 cups short-grain rice, rinsed cold water, to cover
1 1/2 cups dark brown lentils water, to cover
1 pinch salt and ground black pepper to taste
1 tablespoon olive oil
1 yellow onion, minced
3 cloves garlic, minced
1 (14 ounce) can crushed tomatoes
1 tablespoon butter
3 cups chicken stock
1 (3 ounce) can French-fried onions

Directions

Combine the chickpeas, vinegar, coriander, cayenne pepper, and cumin in a resealable bag or container with a tight-fitting lid. Store in refrigerator while prepping remainder of dish, shaking occasionally.

Bring a pot of lightly salted water to a rolling boil. Cook the ditalini pasta in the boiling water until cooked through yet firm to the bite, about 8 minutes; drain and set aside.

Combine the rice with enough cold water to cover; allow to soak for 20 minutes. Drain.

Meanwhile, combine the lentils with enough water to cover in a pot; season with salt and pepper. Bring the lentils to a boil and cook at a boil until tender, about 30 minutes. Drain.

Heat the olive oil in a saucepan over medium-high heat; cook and stir the onion and garlic in the hot oil until translucent, 5 to 7 minutes. Add the crushed tomatoes, season with salt and pepper, reduce heat to medium-low, and maintain at a simmer while preparing remainder of dish.

Melt the butter in a pot over medium-high heat. Add the rice to the butter, increase heat to high, and fry for 4 to 5 minutes, stirring constantly. Pour the chicken stock over the rice; bring to a boil. Season the rice mixture with salt and pepper, reduce heat to low, cover the pot, and cook until rice is tender, and the liquid has been absorbed, about 20 minutes.

Mix the rice and lentils together on a large serving platter. Spread the cooked ditalini over the rice and lentil mixture. Serve with the marinated chickpeas, the tomato sauce, and the French-fried onions as condiments.

Ham and Shell Salad

Ingredients

1 (8 ounce) package medium pasta shells
1 (10 ounce) package frozen peas, thawed
1/4 pound deli ham, diced
1 cup diced Cheddar cheese
1/4 cup chopped onion
3 tablespoons mayonnaise
2 tablespoons vegetable oil
1 tablespoon lemon juice
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Fill a pot with lightly-salted water and bring to a boil. Stir in the shell pasta and cook until the pasta is tender but firm to the bite, about 11 minutes; drain.

Stir the peas, ham, Cheddar cheese, onion, mayonnaise, vegetable oil, lemon juice, salt, and pepper in a large bowl; add the cooked pasta and stir to coat. Cover and refrigerate 1 hour, or until completely chilled, before serving.

Greek Pasta

Ingredients

1 pound linguine pasta
3 tomatoes
1/3 cup olive oil
3 cloves garlic, minced
1 pound mushrooms, sliced
1 teaspoon dried oregano
3/4 cup crumbled feta cheese
1 (2 ounce) can sliced black olives, drained

Directions

Bring a large pot of lightly salted water to a boil. Plunge whole tomatoes in water briefly, until skin starts to peel. Remove with a slotted spoon and place in cold water. Add pasta to boiling water and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking peel blanched tomatoes and chop.

In a large skillet over medium heat, heat olive oil. Stir in garlic and mushrooms and saute until mushrooms begin to give up their juices. Stir in tomatoes and oregano and cook until tomatoes are tender.

To serve, plate pasta, top with hot tomato sauce and sprinkle with feta and olives.

Camp David Spaghetti with Italian Sausage

Ingredients

2 Italian sausage links, casings removed
1 pound lean ground beef
1 tablespoon olive oil
1 yellow onion, chopped
2 cloves garlic, chopped
1 (16 ounce) can whole peeled tomatoes with juice
1 (15 ounce) can tomato sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon dried basil
1/4 cup chopped fresh oregano
1 bay leaf
1 (16 ounce) package uncooked spaghetti
1/2 cup grated Parmesan cheese

Directions

Slice the sausages lengthwise, leaving them attached along one side. Spread them out flat in a large skillet. Cook over medium heat for 15 minutes, turning once, until the sausages are browned and cooked through. Remove from skillet and set aside.

Place the ground beef, olive oil, onion, and garlic in the skillet, and cook and stir over medium heat for about 10 minutes, until the onion is translucent and the beef is browned and crumbly. Drain all but 2 tablespoons of fat. Stir in the tomatoes, tomato sauce, salt, pepper, basil, oregano, and bay leaf. Simmer uncovered over low heat for 1 hour, stirring occasionally, until the flavors have blended. Remove the bay leaf.

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil, drop in the pasta, and cook for 8 to 10 minutes, stirring occasionally, until tender. Drain the pasta, and mix it into the sauce.

Place servings of hot pasta with sauce on oven-safe plates, place a cooked, opened sausage over each serving, and sprinkle with Parmesan cheese. Place plates in the preheated oven for 5 to 10 minutes, until the cheese has melted and begun to brown.

Hearty Meatball Soup II

Ingredients

- 1 (1 ounce) envelope dry onion soup mix
- 2 cups chopped carrot
- 4 cups water
- 1 (14.5 ounce) can stewed tomatoes, with juice
- 1 (14.5 ounce) can green beans, drained
- 3 (14.5 ounce) cans chicken broth
- 1 (16 ounce) package frozen mixed vegetables
- 1 pound ground beef
- 1 egg
- 1 cup dry bread crumbs
- 1 cup grated Parmesan cheese
- 1 pinch ground black pepper
- 1 cup uncooked alphabet pasta

Directions

In a large pot over medium high heat, combine the onion soup mix, carrots and water and bring to a boil, cooking until carrots are tender. Add the tomatoes, green beans, chicken broth and mixed vegetables, and simmer for 15 minutes.

Meanwhile, in a large bowl, combine the beef, egg, bread crumbs, Parmesan cheese and ground black pepper. Roll into tiny, bite size meatballs and add to the soup.

Simmer for another 20 minutes, then add the pasta. Simmer for another 15 minutes, or until meatballs and pasta are fully cooked.

Death By Garlic

Ingredients

1/2 cup olive oil
10 cloves garlic, minced
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes
3 tablespoons chopped fresh parsley
1 pound dry penne pasta
1/3 cup grated Romano cheese

Directions

Cook pasta according to directions

In a pan, brown garlic in oil. Add salt, pepper and parsley and remove from heat.

Toss penne pasta with garlic mixture and Romano cheese and serve!

CraZee's Creamy Seafood and Pasta

Ingredients

2 (8 ounce) packages fresh pasta of your choice
1/2 cup white wine
3/4 cup milk
2 tablespoons sour cream
1/2 cup freshly grated Parmesan cheese
1 tablespoon chopped fresh cilantro
1 tablespoon olive oil
8 ounces medium shrimp, peeled and deveined
8 ounces small scallops
1/2 yellow bell pepper, cut into strips
1/2 orange bell pepper, cut into strips
1/8 teaspoon Cajun seasoning
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Bring white wine and milk to a simmer in a small saucepan over medium-high heat. Whisk in sour cream and Parmesan cheese, reduce heat to medium-low, and simmer until thickened, about 5 minutes. Remove from the heat and stir in cilantro.

Meanwhile, heat olive oil in a skillet over medium-high heat. Add shrimp and scallops, and cook until the shrimp begin to firm and turn pink. Stir in the yellow and orange peppers, season with Cajun seasoning, salt, and pepper; continue cooking until peppers are tender.

To serve, place cooked pasta into a serving bowl, top with seafood mixture, and pour sauce ovetop.

Bow Tie Tuna Florentine

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
1 tablespoon margarine
1 1/4 cups milk
1 (1.2 ounce) package creamy pesto sauce mix
2 cups fresh spinach, rinsed and thinly sliced
1/2 cup sliced fresh mushrooms
3 (6 ounce) cans tuna, drained
3 roma (plum) tomatoes, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, melt the margarine over medium-high heat. Add milk and pesto sauce mix; bring to a boil stirring constantly with a wire whisk until well blended and boiling. Reduce heat and add spinach and mushrooms. Simmer for 3 to 4 minutes, stirring occasionally.

Add cooked pasta, tuna and tomatoes, stirring gently to coat. Cook 3 to 5 minutes until thoroughly heated.

Homemade Chicken Cacciatore, Sicilian-Style

Ingredients

- 1 tablespoon butter
- 1 large onion, chopped
- 1 large green bell pepper, sliced thin
- 1 teaspoon crushed garlic
- 2 (14.5 ounce) cans diced tomatoes, drained and juice reserved
- 1 cup Burgundy wine
- 1 1/2 tablespoons Italian seasoning
- 1 teaspoon salt
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic salt
- 1 whole chicken, cut into pieces
- 2 tablespoons all-purpose flour
- 1 (16 ounce) package spaghetti

Directions

Melt the butter in a large stockpot over medium heat. Cook the onion, bell pepper, and garlic in the melted butter until they begin to soften, about 3 minutes. Add the tomatoes, wine, Italian seasoning, salt, pepper, and garlic salt; cook and stir until the mixture just begins to boil. Reduce the heat to medium low; add the chicken and cook until the meat is tender enough to fall off the bone, about 1 1/2 hours. Remove the bones and skin from the chicken, returning the meat to the pot.

Heat 3/4 cup of the reserved liquid from the tomatoes in the microwave until just warmed. Stir the flour into the tomato liquid until thick. Add to the stockpot and stir continually until the mixture begins to thicken. Remove from heat and allow to sit for about 15 minutes.

While the chicken mixture rests, bring a large pot of lightly-salted water to a boil. Stir the spaghetti into the water and return to a boil. Cook until the pasta is slightly tender but still firm to the bite, about 12 minutes. Drain. Ladle the chicken mixture over the drained spaghetti to serve.

Hearty Tortellini Soup

Ingredients

3 uncooked Italian sausage links
1 quart water
2 (14.5 ounce) cans Italian stewed tomatoes
1 (10.5 ounce) can condensed French onion soup, undiluted
2 cups broccoli coleslaw mix
2 cups frozen cut green beans
2 cups frozen cheese tortellini
grated Parmesan cheese

Directions

Cut sausage into 3/4-in. pieces; brown in a Dutch oven or soup kettle. Drain. Add water, tomatoes, soup, coleslaw mix and beans; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until vegetables are tender. Uncover; add tortellini. Cook for 3-5 minutes or until pasta is tender. Garnish with Parmesan cheese if desired.

Frog Eye Salad

Ingredients

1 cup white sugar
2 tablespoons all-purpose flour
2 1/2 teaspoons salt
1 3/4 cups unsweetened
pineapple juice
2 eggs, beaten
1 tablespoon lemon juice
3 quarts water
1 tablespoon vegetable oil
1 (16 ounce) package acini di
pepe pasta
3 (11 ounce) cans mandarin
oranges, drained
2 (20 ounce) cans pineapple
tidbits, drained
1 (20 ounce) can crushed
pineapple, drained
1 (8 ounce) container frozen
whipped topping, thawed
1 cup miniature marshmallows
1 cup shredded coconut

Directions

In a sauce pan, combine sugar, flour, 1/2 teaspoon salt, pineapple juice and eggs. Stir and cook over medium heat until thickened. Remove from heat; add lemon juice and cool to room temperature.

Bring water to a boil, add oil, remaining salt and cook pasta until al dente. Rinse under cold water and drain.

In a large bowl, combine the pasta, egg mixture, mandarin oranges, pineapple and whipped topping. Mix well and refrigerate overnight or until chilled. Before serving add marshmallows and coconut. Toss and serve.

Venison Mostaccioli Casserole

Ingredients

1 (16 ounce) package mostaccioli or medium tube pasta
1 tablespoon olive oil
1 yellow onion, chopped
1 pound ground venison
1 (15 ounce) can tomato sauce
1/4 teaspoon dried basil
1/8 teaspoon garlic powder
salt and pepper to taste
1/4 cup grated Parmesan cheese
3 cups grated Mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, about 8 to 10 minutes. Drain and reserve pasta.

Meanwhile, place the olive oil into a skillet set over medium-high heat. Stir in the onion, and cook until soft and translucent, about 5 minutes. Add the venison and cook until crumbled and no longer pink, about 10 minutes. Drain, if necessary. Stir in the tomato sauce, basil, and garlic powder. Season to taste with salt and pepper, and turn off the heat.

Assemble the casserole by spooning a layer of the venison sauce over the bottom of the prepared baking dish. Sprinkle the sauce with Parmesan cheese, and layer with cooked pasta. Top with the sauce, layer with pasta, and half of the Mozzarella. Repeat the layers to use the remaining ingredients, ending with a layer of Mozzarella cheese. Cover the dish with aluminum foil.

Bake in preheated oven for 20 minutes. Remove the foil cover and bake until the cheese topping is light gold, about 10 minutes more.

Lemon Soup

Ingredients

1 (48 fluid ounce) can chicken broth
2 egg yolks
2 egg whites
1 lemon, juiced
salt and pepper to taste
1 cup uncooked orzo pasta

Directions

Pour chicken broth into a large pot, and bring to a boil. Add orzo pasta, and simmer for 10 minutes, until tender.

In a medium glass or metal bowl, whip egg whites to medium stiff peaks. Stir in egg yolks and lemon juice. When the pasta has finished cooking, Gradually ladle about 1 cup of the soup into the egg mixture while stirring gently. This will heat up the eggs so they will not be shocked by the boiling liquid. Pour the egg mixture into the soup pot, and stir until well blended. Season with salt and pepper, and serve immediately.

Pasta Sausage Soup

Ingredients

1 1/2 pounds turkey Italian sausage links
1 medium green pepper, cut into 1-inch strips
1/2 cup chopped onion
1 garlic clove, minced
6 cups water
1 (28 ounce) can diced tomatoes, undrained
1 tablespoon sugar
1 tablespoon Worcestershire sauce
2 teaspoons chicken bouillon granules
1 teaspoon salt
1 teaspoon dried basil
1 teaspoon dried thyme
2 1/2 cups uncooked bow tie pasta

Directions

Remove casings from sausage; cut links into 1/2-in. pieces. In a Dutch oven or soup kettle, cook sausage over medium heat for 5-7 minutes or until no longer pink. Remove with a slotted spoon; drain, reserving 2 tablespoons drippings. In the drippings, saute green pepper, onion and garlic for 4-5 minutes or until tender.

Add the water, tomatoes, sugar, Worcestershire sauce, bouillon, salt, basil, thyme and sausage. Bring to a boil; add pasta. Reduce heat; simmer, uncovered, for 18-22 minutes or until pasta is tender.

Artichoke Pasta Salad

Ingredients

1 cup uncooked elbow macaroni
1 cup halved grape tomatoes
1 cup sliced ripe olives
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
1 tablespoon minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Cook the macaroni according to package directions; drain and rinse in cold water. Place in bowl; add the remaining ingredients and toss gently. Cover and refrigerate until serving.

Pizza Pasta

Ingredients

8 ounces rotini pasta
1 pound lean ground beef
1 small onion, diced
1 (28 ounce) jar spaghetti sauce
4 ounces sliced pepperoni
sausage
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium-high heat, cook beef with onion until beef is brown. Drain. Combine beef mixture with spaghetti sauce, pepperoni and cooked pasta and pour into a 9x13 inch baking dish. Top with mozzarella.

Bake in preheated oven for 30 minutes, until cheese is melted and golden.

Pasta Ham Hot Dish

Ingredients

4 ounces uncooked spaghetti,
broken into 2-inch pieces
1/4 cup chopped onion
1 tablespoon butter
2 cups cubed fully cooked ham
1 (15.25 ounce) can whole kernel
corn, drained
1 (14.75 ounce) can cream-style
corn
1 cup cubed process cheese
(Velveeta)
1/2 teaspoon seasoned salt

Directions

Cook spaghetti according to package directions. Meanwhile, in a small skillet, saute onion in butter until tender. Drain spaghetti; place in a large bowl.

Add the ham, corn, cheese, seasoned salt and onion mixture. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until cheese is melted, stirring once.

Ingredients

1/3 (16 ounce) package dry egg noodles
1 1/2 pounds ground beef
1 onion, chopped
1 (10.75 ounce) can condensed tomato soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 1/2 cups processed American cheese, shredded
1/4 teaspoon garlic powder
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C.)

Place ground beef and onion in a large, deep skillet. Cook over medium high heat until meat is evenly brown, and onion is tender. Drain excess fat. Stir in noodles, condensed tomato soup, condensed mushroom soup, sliced mushrooms and 1 cup cheese. Season with garlic powder, salt and pepper. Pour into a 9x13 inch baking dish. Sprinkle top with remaining 1/2 cup cheese.

Bake in preheated oven for 30 minutes.

Italian Sausage and Peppers with Penne

Ingredients

2 tablespoons olive oil
1 1/2 pounds sweet or hot Italian pork sausages, cut into 1/2-inch slices
2 medium green and/or red peppers, cut into 2-inch strips
2 medium onions, thickly sliced
1 (26 ounce) jar Prego® Traditional Italian Sauce or Prego® Organic Tomato & Basil Pasta Sauce
3/4 pound uncooked tube-shaped pasta (penne or ziti), cooked and drained
Grated Parmesan cheese

Directions

Heat 1 tablespoon of the oil in a 12-inch skillet over medium-high heat. Add the sausage in 2 batches and cook until it's well browned. Remove sausage with a slotted spoon and set aside.

Reduce the heat to medium and add the remaining oil. Add the peppers and onions and cook for 5 minutes.

Stir the pasta sauce into the skillet. Heat to a boil. Return the sausage to the skillet and reduce the heat to low. Cover and cook for 20 minutes or until the sausage is cooked through and the vegetables are tender. Serve over the pasta and sprinkle with cheese.

Three-Cheese Jumbo Shells

Ingredients

1 pound ground beef
2/3 cup chopped onion
2 cups water
2 (6 ounce) cans tomato paste
1 tablespoon beef bouillon granules
1 1/2 teaspoons dried oregano
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
1 egg, beaten
24 jumbo pasta shells, cooked and drained

Directions

In a large skillet, cook beef and onion over medium heat until the meat is no longer pink; drain. Stir in water, tomato paste, bouillon and oregano. Cover and simmer for 30 minutes. Meanwhile, in a bowl, combine the ricotta cheese, 1 cup mozzarella, Parmesan cheese and egg; mix well. Stuff shells with the cheese mixture; arrange in a greased shallow 3-qt. baking dish. Spoon meat sauce over shells. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with remaining mozzarella cheese. Bake 3-5 minutes longer or until cheese is melted.

Tomato Basil Penne Pasta

Ingredients

1 (8 ounce) package penne pasta
1 tablespoon basil oil
1 tablespoon olive oil
3 cloves garlic, minced
1 pint grape tomatoes, halved
1 cup shredded pepperjack cheese
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 tablespoon minced fresh basil

Directions

Bring a large pot of water to a rolling boil over high heat. Cook pasta in boiling water until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain.

Heat basil and olive oils in a large skillet over medium-high heat. Cook garlic in oil until soft. Add tomatoes, reduce heat to medium, and simmer for 10 minutes. Stir in pepperjack, mozzarella, and Parmesan cheese. When cheese begins to melt, mix in cooked penne pasta. Season with fresh basil.

Baked Spaghetti with Venison

Ingredients

1 (8 ounce) package angel hair pasta
2 tablespoons olive oil
1 pound cubed lean venison
1 small onion, diced
1 bell pepper, diced
1 (6 ounce) can tomato paste
2 (15 ounce) cans tomato sauce
1 teaspoon garlic salt
1 1/2 teaspoons dried dill
1 1/2 teaspoons dried marjoram
1 1/2 teaspoons Italian seasoning
4 ounces shredded Mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a casserole dish with cooking spray.

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 3 to 5 minutes or until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat until it begins to smoke. Add venison and cook until well browned, about 5 minutes. Stir in onion and green pepper, continue cooking until softened, about 4 minutes. Add tomato paste and tomato sauce, season with garlic salt, dill, marjoram, and Italian seasoning. Bring to a boil, then reduce heat to medium, and simmer for 5 minutes.

Place drained pasta into prepared casserole dish and pour venison ovetop. sprinkle with Mozzarella and Parmesan cheeses. Bake in preheated oven until the cheese is bubbly and browned, about 25 minutes.

Angel Hair Pasta with Pignoli

Ingredients

3/4 cup pine nuts
1/2 cup clarified butter
1 1/4 cups heavy whipping cream
2 1/3 tablespoons butter
1 pinch ground nutmeg
salt to taste
1 pinch freshly ground white pepper
1 (8 ounce) package angel hair pasta

Directions

Toast pignoli nuts slowly in a skillet, watching carefully not to burn. Remove from skillet when nuts are tan in color.

Cook noodles in boiling salted water until al dente. Drain.

Combine heavy cream, clarified butter, 2 1/3 tablespoons butter or margarine, nutmeg, and salt and pepper in a saucepan; heat thoroughly. Add noodles to the heated sauce. Let sauce reduce to a creamy consistency. Top with nuts, and serve.

Cheese Lovers Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 (16 ounce) jar spaghetti sauce with meat
1 (8 ounce) package mozzarella cheese, shredded
6 slices processed American cheese
1 (8 ounce) package mild Cheddar cheese, shredded
1 (8 ounce) container small curd cottage cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

Line the bottom of a 9x13 inch casserole dish with noodles and spread on 1/4 cup of the spaghetti sauce. Add another layer of noodles and begin alternating layers of cheeses, noodles and sauce, beginning with the cottage cheese. Make sure you leave enough spaghetti sauce to cover the top to prevent hardening of the top layer of noodles. Finish with a sprinkle of Parmesan.

Bake in a preheated oven until cheese is well melted and filling is heated through; about 20 or 25 minutes.

Chicken Murphy

Ingredients

1 pound skinless, boneless chicken breast halves - cut into cubes
1 cup all-purpose flour
4 tablespoons olive oil
1 large onion, diced
1 pound Italian sausage, cut into 1/2 inch pieces
4 large potatoes
1 cup white wine
1 teaspoon distilled white vinegar
1 cup water
1 cup sliced hot cherry peppers
1 pound angel hair pasta

Directions

Dredge cubed chicken in flour. Heat 2 tablespoons olive oil in a large skillet over medium heat. Saute chicken in oil until golden. Set aside.

In a Dutch oven, saute diced onion and Italian sausage in remaining 2 tablespoons olive oil until thoroughly cooked. Stir in chicken.

Meanwhile, microwave potatoes until done (but not mushy), and cut into cubes (with or without the skin). Stir into chicken and sausage mixture.

In a medium bowl, combine white wine, vinegar, and water. Pour into sausage mixture, and cook over medium low heat until mixture begins to thicken. Add hot cherry peppers, and cook until dish reaches desired spiciness (the longer you cook it with the peppers, the spicier it gets!).

Meanwhile, cook pasta in a large pot of boiling water until al dente. Drain. Serve chicken and sausage over pasta.

Pasghetti Pizza

Ingredients

1 pound dry vermicelli pasta
1 cup milk
2 eggs, beaten
1 tablespoon garlic salt
1 tablespoon dried parsley
ground black pepper to taste
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
3 1/2 cups spaghetti sauce
1 (8 ounce) package sliced pepperoni sausage

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Break or cut vermicelli pasta into 2 inch pieces and cook for 8 to 10 minutes or until al dente; drain.

Spread pasta in a 9x13 inch baking dish that has been greased with vegetable spray or butter. In a bowl combine milk, eggs, garlic salt, parsley, pepper and 1 cup of the mozzarella. Pour over the pasta and sprinkle with the parmesan cheese.

Bake for 15 minutes. Reduce heat to 350 Degrees F. Pour spaghetti sauce over pasta, top with pepperoni and remaining mozzarella. Cook until cheese is completely melted; about 10 minutes.

Grilled Chicken and Angel Hair Pasta

Ingredients

10 ounces angel hair pasta
2 boneless chicken breast halves,
cooked and chopped
1 cup pesto
2 cloves garlic, minced
2 tablespoons olive oil
1 ounce toasted almonds

Directions

Cook angel hair pasta in boiling water until al dente. Drain.

In a large saucepan over medium heat saute minced garlic in olive oil. Add chopped chicken, cooked and drained pasta, pesto sauce, and mix well.

Top with toasted almonds. Serve warm or cold.

Garlic Oyster Linguini

Ingredients

1/4 cup butter
8 ounces fresh mushrooms,
quartered
1 teaspoon Cajun seasoning
1 teaspoon minced garlic
24 shucked oysters, quartered
1/2 cup whole corn kernels,
blanched
2/3 cup French-style green beans,
chopped
2 tablespoons chopped pimento
peppers
1/2 cup seafood stock
10 ounces fresh linguine pasta
2 tablespoons butter
2 tablespoons all-purpose flour
2 tablespoons chopped fresh
parsley
3 tablespoons thinly sliced green
onion
4 ounces crabmeat

Directions

In a small saucepan, melt 2 tablespoons butter or margarine. Stir in flour to make a paste. Set roux aside.

Saute mushrooms, Cajun spice, and garlic in 1/4 cup butter or margarine over medium-high heat for 2 minutes. Add oysters, corn, string beans, and pimento. Saute for 1 1/2 minutes. Add stock and linguine, and bring to a slight simmer.

Fold in roux until sauce thickens, then reduce heat. Fold in parsley and scallions. Fold in lump crabmeat, and heat through. Serve immediately.

Spiral Pasta Salad

Ingredients

3 cups cooked spiral pasta
1/2 cup chopped green pepper
1/2 cup sliced celery
1/2 cup chopped tomato
1/2 cup shredded carrot

DRESSING:

1/4 cup vegetable oil
1/4 cup cider vinegar
1/4 cup chopped onion
2 tablespoons ketchup
4 teaspoons sugar
1/2 teaspoon salt
1/4 teaspoon ground mustard
1/4 teaspoon paprika
1/4 teaspoon garlic powder
1/4 teaspoon dried oregano

Directions

In a large bowl, combine pasta, green pepper, celery, tomato and carrot. In a jar with tight-fitting lid, combine dressing ingredients; shake well. Pour over salad and toss. Chill.

Chicken Pasta Primavera

Ingredients

1 red bell pepper, cut into 1 inch pieces
1 yellow bell pepper, cut into 1 inch pieces
1 green bell pepper, cut into 1 inch pieces
2 tablespoons olive oil
2 cloves garlic, minced
1 (14.5 ounce) can peeled and diced tomatoes
1 (10 ounce) can diced tomatoes with green chile peppers
1 pound angel hair pasta
2 tablespoons butter
2 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into bite size pieces
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon dried thyme
1/2 teaspoon garlic powder
1/4 cup grated Parmesan cheese

Directions

In a large skillet over medium heat, cook red, yellow and green bell peppers in 2 tablespoons olive oil with garlic until just tender. Stir in diced tomatoes and diced tomatoes with chiles, reduce heat to medium-low and simmer 10 minutes. Remove to a serving bowl.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat 2 tablespoons oil and butter over medium heat in a large skillet. Cook chicken in butter mixture until juices run clear, 5 to 10 minutes. Place cooked chicken over tomato sauce and sprinkle with basil, rosemary, thyme, garlic powder and Parmesan. Serve with cooked pasta.

Penne with Mushrooms

Ingredients

1 (8 ounce) package dry penne pasta
1/4 cup olive oil
1 clove garlic, finely chopped
1 pound button mushrooms, sliced
salt and freshly ground black pepper to taste
1 tablespoon butter
1 1/2 teaspoons chopped fresh parsley
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place the penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a large skillet over medium heat, and cook the garlic and mushrooms until mushrooms are tender. Season with salt and pepper, and mix in the butter.

In a large bowl, toss the cooked pasta and the mushroom mixture. Sprinkle with Parmesan cheese and garnish with parsley to serve.

Easy Seafood Fettucini

Ingredients

4 tablespoons butter
1 large onion, chopped
4 cloves garlic, minced
3 tablespoons all-purpose flour
2 cups milk
1 (10.75 ounce) can condensed cream of mushroom soup
4 ounces fresh shrimp, peeled and deveined
4 ounces crabmeat
8 bay scallops, raw
16 ounces dry fettuccini noodles

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt butter and saute onions and garlic until onions are almost translucent.

Stir in flour, coating all of the onions well. Gradually pour in milk, stirring constantly. Stir in mushroom soup and seafood.

Cook for 10 minutes or until shrimp are pink and scallops are opaque. Serve over pasta.

Mediterranean Orzo Spinach Salad

Ingredients

1 cup uncooked orzo pasta
2 tablespoons extra virgin olive oil, divided
1 pound ground lamb
2 cloves garlic, chopped
1 tablespoon ground coriander
salt and pepper to taste
4 cups fresh spinach leaves, chopped
3 tomatoes, seeded and chopped
1 lemon, zested and juiced
1/4 cup chopped fresh mint leaves
1/4 cup chopped fresh parsley
5 green onions, chopped
1 cup crumbled feta cheese

Directions

Bring a pot of lightly salted water to a boil. Add orzo pasta, cook for 5 minutes, or until al dente. Drain.

Heat 1 tablespoon olive oil in a skillet over medium heat. Place the lamb and garlic in the skillet. Season lamb with coriander, salt, and pepper. Cook until evenly browned. Remove from heat, and drain.

In a large bowl, mix the spinach, tomatoes, lemon juice and zest, mint, parsley, green onions, and remaining olive oil. Toss with the orzo, lamb, and feta cheese to serve.

Key West Penne

Ingredients

1 (16 ounce) package penne pasta
1 pound shrimp
1 pound scallops
1 (12 ounce) jar marinated artichoke hearts, drained
1 (8 ounce) jar sun-dried tomatoes, packed in oil
1 pint heavy cream
1 cup grated Parmesan cheese
1/2 cup pitted kalamata olives

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat a large heavy skillet over medium heat. Combine shrimp, scallops, artichokes and sun dried tomatoes, then cook until shrimp turn pink. Reduce heat, and stir in cream and parmesan. Toss with cooked pasta, and sprinkle olives on top.

Dilly Crab Salad

Ingredients

1 (16 ounce) package medium shell pasta
2 (8 ounce) packages imitation crab meat, flaked
1 1/2 cups sour cream
1 1/2 cups mayonnaise
1 tablespoon dill weed

Directions

Cook pasta according to package directions; rinse in cold water and drain. Place in a large bowl. Add crab.

Combine sour cream, mayonnaise and dill; add to pasta mixture and mix well. Chill until serving.

Lamb Spaghetti

Ingredients

2 tablespoons olive oil
4 pounds ground lamb
1 whole head garlic, peeled and crushed
1 tablespoon onion powder
3 tablespoons lemon juice
1/2 teaspoon ground cinnamon
1/2 teaspoon dried oregano
1 1/2 cups water
4 small potatoes, peeled and cut into 1/2-inch dice
salt and pepper to taste
1 (16 ounce) package linguine pasta

Directions

Heat the olive oil in a large skillet and cook and stir the ground lamb, garlic, and onion powder until the lamb is no longer pink, breaking the meat apart as it cooks. Stir in lemon juice, cinnamon, and oregano; continue to cook, stirring occasionally, until all the liquid in the skillet evaporates and the lamb and garlic are very well browned, about 20 minutes.

Pour in the water and potatoes, bring the mixture to a boil, and reduce heat to medium-low. Simmer until the potatoes are very tender and beginning to break apart, about 20 minutes. Mash potatoes with a spoon against the side of the skillet to help them thicken the sauce. Season to taste with salt and pepper. Simmer until the gravy is thickened and the flavors have blended, about 10 more minutes (1 hour total). Stir occasionally during cooking.

Bring a large pot of lightly salted water to a rolling boil; cook the linguine in the boiling water until cooked through, but still firm to the bite, about 11 minutes. Drain. Transfer the cooked pasta to plates and top with lamb gravy.

Easy Four Cheese Lasagna

Ingredients

16 ounces uncooked lasagna noodles
1 (26 ounce) can spaghetti sauce
1 pound cottage cheese
8 ounces shredded mozzarella cheese
8 ounces shredded Cheddar cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a blender or with an electric mixer, blend tomato sauce and cottage cheese together until smooth. Spoon a little of the sauce mixture in the bottom of a 9x13 baking dish. Place a layer of cooked noodles over the sauce, and sprinkle a portion of the mozzarella, the cheddar and the parmesan over the noodles. Repeat layering of sauce, noodles and cheese; finish with a cheese layer.

Bake in preheated oven 30 to 45 minutes, until cheese is bubbly and golden.

Chicken Riggies I

Ingredients

1 (8 ounce) package uncooked rigatoni pasta
4 skinless, boneless chicken breast halves, cubed
2 cups red spaghetti sauce
1 green bell pepper, chopped
1 red bell pepper, chopped
1 onion, chopped
1 (8 ounce) package sliced fresh mushrooms
1 (15 ounce) can sliced black olives, drained
1 (8 ounce) jar hot cherry peppers, drained
2 cups Alfredo sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium high heat, saute chicken for 5 to 7 minutes, until well browned. Add spaghetti sauce, reduce heat to low, and simmer for 20 minutes.

Add green bell pepper, red bell pepper, onion, mushrooms, olives, and hot peppers. Stir all together and simmer for 40 minutes.

Add Alfredo sauce, stir until blended, and simmer for another 10 minutes. Spoon over hot, cooked pasta and serve.

Pasta with Vietnamese Pesto

Ingredients

1 pound dried rice noodles
1 1/2 cups chopped fresh cilantro
1/2 cup sweet Thai basil
2 cloves garlic, halved
1/2 teaspoon minced lemon grass bulb
1 jalapeno pepper, seeded and minced
1 tablespoon vegetarian fish sauce
4 tablespoons chopped, unsalted dry-roasted peanuts
7 tablespoons canola oil
1/2 lime, cut into wedges
salt and pepper to taste

Directions

Soak rice noodles in a large bowl of cold water for 30 minutes. Drain the noodles, and set them aside.

Make the pesto: In a blender or food processor combine the chopped cilantro, basil, garlic cloves, lemongrass, jalapeno peppers, imitation fish sauce or salt, and 2 tablespoons of the peanuts. Whirl just until the herbs and peanuts are coarsely chopped. While the machine is running add the oil in a thin stream. Then add the remaining peanuts and run the machine in short spurts until the peanuts are coarsely chopped.

Place soaked rice noodles into a large skillet with 1/2 cup water over medium-high heat. Stir until most of the water has been absorbed and the noodles are tender.

Add almost all of the pesto, and stir well, adding a few tablespoons of water if the pesto is clumping.

Taste the pasta and add more pesto, lime juice, imitation fish sauce, salt, or pepper if you like. Garnish the pasta with the remaining 2 tablespoons of peanuts, and serve right away.

Three Cheese Baked Ziti

Ingredients

1 (15 ounce) container ricotta cheese
2 eggs, beaten
1/4 cup grated Parmesan cheese
1 (16 ounce) package ziti pasta, cooked and drained
1 (26 ounce) jar Ragu® Chunky Pasta Sauce
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F. In large bowl, combine ricotta cheese, eggs and Parmesan cheese; set aside.

In another bowl, thoroughly combine pasta and Pasta Sauce.

In 13 x 9-inch baking dish, spoon 1/2 of the pasta mixture; evenly top with cheese mixture, then remaining pasta mixture. Sprinkle with mozzarella cheese. Bake 30 minutes or until heated through. Serve, if desired, with additional heated Sauce.

Noodle Pudding

Ingredients

1 (12 ounce) package wide egg noodles
3/4 cup white sugar
3/4 cup raisins
3/4 cup coarsely chopped pecans
1 teaspoon salt
4 eggs, beaten
1/2 cup butter
1/4 teaspoon ground cinnamon

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine noodles, sugar, raisins, pecans, salt and eggs. Melt butter in an 8x12 inch baking dish. Tilt to coat dish, then pour remaining butter into noodle mixture, stirring to coat evenly. Spread mixture into dish. Sprinkle with cinnamon.

Bake in preheated oven 55 minutes, until top is browned.

Silver's Savory Chicken and Broccoli Casserole

Ingredients

6 ounces egg noodles
3 tablespoons butter
1 yellow onion, chopped
1/4 cup all-purpose flour
1 1/2 cups chicken broth
3/4 cup milk
salt and pepper to taste
5 cups cooked, shredded chicken breast meat
1 (10 ounce) package chopped frozen broccoli, thawed
1 cup shredded Cheddar cheese
1 cup shredded provolone cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 6 to 8 minutes or until al dente; drain. Preheat oven to 400 degrees F (200 degrees C.) Grease a 9x13 inch casserole dish.

Melt butter in a large saucepan over medium heat. Saute onion until tender, about 3 minutes. Mix in flour. Gradually stir in chicken broth. Slowly stir in milk, and cook, stirring, until sauce begins to thicken. Season with salt and pepper.

Place cooked noodles in the bottom of casserole dish. Arrange cooked chicken in an even layer over noodles. Place broccoli over the chicken. Pour sauce evenly over the broccoli. Combine cheeses, and sprinkle half over the casserole.

Bake in preheated oven for 20 minutes, or until the cheese melts. Remove from oven, and sprinkle with remaining cheese. Allow to set for 5 minutes, until cheese melts.

Pasta with Pesto and Scallops

Ingredients

16 ounces dry fettuccine pasta
1/4 cup pesto
2 tablespoons olive oil
3 tablespoons olive oil
1/2 onion, chopped
2 cloves garlic, minced
1 green bell pepper, thinly sliced
1/2 cup fresh sliced mushrooms
2 tablespoons dry white wine
2 tablespoons lemon juice
salt to taste
ground black pepper to taste
1 pound scallops
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook fettuccini pasta until al dente. Drain. Stir in pesto sauce and 2 tablespoons of olive oil.

Meanwhile, in a large skillet, saute onion and garlic in 3 tablespoons olive oil until soft. Add green bell pepper, mushrooms and cook until soft, about 3 minutes. Stir in dry white wine, lemon juice, salt and pepper to taste, and bring to a boil. Add scallops and toss for 2 minutes. Take care not to overcook the scallops, as they will toughen when exposed to prolonged heat.

Toss the pesto covered pasta with the scallop sauce. Sprinkle with grated Parmesan cheese. Serve immediately.

Salmon and Asparagus with Penne and Light

Ingredients

1 teaspoon olive oil
1/2 cup uncooked penne pasta, or as needed
1/4 cup olive oil
1/4 teaspoon white pepper
1/4 teaspoon dried dill weed
1/4 teaspoon salt
1/2 pound salmon fillet
1 pinch salt (optional)
1/2 cup cut fresh asparagus (1 inch pieces), or as needed
2 cloves garlic, minced, or to taste
2 slices fresh lemon
1 1/2 cups heavy cream
1/4 cup freshly grated Parmesan cheese, or to taste
1 pinch salt, or to taste (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Pour in 1 teaspoon of olive oil. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat 1/4 cup of olive oil, the white pepper, dill, and 1/4 teaspoon of salt in a skillet over medium-low heat until the oil is shimmering. Gently lay the salmon fillet into the oil, and sprinkle with 1 pinch of salt. Arrange the cut asparagus and bits of minced garlic around the salmon in the skillet. Squeeze the lemon slices over the salmon and asparagus, and place the squeezed slices into the skillet. Cover and cook for 8 minutes. Flip the salmon, and cook until the salmon is no longer translucent in the center, about 8 more minutes.

Remove the salmon, asparagus, garlic, and lemon slices from the skillet to a warmed plate, leaving the juices in the skillet. Whisk in the cream and enough Parmesan cheese to thicken the sauce. Let the cheese melt, and season to taste with salt. To serve, divide the cooked penne pasta, salmon, and asparagus between two plates, with the pasta to the side of the salmon. Spoon the cream sauce over the pasta, and serve.

Fettuccini Tomato Rustica II

Ingredients

1/2 (16 ounce) package dry fettuccini noodles
1 cup olive oil, divided
2 boneless, skinless chicken breast halves
3 tablespoons basil pesto
1 teaspoon dried basil
3 cloves garlic, minced
1 (8 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
1/2 cup crumbled feta cheese
1/2 cup ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Cook chicken until no longer pink, and juices run clear. Set aside to cool, then slice into bite-size pieces. In a medium bowl, combine remaining olive oil, pesto, basil, garlic, sun-dried tomatoes, feta and ricotta. Mix until smooth.

In the large skillet, toss fettuccini with sauce and chicken. Cook on low heat 5 minutes, or until heated through.

Elbows and Ground Beef

Ingredients

1 1/2 pounds lean ground beef
1 green bell pepper, chopped
1 onion, chopped
2 (29 ounce) cans tomato sauce
1 (16 ounce) package macaroni

Directions

Cook pasta according to package directions. Drain.

In a Dutch oven, brown ground beef over medium heat. Add chopped onion, and cook until onion is soft. Add green pepper and tomato sauce; cook until pepper is soft.

Serve sauce over pasta.

Vegetable Pasta Salad I

Ingredients

4 skinless, boneless chicken
breast halves
1 pound rotini pasta
8 ounces frozen mixed vegetables
2 tablespoons olive oil
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bake chicken breast halves in a preheated oven until the juices run clear. About 30 minutes if thawed, 45 minutes if frozen.

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

4 minutes before the pasta is ready, add frozen vegetables. When pasta is cooked, remove pasta and vegetables from heat, drain. Cut chicken into small cubes and add to the pasta-vegetable mix. Season with olive oil, pepper, salt.

Hot and Sour Shrimp Soup

Ingredients

- 4 ounces thin egg noodles
- 1 tablespoon vegetable oil
- 1/2 cup sliced fresh mushrooms
- 2 cloves garlic, chopped
- 1 large tomato, cut into wedges
- 1 cup fresh pineapple chunks
- 1 stalk celery, sliced
- 2 tablespoons white sugar
- 3 cups chicken broth
- 3 cups water
- 3 tablespoons fresh lime juice
- 2 tablespoons soy sauce
- 1 pound large shrimp, peeled and deveined
- 1/8 teaspoon crushed red pepper
- 1/2 cup bean sprouts
- 1 green onion, thinly sliced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large saucepan, heat oil over medium heat. Cook mushrooms and garlic in oil until soft (do not brown). Stir in tomato, pineapple, celery and sugar and cook until tomatoes begin to soften. Stir in chicken broth and water; bring to a boil. Reduce heat and stir in lime juice and soy sauce; simmer 5 minutes. Stir in shrimp and red pepper and simmer 3 minutes more, until shrimp are pink. Stir in bean sprouts, onion and reserved noodles. Heat through and serve.

Greek Pasta Salad with Roasted Vegetables and

Ingredients

1 red bell pepper, cut into 1/2 inch pieces
1 yellow bell pepper, chopped
1 medium eggplant, cubed
3 small yellow squash, cut in 1/4 inch slices
6 tablespoons extra virgin olive oil
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 1/2 ounces sun-dried tomatoes, soaked in 1/2 cup boiling water
1/2 cup torn arugula leaves
1/2 cup chopped fresh basil
2 tablespoons balsamic vinegar
2 tablespoons minced garlic
4 ounces crumbled feta cheese
1 (12 ounce) package farfalle pasta

Directions

Preheat oven to 450 degrees F (230 degrees C). Line a cookie sheet with foil, and spray with non-stick cooking spray.

In a medium bowl toss the red bell pepper, yellow bell pepper, eggplant, and squash with 2 tablespoons of the olive oil, salt, and pepper. Arrange on the prepared cookie sheet.

Bake vegetables 25 minutes in the preheated oven, tossing occasionally, until lightly browned.

In a large pot of salted boiling water, cook pasta 10 to 12 minutes, until al dente, and drain.

Drain the softened sun-dried tomatoes and reserve the water. In a large bowl, toss together the roasted vegetables, cooked pasta, sun-drained tomatoes, arugula, and basil. Mix in remaining olive oil, reserved water from tomatoes, balsamic vinegar, garlic, and feta cheese; toss to coat. Season with salt and pepper to taste. Serve immediately, or refrigerate until chilled.

Rattlesnake Pasta

Ingredients

1 pound dry fettuccine pasta
2 tablespoons vegetable oil
1/4 cup sliced onions
1/2 cup chopped yellow squash
1/2 cup zucchini, cut diagonally
into 1/2 inch thick slices
3/4 cup sliced mushrooms
(optional)
1 1/4 cups heavy cream
1 jalapeno pepper, seeded and
minced
1 teaspoon minced garlic
1 tablespoon Dijon mustard
1 tablespoon Cajun seasoning
1/2 cup grated Parmesan cheese
1/2 cup diced tomatoes
salt and pepper to taste
3 tablespoons vegetable oil
1 pound rattlesnake meat, cut into
1/2 inch pieces
flour for dredging

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat 2 tablespoons of oil in a large skillet over medium-high heat, add the onions, squash, zucchini, and mushrooms; cook and stir for 5 minutes, until the vegetables are heated through but still firm. Pour in the cream and the cooked fettuccine and simmer for 4 minutes. Mix in the jalapeno, garlic, mustard, and Cajun seasoning and cook for 1 minute. Stir in the Parmesan cheese and the tomatoes. Reduce the heat to low.

Preheat 3 tablespoons of oil in a large skillet over high heat. Dredge the rattlesnake meat in flour and pan fry for 5 minutes or until well done. Arrange the meat on top of the vegetables and pasta to serve.

Chicken Bow Tie Salad

Ingredients

8 ounces bow tie pasta, uncooked
1 (4 ounce) can chopped green chilies, drained
3 tablespoons lime juice
3 tablespoons canola oil
2 garlic cloves, minced
1 teaspoon ground cumin
1/2 teaspoon sugar
1/2 teaspoon hot pepper sauce
2 cups cubed cooked chicken breast
2 large tomatoes, chopped
1/3 cup chopped red onion
3 tablespoons minced fresh cilantro or parsley

Directions

Cook pasta according to package directions; rinse with cold water and drain. Cool completely. For dressing, combine the chilies, lime juice, oil, garlic, cumin, sugar and hot pepper sauce in a small bowl; stir well. In a large bowl, combine the pasta, chicken, tomatoes, onion and cilantro. Add dressing and toss gently to coat. Cover and refrigerate overnight.

Orecchiette and Broccoli Crisp

Ingredients

1 (16 ounce) package orecchiette pasta
5 cups bite-size broccoli florets
2 tablespoons olive oil
2 tablespoons minced garlic
2 tablespoons white balsamic vinegar
1/4 cup chicken broth
1/4 teaspoon salt
1/4 teaspoon black pepper
6 tablespoons softened butter
1/4 cup toasted pine nuts
1 cup freshly grated Parmesan cheese

Directions

Preheat your oven's broiler. Lightly butter a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 minutes, then stir in broccoli, and cook 3 minutes more. Drain and return to the pot.

Meanwhile, heat the olive oil over medium heat, and stir in the garlic. Cook and stir until the garlic has turned golden-brown, about 3 minutes. Pour in white balsamic vinegar, chicken broth, salt, and pepper. Bring to a boil, then pour over the drained pasta and broccoli. Stir in the butter, pine nuts, and half of the Parmesan cheese, then pour into the prepared baking dish. Sprinkle with remaining cheese.

Broil in preheated oven until the cheese has crisped and turned golden brown, about 4 minutes.

Lobster Pasta

Ingredients

- 1 large (2 pound) fresh lobster
- 3 tablespoons butter
- 1 large onion, chopped
- 3 cloves garlic, chopped
- 1 (28 ounce) can diced tomatoes
- 4 tablespoons olive oil
- 4 teaspoons salt
- 1 teaspoon ground black pepper
- 1 tablespoon ground cinnamon
- 1 cup heavy cream
- 1 (8 ounce) package dried spaghetti
- 1 tablespoon butter
- 1 clove garlic, minced
- 1 bunch fresh parsley, chopped

Directions

Bring a large pot of water to a boil. Add the lobster and cook for 6 to 8 minutes, until bright red.

As soon as the lobster starts cooking, melt 3 tablespoons of butter in a large skillet over medium heat. Add the onion and 3 cloves of garlic. Cook and stir just to release the liquid. Do not let them brown.

When the lobster comes out of the pot, place it on a cutting board and use a big knife to cut it in half lengthwise. Place the halves meaty side down into the skillet with the onion and garlic. Cook for about 3 minutes.

Bring another pot of water to a boil and season with a little salt. Add the spaghetti and cook for 8 minutes, or until tender. If you want to save time and a pot, you could boil the pasta in the lobster water since it is already boiling, just add salt.

Add the tomatoes to the skillet and turn the heat up to high to bring to a boil. Add the olive oil, salt, pepper and cinnamon. Cook, stirring constantly for 5 to 7 minutes. Slowly pour in the cream, stirring constantly. The sauce will become a nice pink color. (Take a sniff, mmmmmmmmm.) Turn the heat down to medium-low. Keep warm, stirring occasionally until the pasta is done.

Drain the spaghetti and place on a large serving plate. Stir in the remaining butter and garlic. Pour the tomato sauce over the spaghetti and arrange the two lobster halves in the center. Sprinkle all over with parsley and serve.

Super Chicken Casserole

Ingredients

1/2 cup Pepperidge Farm® Herb Seasoned Stuffing, crushed
2 tablespoons grated Parmesan cheese
2 tablespoons butter, melted
1 (10.75 ounce) can Campbell's® Condensed Cream of Broccoli Soup or Campbell's® Condensed 98% Fat Free Cream of Broccoli Soup
1 cup milk
1/2 cup shredded mozzarella cheese
1/4 teaspoon garlic powder
1/8 teaspoon ground black pepper
1 cup elbow pasta, cooked and drained
2 cups cubed cooked chicken
1 (10 ounce) package frozen peas and carrots, cooked and drained

Directions

Heat the oven to 400 degrees F. Stir the stuffing, Parmesan cheese and butter in a medium bowl.

Stir the soup, milk, mozzarella cheese, garlic powder and black pepper in a 2-quart baking dish. Stir in the pasta, chicken and peas and carrots.

Bake for 20 minutes or until the chicken mixture is hot and bubbling. Stir the chicken mixture. Sprinkle with the stuffing mixture.

Bake for 5 minutes or until the stuffing mixture is golden brown.

Quick Shrimp Scampi Pasta

Ingredients

8 ounces uncooked spaghetti
1/2 cup butter
2 cups dry white wine
2 pounds large shrimp, peeled
and deveined
1 teaspoon dried basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan, melt butter and add white wine. Over medium heat, add shrimp and basil. Cook until pink all over; about 3 to 5 minutes. Serve over pasta.

Tuna Italiano

Ingredients

3 tablespoons olive oil
1 clove garlic, sliced
1 white onion, diced
1 cup water
2 (6 ounce) cans tuna in olive oil
1 (6 ounce) can pitted black olives, drained and chopped
1 (15 ounce) can garbanzo beans, drained and rinsed
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper
1 pound penne pasta
1/4 cup grated Romano cheese

Directions

In a large saucepan, heat olive oil over medium heat. Saute garlic in oil until golden. Stir in onion and water and cook until onion is soft. Stir in the tuna with its oil, olives, beans, garlic salt and pepper. Cover, reduce heat to medium-low, and simmer while pasta is cooking.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with tuna mixture, top with Romano and serve.

Pasta and Herbs

Ingredients

1/2 pound uncooked pasta
1/2 cup butter
4 cloves garlic, minced
3 tablespoons chopped fresh basil
1 tablespoon chopped fresh thyme
1 teaspoon dried marjoram
1 teaspoon ground savory
1 tablespoon chopped fresh parsley
salt to taste
ground black pepper to taste
2 tablespoons sliced black olives

Directions

Cook pasta according to the package directions.

Meanwhile, melt the butter or margarine over medium heat. Stir in the garlic and cook for a couple of minutes. Stir in the herbs.

Drain the pasta and transfer to a large bowl. Add the butter mixture and toss. Season with salt and pepper. Sprinkle with black olive slices and serve.

Zucchini Pasta Bake

Ingredients

8 ounces penne pasta
1/4 cup Parmesan cheese
1/2 cup crushed saltine crackers
1 tablespoon olive oil
1/2 onion, chopped
2 cups chopped zucchini
1 tomato, chopped
2 cloves garlic, minced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1 pinch dried celery flakes
salt and pepper to taste
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta, cook for 10 to 12 minutes, until al dente, and drain. Lightly grease a medium casserole dish.

Preheat oven to 350 degrees F (175 degrees C). In a blender or food processor, thoroughly mix the Parmesan cheese and crackers.

Heat the oil in a skillet over medium heat. Place the onion in the skillet, and cook and stir until tender. Mix in the zucchini, tomato, and garlic, and season with oregano, basil, celery, salt, and pepper. Continue to cook and stir until the zucchini is tender.

In the prepared casserole dish, mix the pasta with the vegetable mixture and mozzarella cheese. Top evenly with the Parmesan cheese mixture.

Bake 25 minutes in the preheated oven, or until the topping is lightly browned. Allow to sit 5 minutes before serving.

Ingredients

1 cup ziti pasta
1 cup rotelle pasta
1 cup seashell pasta
1 1/2 pounds lean ground beef
8 ounces shredded Cheddar cheese
8 ounces shredded mozzarella cheese
1 (8 ounce) package sliced pepperoni sausage
3 (14 ounce) cans pizza sauce
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add ziti, rotelle and seashell pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet, cook ground beef over medium-high heat until brown. Drain.

In large Dutch oven, combine pasta, ground beef, cheddar, mozzarella, pepperoni and pizza sauce, stir well. Sprinkle Parmesan over all and bake 45 minutes, or until top is golden and bubbly.

Creamy Macaroni with Asparagus Without the

Ingredients

1/4 cup olive oil
1 large clove garlic, crushed
1 1/2 pounds fresh asparagus,
trimmed and cut into 1 inch pieces
3/4 pound ditalini pasta
salt and pepper to taste
4 cups boiling water, or as needed
3 eggs, beaten
3/4 cup grated Romano cheese
(such as Locatelli®)
3 tablespoons chopped fresh
parsley, plus extra for garnish

Directions

Heat olive oil in a large saucepan over medium heat, and cook and stir the garlic until just beginning to turn golden, about 2 minutes. Stir in the asparagus, and cook and stir until the pieces are bright green, about 2 more minutes. Stir in the pasta, tossing to coat with oil, and sprinkle with salt and pepper.

Pour boiling water into the saucepan, and bring back to a boil. This recipe should be as dry as possible. Stir the pasta mixture frequently to prevent sticking, and cook the pasta until tender but still firm to the bite, about 10 minutes. Remove the pot from the heat. If there is excess liquid, drain from the pasta.

Stir the eggs, grated Romano cheese, and parsley together in a bowl. Pour into the pasta mixture, stirring and pouring simultaneously until the eggs cook with the heat of the pasta. Sprinkle with additional parsley leaves, and serve.

Crab Stuffed Manicotti

Ingredients

- 8 manicotti shells
- 1 1/2 cups ricotta cheese
- 1 (6 ounce) can lump crabmeat
- 2 tablespoons minced fresh parsley
- 1 tablespoon grated onion
- 1 (16 ounce) jar Alfredo pasta sauce
- 1 teaspoon white sugar
- 1/2 cup chicken broth
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried marjoram
- 1/8 teaspoon garlic powder
- 1/8 teaspoon dried thyme

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add manicotti shells and cook for 8 to 10 minutes, until tender but not mushy. Drain.

In a medium bowl, stir together the ricotta cheese, crab, parsley and onion. Spoon into the manicotti shells. Place in a buttered 11x7 inch baking dish.

In a saucepan, stir together the Alfredo sauce and chicken broth. Season with basil, marjoram, garlic powder and thyme. Heat until warm over medium heat. Pour over the shells in the baking dish.

Bake uncovered for 30 minutes in the preheated oven. Let stand for about 5 minutes before serving.

Coconut Milk Shrimp Soup

Ingredients

3 tablespoons vegetable oil
1 clove garlic, crushed
1 green onions, chopped
5 fresh mushrooms, chopped
3 tomatoes - blanched, peeled, and chopped
1/2 teaspoon salt
1/2 tablespoon fresh lime juice
3 large carrots, chopped
3 tablespoons vegetable oil
1 clove garlic, crushed
1 teaspoon ground cumin
1 teaspoon coriander seed
1 teaspoon ground turmeric
1 fresh jalapeno pepper, sliced
2 green onions, chopped
1/2 teaspoon salt
1 1/2 tablespoons fresh lime juice
1 (13.5 ounce) can coconut milk
1/2 (8 ounce) can peas, drained
2 cups cooked, peeled, and deveined shrimp
1 (5 ounce) package vermicelli pasta
1 sprig fresh cilantro, chopped

Directions

Heat 3 tablespoon vegetable oil in a skillet over medium heat. Fry 1 clove garlic and 1 chopped green onion in the hot oil 30 to 60 seconds. Add the mushrooms, tomatoes, salt, and 1/2 tablespoon lime juice and cook until the tomatoes are soft, 3 to 5 minutes; set aside.

Bring a pot of water to a boil; add the carrots and cook until fork tender, 5 to 7 minutes; drain and set aside.

Heat another 3 tablespoons of vegetable oil in a large saucepan, cook the other clove of garlic in the hot oil 30 to 60 seconds. Add the cumin, coriander seed, and turmeric; cook another 1 to 2 minutes, allowing the spices to slightly burn on the bottom of the pan. Stir in the jalapeno pepper, 2 chopped green onions, 1/2 teaspoon salt, 1 1/2 tablespoon lime juice and the tomato mixture in with the spice mixture, scraping the bottom of the pan with a spatula to loosen the spices. Whisk in the coconut milk; simmer 6 minutes.

Add the cooked shrimp, carrots, and peas to the soup and stir; simmer until hot, 3 to 5 minutes. Submerge the vermicelli pasta in the soup and allow to cook until the pasta is softened, 5 to 7 minutes more. Garnish with chopped cilantro.

Asparagus, Chicken and Penne Pasta

Ingredients

1 (16 ounce) package dry penne pasta
2 tablespoons olive oil, divided
3/4 pound skinless, boneless chicken breast meat - cut into bite-size pieces
4 cloves garlic, minced
12 ounces asparagus, trimmed and cut into 1 inch pieces
1 teaspoon crushed red pepper flakes
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, and transfer to a large bowl.

Heat 1 tablespoon olive oil in a large skillet over medium heat. Saute chicken until firm and lightly browned; remove from pan. Add the remaining tablespoon of olive oil to the skillet. Cook and stir garlic, asparagus, and red pepper flakes in oil until asparagus is tender. Stir in chicken, and cook for 2 minutes to blend the flavors. Season with salt and pepper.

Toss pasta with chicken and asparagus mixture. Sprinkle with Parmesan cheese.

Rotini with Shrimp

Ingredients

4 quarts water
8 ounces uncooked spiral pasta
1 1/2 pounds uncooked medium shrimp, peeled and deveined
CREAMY LEMON SAUCE:
1 tablespoon butter or stick margarine
2 tablespoons all-purpose flour
1 1/2 cups 2% milk
1/3 cup white wine or chicken broth
1 tablespoon grated lemon peel
1 teaspoon dill weed
1 garlic clove, minced
3/4 teaspoon salt
1/8 teaspoon white pepper
1/4 cup finely chopped green onions

Directions

In a Dutch oven, bring water to a boil. Stir in pasta; return to a boil. Boil, uncovered, for 5 minutes. Add shrimp; boil 3 minutes longer or until pasta is tender and shrimp turn pink.

In a saucepan, melt butter. Stir in flour until smooth; gradually add milk. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Stir in the wine or broth, lemon peel, dill, garlic, salt and pepper. Drain pasta and shrimp; place in a serving bowl. Add sauce and toss to coat. Sprinkle with onions.

Summer Pasta with Basil, Tomatoes and Cheese

Ingredients

2 pounds vine ripened tomatoes, seeded and diced
3 cloves garlic, minced
1/2 cup chopped fresh basil
1 tablespoon chopped fresh mint leaves
3/4 teaspoon salt
1/2 teaspoon freshly ground black pepper
1/4 teaspoon crushed red pepper flakes
1/2 cup olive oil
1/4 cup cream sherry
12 ounces spaghetti
1/2 cup freshly grated Asiago cheese
2 cups fontina cheese, shredded

Directions

In a medium bowl, toss together tomatoes, garlic, basil, mint, salt and black pepper, hot pepper flakes, olive oil, and cream sherry. Let stand at room temperature for up to 2 hours, stirring occasionally.

Cook the pasta In a large pot of boiling salted water until tender, but firm to the bite.

Drain the pasta, and transfer to a large serving bowl. Drain 1/4 cup of the liquid from the tomato mixture, and toss with the pasta to coat. Add cheese, and toss until it begins to melt. Add the tomato mixture, and toss until mixed.

Pork and Sea Shells with Summer Vegetables

Ingredients

1 (16 ounce) package seashell pasta
3 tablespoons olive oil, divided
6 boneless pork loin chops, cut into bite sized pieces
Worcestershire sauce to taste
salt and pepper to taste
1 medium green bell pepper, chopped
1 yellow squash, cut into bite sized pieces
1 zucchini, cut into bite sized pieces
6 ounces fresh mushrooms, sliced
1 medium onion, chopped
3 cloves garlic, finely chopped
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes with juice
2 tablespoons tomato paste
1/4 cup red wine
2 1/3 tablespoons dried basil
1 teaspoon dried thyme
1 teaspoon dried oregano
2 bay leaves
1 dash red pepper flakes
grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 1 tablespoon olive oil in a large skillet over medium-high heat. Place the pork in the skillet, and season with Worcestershire sauce, salt, and pepper. Cook and stir 10 minutes, or until almost done. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium heat. Cook and stir the green pepper, squash, zucchini, mushrooms, onion, and garlic 3 to 4 minutes. Return the pork to the skillet.

Mix in the tomato sauce, diced tomatoes, tomato paste, and wine into the skillet. Season with basil, thyme, oregano, bay leaves, and red pepper flakes. Reduce heat to low, and simmer 35 minutes. Remove the bay leaves, and serve over the cooked pasta with a sprinkling of Parmesan cheese.

Mom's Baked Macaroni and Cheese

Ingredients

1 (16 ounce) package macaroni
1 (10.75 ounce) can condensed Cheddar cheese soup
1 cup milk
1 pound shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place macaroni in a 2 quart casserole dish. Stir in cheese soup and milk until well combined. Sprinkle with shredded Colby.

Bake 25 to 30 minutes, or until cheese is brown and bubbly.

Shrimp Linguine

Ingredients

1 (12 ounce) package linguine pasta
1/4 pound bacon
2 tablespoons olive oil
3 cloves garlic, minced
2 tablespoons chopped fresh oregano
2 tablespoons chopped fresh basil
3 roma (plum) tomatoes, seeded and chopped
1/2 cup chopped green onions
1 cup half-and-half cream
1/4 cup freshly grated Parmesan cheese
1/4 cup shredded Monterey Jack cheese
1 pound cooked shrimp
1/4 cup toasted pine nuts (optional)

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

Heat olive oil in a large skillet over medium heat. Saute garlic, basil, and oregano in oil for 1 minute. Stir in tomatoes and green onions, and saute for 3 minutes. Add bacon, half and half, Parmesan cheese, and Monterey Jack cheese. Cook until cheese is just melted. Stir in shrimp, and cook until heated through, about 2 minutes.

Serve sauce over pasta, and sprinkle with pine nuts.

Minestrone Soup

Ingredients

4 cups vegetable stock
2 (14.5 ounce) cans stewed tomatoes
1 large potato, cubed
1 onion, chopped
2 stalks celery, chopped
2 carrots, chopped
1 large head cabbage, finely chopped
2 tablespoons Italian seasoning
1 (15 ounce) can kidney beans
3 cups fresh corn kernels
1 large zucchini, sliced
1 cup uncooked orzo pasta
salt and pepper to taste

Directions

In a large soup pot combine the vegetable stock, the undrained tomatoes, potato, onion, celery, carrot, cabbage and Italian seasoning. Bring to a boil and reduce heat. Simmer for about 15 minutes.

Stir in the beans, corn, zucchini and pasta; simmer for 10 to 15 more minutes until the vegetables are tender. Season with salt and pepper.

Pesto Pasta

Ingredients

1/2 cup chopped onion
2 1/2 tablespoons pesto
2 tablespoons olive oil
2 tablespoons grated Parmesan cheese
1 (16 ounce) package pasta
salt to taste
ground black pepper to taste

Directions

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, heat the oil in a frying pan over medium low heat. Add pesto, onion, and salt and pepper. Cook about five minutes, or until onions are soft.

In a large bowl, mix pesto mixture into pasta. Stir in grated cheese. Serve.

Noodles a la Pakistan

Ingredients

1 (16 ounce) package pasta
1 pound lean ground beef
3 (8 ounce) cans tomato sauce
1/3 cup sour cream
1 (16 ounce) package cottage cheese
1 (8 ounce) package cream cheese, sliced
1 tablespoon diced green bell pepper
1/2 cup chopped green onions

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a large skillet saute one pound of ground beef. Stir in one can of the tomato sauce and cook together slightly. Add the additional 2 cans of tomato sauce and 1/3 cup sour cream; heat gently.

To assemble, in a greased 9x13 inch layer the cooked and drained pasta, then the carton of cottage cheese, and sliced cream cheese. Pour the hamburger mixture over the top and sprinkle with the diced green pepper and sliced green onions.

Bake in a preheated 350 degree F(175 degree C) oven for 35 to 40 minutes. Let stand 10 to 15 minutes before serving.

Easy Creamy Chicken Mushroom Sauce

Ingredients

1 tablespoon butter
1 onion, chopped
1 pound fresh mushrooms, sliced
5 cloves garlic, minced
1 pound small shell pasta
1 (10.75 ounce) can condensed cream of mushroom soup
1/8 cup heavy cream
5 teaspoons ground black pepper, or to taste
2 tablespoons paprika
1 pinch salt
3 cups shredded Medium Cheddar cheese
2 cups chicken breasts, cooked and chopped

Directions

In a large skillet, melt butter over medium heat and add onion, mushrooms and garlic; saute until golden brown.

Bring a large pot of lightly salted water to a boil; add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium-low heat, combine soup, cream, ground black pepper, paprika and salt; heat until sauce thickens.

Add mushroom mixture to sauce and bring to a slow boil over medium heat; stir in cheese and chopped chicken.

Pour sauce onto pasta; serve.

Sharktooth Pasta

Ingredients

8 ounces dry farfalle (bow tie)
pasta
1 (10.75 ounce) can condensed
cream of chicken soup
1/4 cup milk
2 tablespoons shredded Cheddar
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return pasta to pot; stir in soup and milk. Cook and stir over medium heat until heated through. Add cheese; cook and stir just until cheese is melted. Serve hot.

Blue Cheese Fettucine

Ingredients

2 tablespoons butter
1 large zucchini, sliced
3 cloves garlic, crushed
1/2 cup white wine
4 ounces blue cheese, crumbled
1 1/2 cups heavy cream
freshly ground black pepper to taste
1 (16 ounce) package fettuccine
3 tablespoons freshly grated Parmesan cheese
2 tablespoons chopped fresh parsley, for garnish

Directions

Heat butter in a large skillet over medium heat. Stir in the zucchini and garlic; cook until the zucchini is tender. Stir in wine, blue cheese, cream, and pepper; simmer 10 minutes.

Meanwhile, bring a large pot of water to boil. Add fettuccini, and cook until tender, about 6 to 8 minutes. Drain, rinse under warm water, and drain again.

Return pasta to the pot, and toss with sauce over low heat. Serve with Parmesan and parsley sprinkled over the top.

Cheese Spaghetti

Ingredients

1 pound spaghetti
1/4 cup butter
1/4 cup milk
1 pound diced processed
American cheese
1 teaspoon garlic powder
1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Return to pot over low heat. Stir in butter until melted. Stir in milk and cheese until melted and smooth. Season with garlic powder and pepper and serve.

Chicken Soup With Pasta and White Beans

Ingredients

1 recipe Fast Chicken Soup Base
2 (16 ounce) cans white beans,
drained
1 cup small pasta, such as ditalini
1 (14.5 ounce) can diced tomatoes
2 teaspoons minced fresh
rosemary
1/2 cup chopped fresh parsley
1/2 teaspoon salt and pepper to
taste
1/2 cup grated Parmesan cheese

Directions

Prepare Fast Chicken Soup Base. Bring to a simmer.

Add these, then simmer until tender, 10-20 minutes: 2 16-ounce cans white beans, drained; 1 cup small pasta, such as ditalini; 1 14.5-ounce can diced tomatoes; 2 tsps. minced fresh rosemary.

Before removing from heat, stir in: 1/2 cup chopped fresh parsley.

Final touch: Add salt and pepper, to taste. Serve soup with grated Parmesan cheese.

Creamy Smoked Salmon Pasta

Ingredients

6 tablespoons butter
1/2 onion, finely chopped
2 tablespoons all-purpose flour
2 teaspoons garlic powder
2 cups skim milk
1/2 cup grated Romano cheese
1 cup frozen green peas, thawed and drained
1/2 cup canned mushrooms, drained
10 ounces smoked salmon, chopped
1 (16 ounce) package penne pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Saute onion in butter until tender.

Stir flour and garlic powder into the butter and onions. Gradually stir in milk. Heat to just below boiling point, and then gradually stir in cheese until the sauce is smooth. Stir in peas and mushrooms., and cook over low heat for 4 minutes.

Toss in smoked salmon, and cook for 2 more minutes. Serve over pasta.

Smoked Sausage with Pasta

Ingredients

4 ounces uncooked angel hair pasta
1/2 pound reduced-fat smoked turkey sausage, cut into 1/2-inch slices
2 cups sliced fresh mushrooms
2 garlic cloves, minced
4 1/2 teaspoons minced fresh basil
1 tablespoon olive or canola oil
1 cup julienned, seeded, plum tomatoes
1/8 teaspoon salt
1/8 teaspoon pepper

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the sausage, mushrooms, garlic and basil in oil until mushrooms are tender. Drain pasta; add to the sausage mixture. Add the tomatoes, salt and pepper; toss gently. Heat through.

Mushroom Tuna Noodle Casserole

Ingredients

5 cups dry egg noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 1/2 cups water
2 (12 ounce) cans tuna, drained and flaked
1 (10 ounce) package frozen green peas
1 (10 ounce) package frozen carrots
2 (15 ounce) cans sliced potatoes, drained
salt to taste
ground black pepper to taste
paprika to taste
3/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a mixing bowl combine soup, milk, and water. Pour a small amount of the mixture into a 9x13 inch baking dish; enough to just cover the bottom.

Layer the cooked noodles, flaked tuna, peas, carrots, and potatoes until all used up. Pour the remaining soup mixture over the layers. Sprinkle with salt, pepper, and paprika. Lightly coat the entire casserole with bread crumbs.

Cover and bake in preheated oven for 45 minutes.

Grilled Sweet Italian Chicken Sausage with

Ingredients

1 (16 ounce) package al fresco® All Natural Sweet Italian Chicken Sausage
2 teaspoons olive oil
1 cup chopped onion
1 teaspoon minced garlic
3/4 cup dry red wine
1 (14.5 ounce) can diced tomatoes with Italian herbs, with juices
1 teaspoon dried oregano
1/2 cup light cream (table cream)
1/2 pound uncooked linguine
2 tablespoons shredded Parmesan cheese
Fresh oregano leaves for garnish (optional)

Directions

Prepare grill for direct cooking and preheat grill to medium temperature range.

Grill sausage links over direct heat, turning every minute. Remove from grill. Cool slightly. Cut sausage into 1/4-inch circles.

Meanwhile, over medium-high heat, heat oil in a large heavy skillet. Add onions and saute for about 2 minutes, stirring occasionally. Add garlic and cook, just until fragrant, about 30 seconds. Reduce the heat to low and add wine, tomatoes, sausage, oregano and 1/4 tsp each salt and pepper. Cook about 3 minutes. Add cream and cook for one minute.

Meanwhile, cook linguine in boiling salted water according to package directions. Cook until al dente. Drain. Portion cooked linguine onto 4 warm plates or pasta bowls. Spoon sausage/sauce over pasta. Sprinkle each with Parmesan and garnish with fresh oregano.

Easy Fettucine Alfredo

Ingredients

8 ounces dry fettuccine pasta
1 tablespoon olive oil
1 cup evaporated skim milk
1/3 cup grated Parmesan cheese
1/2 teaspoon dried basil
1 1/2 lemons, juiced
1 pinch ground black pepper

Directions

Cook pasta according to package directions. Drain; immediately return to pan. Add olive oil; toss to coat. Add evaporated milk, 1/3 cup Parmesan cheese, dried basil, lemon juice, and pepper. Cook over medium-high heat until bubbly, stirring constantly. Top with additional Parmesan cheese and fresh basil.

A Farewell to Basil Fettuccine

Ingredients

3/4 cup chopped fresh basil
1 1/2 cups all-purpose flour
1 egg
1 teaspoon olive oil
2 tablespoons water
2 1/2 tablespoons all-purpose flour

Directions

Using a food processor, process basil leaves until chopped very fine. Add 1 1/2 cups of flour and pulse two or three times, or until combined. Add egg, 1 teaspoon oil, and the water until dough forms a ball shape. If dough seems dry, add a bit more water. Wrap dough in a piece of plastic wrap which has been coated in a few drops of olive oil. Refrigerate dough for 2 hours.

Remove dough from refrigerator, and cut into 6 equal size portions. Run pasta through pasta machine, or roll with rolling pin to desired thickness. Use the additional flour to coat pasta while rolling.

Allow pasta to dry for one hour prior to cooking.

Cook in a large pot of boiling water until al dente. This should take only a 3 to 5 minutes, depending on the thickness of the pasta.

Classic Minestrone

Ingredients

3 tablespoons olive oil
1 leek, sliced
2 carrots, chopped
1 zucchini, thinly sliced
4 ounces green beans, cut into 1 inch pieces
2 stalks celery, thinly sliced
1 1/2 quarts vegetable stock
1 pound chopped tomatoes
1 tablespoon chopped fresh thyme
1 (15 ounce) can cannellini beans, with liquid
1/4 cup elbow macaroni
salt and ground black pepper to taste

Directions

Heat olive oil in a large saucepan, over medium heat. Add leek, carrots, zucchini, green beans and celery. Cover, and reduce heat to low. Cook for 15 minutes, shaking the pan occasionally.

Stir in the stock, tomatoes and thyme. Bring to a boil, then replace the lid, and reduce heat to low; simmer gently for 30 minutes.

Stir in the cannellini beans with liquid and pasta. Simmer for an additional 10 minutes, or until pasta is al dente. Season with salt and pepper to taste before serving.

Bow Tie Pasta with Tomato Tuna Sauce

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1/2 cup whole wheat bread crumbs
1 tablespoon salt
1/2 teaspoon ground black pepper
1 tablespoon lemon zest
1 (15 ounce) can canned beans
1 (6 ounce) can tuna, drained
2 cups tomato sauce
3/4 cup grated Parmesan cheese, divided

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil over high heat. Stir in the pasta and boil until cooked through, but still firm to the bite, about 12 minutes. Drain well.

Heat the olive oil in a large skillet. Toast bread crumbs in oil, about 2 minutes. Season with salt and pepper; stir in lemon zest. Remove seasoned bread crumbs from skillet and drain on paper towels.

Place the skillet back over medium heat. Add the beans, and mash. Stir in the tuna, tomato sauce, and 1/4 cup of the Parmesan cheese. Reduce heat to a simmer and cook for 10 to 15 minutes.

Toss sauce with prepared pasta; place in prepared baking dish. Top with the toasted bread crumbs and remaining 1/2 cup Parmesan cheese. Bake in preheated oven until the cheese melts, about 10 minutes.

Pasta e Fagioli III

Ingredients

1 (16 ounce) package dried navy beans
1 (10 ounce) meaty ham bone or smoked pork hocks
10 cups water

1 (8 ounce) box elbow macaroni
1 tablespoon olive oil
1 onion, chopped
3 cloves garlic, minced
1 (16 ounce) can diced tomatoes
2 stalks celery, diced
1 carrot, diced
1/2 teaspoon red pepper flakes, or to taste
1 cup water
salt and pepper to taste
2 tablespoons chopped fresh parsley

Directions

Place navy beans, ham bone, and 10 cups of water into a large saucepan or Dutch oven. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the beans are tender, from 1 1/2 to 2 hours.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, rinse with cold water to chill, then set aside.

Once beans are nearly ready, heat olive oil in a Dutch oven over medium heat. Stir in onion and garlic, cook until the onion has softened and turned translucent, about 5 minutes. Stir in tomatoes, celery, carrot, red pepper flakes, and 1 cup of water; bring to a simmer, then reduce heat to medium-low and cook until the carrot has softened, about 10 minutes. While the tomato mixture simmers, remove the ham bone from the beans. Separate the meat from the bone; dice the meat, and discard the bone.

To finish the soup, stir the beans, cooked macaroni, and diced ham into the tomato mixture; add additional water if needed to make a chunky soup. Season to taste with salt and pepper; simmer until the macaroni and beans are both quite tender, from 5 to 15 minutes. Stir in chopped parsley before serving.

Ragu® No Boiling Baked Ziti

Ingredients

1 (26 ounce) jar Ragu® Chunky Pasta Sauce
1 1/2 cups water
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
8 ounces uncooked ziti pasta

Directions

Preheat oven to 400 degrees F. Combine Pasta Sauce and water in large bowl. Stir in ricotta cheese, 1 cup mozzarella cheese and Parmesan cheese, then uncooked ziti.

Evenly spoon ziti mixture into 13 x 9-inch baking dish. Cover tightly with aluminum foil and bake 55 minutes.

Remove foil and sprinkle with remaining 1 cup mozzarella cheese. Bake uncovered an additional 5 minutes. Let stand 10 minutes before serving.

Turkey and Tortellini Alfredo

Ingredients

1 (9 ounce) package refrigerated cheese tortellini
2 tablespoons butter
1 teaspoon minced garlic
1 (15 ounce) jar prepared Alfredo sauce
1/4 cup milk
salt and pepper to taste
2 cups cubed cooked turkey
1/2 cup shredded mozzarella cheese, or to taste
2 tablespoons grated Parmesan cheese, or to taste

Directions

Bring a saucepan of lightly salted water to a boil, stir in the tortellini, bring back to a boil, reduce heat, and simmer the tortellini until they're cooked but not completely tender, about 5 minutes. Drain the tortellini in a colander set in the sink.

Preheat oven to 325 degrees F (165 degrees C). Grease a 1 1/2-quart oval baking dish.

Heat the butter in a skillet over medium heat. Cook and stir the garlic until fragrant, about 2 minutes. Whisk in the Alfredo sauce and milk; season to taste with salt and pepper. Bring the mixture to a simmer over medium-low heat. Stir in the the tortellini and turkey, mixing just enough to coat the pasta and turkey with the sauce. Spoon the mixture into the prepared baking dish, and sprinkle the top with mozzarella and Parmesan cheeses.

Bake in the preheated oven until the casserole is hot and bubbling and the cheese topping has melted and begun to brown, 15 to 20 minutes.

Sweet Pepper Pasta Toss with Kale

Ingredients

1 (8 ounce) package uncooked farfalle (bow tie) pasta
1 tablespoon olive oil
1 medium red bell pepper, chopped
1 medium yellow bell pepper, chopped
1 cup roughly chopped kale
4 cloves garlic, chopped
1 pinch dried basil
1 pinch ground cayenne pepper
salt and ground black pepper to taste
8 ounces feta cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a skillet over medium heat. Stir in red pepper, yellow pepper, kale and garlic. Season with basil, cayenne pepper, salt and black pepper. Cook until vegetables are tender.

In a large bowl, toss cooked pasta with skillet mixture. Sprinkle with feta cheese to serve.

Pasta Fagioli

Ingredients

2 stalks celery, chopped
1 onion, chopped
3 cloves garlic, minced
2 teaspoons dried parsley
1 teaspoon Italian seasoning
1/4 teaspoon crushed red pepper flakes
salt to taste
1 (14.5 ounce) can chicken broth
2 medium tomatoes, peeled and chopped
1 (8 ounce) can tomato sauce
1/2 cup uncooked spinach pasta
1 (15 ounce) can cannellini beans, with liquid

Directions

In a large saucepan over medium heat, cook celery, onion, garlic, parsley, Italian seasoning, red pepper and salt until onion is translucent. Stir in chicken broth, tomatoes and tomato sauce, and simmer on low for 15 to 20 minutes.

Add pasta and cook 10 minutes, until pasta is tender.

Add undrained beans and mix well. Heat through. Serve with grated Parmesan cheese sprinkled on top.

Ingredients

2 (10.75 ounce) cans condensed tomato soup
2 (15 ounce) cans tomato sauce
2 (6 ounce) cans tomato paste
1 pound turkey sweet Italian sausages, casings removed
1 pound turkey hot Italian sausages, casings removed
1 1/2 (16 ounce) packages mostaccioli pasta
1/2 cup milk
2 (16 ounce) packages shredded mozzarella cheese

Directions

Pour the tomato soup, tomato sauce and tomato paste into a slow cooker, and stir to blend. Crumble in the sweet and hot Italian sausages. Cover, and cook on low for 4 to 6 hours, stirring occasionally until the meat is cooked through, and the sauce is flavorful.

When the tomato sauce is almost done, bring a large pot of lightly salted water to a boil. Add the mostaccioli pasta, and cook for 8 to 10 minutes, until tender. Drain and rinse.

Preheat the oven to 375 degrees F (190 degrees C). Coat a 9x13 inch baking dish and an 8x8 inch baking dish with cooking spray. Layer the noodles and cheese in the two dishes to an even depth ending with cheese on the top, splash a little bit of the milk over each layer of cheese as you go except for the top layer.

Bake for 15 minutes, or until cheese is melted and a little brown on the top. Cut into wedges, and spoon the sauce over them to serve.

Slow Cooker Italian Sausage Subs

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage
1 red pepper, sliced
1 green pepper, sliced
1 small onion, sliced
1 (26 ounce) jar tomato pasta sauce
5 sub buns
5 slices provolone cheese

Directions

In nonstick skillet over medium heat, cook sausage until brown. Place in slow cooker. Add peppers and onion. Top with pasta sauce. Cover and cook on low 4 to 6 hours until sausage is fully cooked. Place sausage in buns; top with peppers, onions, pasta sauce and cheese.

Spicy Ham and Apple Pasta Salad

Ingredients

2 cups farfalle (bow tie) pasta
2 cups cubed cooked ham
2 apples, cored and sliced with peel
1 cup pineapple preserves
1 cup apple jelly
1/2 cup prepared horseradish
1 1/2 teaspoons dry mustard
1 teaspoon ground black pepper
8 ounces mixed salad greens

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and run under cold water. Transfer to a large bowl with ham and apples and set aside.

In a small bowl, whisk together the preserves, apple jelly, horseradish, mustard and black pepper. Pour over the ham/pasta mixture and toss to combine. Cover and refrigerate salad for 30 minutes. When ready to serve, place mixed salad greens on 4 plates and arrange ham salad on top.

Linguine Pasta with Shrimp and Tomatoes

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
4 cups diced tomatoes
1 cup dry white wine
2 tablespoons butter
salt and black pepper to taste

1 (16 ounce) package linguine pasta

1 pound peeled and deveined medium shrimp
1 teaspoon Cajun seasoning
2 tablespoons olive oil

Directions

Heat 2 tablespoons of olive oil in a large saucepan over medium heat. Stir in the garlic; cook 2 minutes. Add the tomatoes, and wine. Bring to a simmer and cook 30 minutes, stirring frequently. Once the tomatoes have simmered into a sauce, stir in the butter and season with salt and pepper.

Fill a large pot with lightly-salted water; bring to a rolling boil; stir in the linguine and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Season the shrimp with the Cajun seasoning, salt, and pepper. Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Stir in the shrimp and cook until pink on the outside and no longer translucent in the center, about 5 minutes. Stir the shrimp into the pasta sauce, then stir the sauce into the linguine to serve.

Lemon Mint Sauce with Shrimp

Ingredients

1 red bell pepper, julienned
3/4 pound large cooked shrimp,
peeled and deveined
1/2 cup chopped fresh mint
leaves
1/4 cup fresh lemon juice
2 teaspoons grated lemon zest
3 tablespoons olive oil
3/4 teaspoon salt
1/4 teaspoon ground black
pepper
1 pound dry fettuccini pasta

Directions

Bring a large pot of lightly salted water to a boil. Meanwhile prepare the remaining ingredients.

In a large mixing bowl, combine the red pepper, shrimp, mint, lemon juice, lemon zest, olive oil, salt and pepper. Mix thoroughly.

Add pasta to the boiling water and cook for 8 to 10 minutes or until al dente; drain. Add the pasta to the shrimp mixture and toss to coat well.

Spaghettini Chicken

Ingredients

2 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
4 cups chicken broth
1 (14.5 ounce) can Italian-style diced tomatoes, drained
1 teaspoon dried basil, crumbled
salt and pepper to taste
12 ounces spaghettini
2 cups diced, cooked chicken breast meat
15 leaves fresh spinach, cleaned
1/4 cup grated Parmesan cheese

Directions

Heat olive oil in a large saucepan over medium heat; saute onion and garlic until onion is translucent.

Stir in broth and tomatoes; sprinkle basil into sauce and season with salt and pepper to taste. Simmer for 15 minutes over medium-low heat.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place pasta into serving bowls.

Place cooked chicken in sauce to heat through; drop in spinach just before serving to cook for 2 to 3 minutes.

Spoon sauce over hot pasta and sprinkle with Parmesan cheese.

Garbanzo Tomato Pasta Soup

Ingredients

3 (14.5 ounce) cans vegetable broth
3/4 cup small seashell pasta
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 (15 ounce) can garbanzo beans, drained and rinsed
1 (28 ounce) can whole peeled tomatoes, chopped, juice reserved
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
salt and pepper to taste

Directions

Bring vegetable broth to a boil in a large pot. Add pasta and cook for 8 to 10 minutes or until al dente.

Meanwhile, heat oil in a small skillet over medium heat. Saute onions and garlic until translucent. Stir into pasta and add garbanzo beans, tomatoes, basil, thyme, salt and pepper. Heat through and serve.

Easy Smoked Salmon Pasta

Ingredients

1 (8 ounce) package linguine pasta
1 tablespoon butter
1 tablespoon extra-virgin olive oil
1 shallot, minced
1 ounce smoked salmon, cut into small pieces
1 tablespoon reduced-fat cream cheese
3 tablespoons milk

Directions

Fill a large pot with lightly-salted water and bring to a rolling boil. Stir the linguine into the water and return to a boil. Cook uncovered until the pasta has cooked through but is still firm to the bite, about 11 minutes; drain, reserving 2 tablespoons of the water.

Melt the butter with the olive oil in a saucepan over medium-low heat; when the mixture begins to bubble, add the shallots and cook until softened. Stir the salmon, cream cheese, and milk into the shallot mixture. Mix the reserved water from the pasta into the mixture. Transfer to a large bowl and toss with the pasta to serve.

Quick Mediterranean Pasta

Ingredients

8 ounces spaghetti
1/4 cup bread crumbs
1 teaspoon dried oregano
1 teaspoon dried basil
1 tablespoon olive oil

Directions

In a large pot with boiling salted water cook spaghetti pasta until al dente. Rinse with cool water. Drain well.

In a large bowl mix the bread crumbs, oregano, basil, and cooled pasta. Pour olive oil to your liking over the mixture.

Serve salad cold.

Chicken Veronica

Ingredients

1/4 cup extra-virgin olive oil
2 1/2 pounds chicken breast cutlets, pounded to 1/4 inch thickness
1 cup all-purpose flour for dusting
4 cloves garlic, chopped
1 shallot, chopped
3 tablespoons chopped oil-packed sun-dried tomatoes
3 slices pancetta bacon, finely chopped
3/4 cup good quality dry sherry wine
1/2 cup chicken stock
2 egg yolks
1/2 cup heavy cream
2 tablespoons Brie cheese - rind removed, room temperature
salt and pepper to taste
1 teaspoon chopped fresh parsley

Directions

Heat the olive oil in a large skillet over medium-high heat. Dredge the chicken in flour, shaking off any excess. Fry chicken in the hot oil until brown on both sides. Remove from the skillet and set aside.

Add the garlic, shallot, sun-dried tomatoes and pancetta to the skillet and reduce the heat to medium. Cook and stir for a few minutes, until garlic is fragrant and pancetta is cooked. Stir in the sherry, loosening any bits stuck to the bottom of the pan. Simmer until reduced by half. Stir in the chicken stock and cook until reduced by half again.

Whisk together the egg yolks and heavy cream; mix into the skillet. Season with salt and pepper. Return the chicken to the skillet and cook for a few minutes, until chicken is coated and sauce is thick. Stir in the Brie cheese until smooth. Remove from the heat and sprinkle with parsley. Serve over rice or angel hair pasta.

Everything in the Fridge Pasta Sauce

Ingredients

1 tablespoon olive oil
4 roma (plum) tomato
1 green bell pepper, chopped
1 tablespoon chopped fresh cilantro
4 cloves garlic, chopped
1/4 cup chopped white onion
1 (15 ounce) can tomato sauce
2 tablespoons grated Parmesan cheese
1 (6 ounce) can black olives, drained and sliced

Directions

Heat olive oil in a large skillet and saute tomato, green peppers, cilantro, garlic and onion for 5 minutes or so to retain crispness. Add tomato sauce and simmer for 10 to 15 minutes. Mix in olives, parmesan cheese.

Mozechilli Casserole

Ingredients

1 pound lean ground beef
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) package rotini pasta
2 cups mozzarella cheese,
shredded

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In a skillet, cook beef until brown over medium heat. Drain excess fat from meat.

Add spaghetti sauce and rotini pasta to browned beef. In a three quart casserole dish layer meat mixture, followed with the mozzarella cheese, repeat.

Bake in preheated oven for 25 minutes.

Rotini and Salami Casserole

Ingredients

1 (16 ounce) package uncooked rotini pasta
2 (28 ounce) jars pasta sauce
2 1/4 pounds salami, cubed
2 (8 ounce) packages shredded Italian cheese blend
8 (1 ounce) slices provolone cheese
Italian seasoning to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Place rotini in the pot, and cook for 8 to 10 minutes, until al dente. Drain, and mix with the pasta sauce to coat.

Scoop half the pasta and sauce into a large casserole dish. Layer with 1/2 the salami, and 3/4 of the shredded cheese. Cover with remaining pasta mixture, layer with remaining salami and shredded cheese, and top with provolone slices. Sprinkle with Italian seasoning.

Cover with aluminum foil, and bake 35 minutes in the preheated oven, until bubbly.

The Best Ever Classic Jewish Noodle Kugel

Ingredients

1 (16 ounce) package egg noodles
1/2 cup margarine
4 eggs, beaten
1 cup white sugar
1 1/2 cups applesauce
1 teaspoon vanilla extract
ground cinnamon, for dusting

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Place noodles in a large bowl. Mix margarine into the noodles until melted. Stir in the eggs, sugar, applesauce, and vanilla extract. Pour noodle mixture into a 9x13 inch baking pan, then sprinkle with cinnamon. Cover baking pan with aluminum foil.

Bake in the preheated oven for 30 minutes. Uncover the kugel and bake until golden brown, 20 to 30 minutes.

Shrimp Scampi

Ingredients

8 ounces angel hair pasta
1 3/4 cups low-sodium chicken broth
2 garlic cloves, minced
1/4 teaspoon salt-free lemon-pepper seasoning
1/4 cup chopped green onions, divided
1/4 cup minced fresh parsley, divided
1 pound uncooked shrimp, peeled and deveined

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the broth, garlic, lemon-pepper and 3 tablespoons each green onions and parsley. Bring to a boil.

Add shrimp; cook for 3-5 minutes or until shrimp turn pink. Drain pasta and place in a serving bowl. Top with shrimp mixture and remaining onions and parsley.

Four Cheese Macaroni Casserole

Ingredients

3 cups uncooked macaroni
1 (28 ounce) can whole peeled tomatoes, drained and chopped
1 teaspoon Italian seasoning
1 teaspoon dried oregano
1 teaspoon basil
salt and pepper to taste
1 1/2 cups grated Cheddar cheese
1 1/2 cups shredded mozzarella cheese
3/4 cup freshly grated Parmesan cheese
1/4 cup crumbled feta cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to boil over high heat. Add macaroni, and cook until al dente, about 8 to 10 minutes. Drain, and pour hot pasta into a casserole dish.

Meanwhile, in a large bowl, stir together tomatoes, italian seasoning, oregano, basil, salt, and pepper.

Stir into the hot pasta 1 cup of Cheddar, 1 cup of mozzarella, and 1/2 cup of Parmesan. Continue to stir until the cheeses have melted. Then stir in tomato and herb mixture. Sprinkle 1/2 cup Cheddar, 1/2 cup mozzarella, 1/4 cup Parmesan, and 1/4 cup feta over the top of the casserole.

Bake in preheated oven for 15 to 25 minutes.

Linebacker Lasagna

Ingredients

1 pound ground beef
1 pound ground pork (for a healthier lasagna, substitute beef for pork or turkey)
1 small onion, chopped
1 cup chopped carrots
1 cup chopped celery
1 tablespoon minced garlic, or to taste
1 (24 ounce) jar Newman's Own Marinara with Mushrooms Sauce
1 (16 ounce) package lasagna noodles
1 (16 ounce) container ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Boil lasagna noodles per box directions.

Meanwhile, saute ground beef and/or pork until lightly browned; drain grease from pan. In separate pan, saute onion and garlic in olive oil; add carrots and celery.

When finished, combine meat, vegetables, and 1 jar of Newman's Own Marinara with Mushrooms Pasta Sauce (Newman's Own Garlic Red and Green Pepper is also terrific in this recipe either added or to be used rather than the Mushrooms sauce).

Line baking pan with one layer of noodles; spread meat and veggie mixture; add another layer of noodles and add ricotta cheese (you can also mix the ricotta with a jar of Newman's Own Bombalina sauce for a great twist); place last layer of noodles and spread a thin layer of meat, sauce, and veggie mix; top with grated parmesan cheese.

Bake at 350 degrees for about 20 minutes.

Mushroom Orzo

Ingredients

1/2 cup butter, divided
8 pearl onions
1 cup uncooked orzo pasta
1/2 cup sliced fresh mushrooms
1 cup water
1/2 cup white wine
garlic powder to taste
salt and pepper to taste
1/2 cup grated Parmesan cheese
1/4 cup fresh parsley

Directions

Melt 1/2 the butter in a skillet over medium heat. Stir in the onions, and cook until golden brown. Mix in orzo, mushrooms, and remaining butter. Cook and stir 5 minutes, until butter is melted and mushrooms are tender.

Pour water and wine into the skillet, and bring to a boil. Reduce heat to low. Season with garlic powder, salt, and pepper. Cook 7 to 10 minutes, until orzo is al dente. Stir in the Parmesan cheese and parsley to serve.

Home-Baked Macaroni & Cheese

Ingredients

1 (400 g) package KRAFT Deluxe Original Cheddar Pasta and Sauce
1/2 cup KRAFT Mozza-Cheddar Shredded Cheese, divided
1/2 cup light sour cream
1/4 teaspoon cayenne pepper
6 30% Less Fat RITZ Crackers, crushed
1 tablespoon non-hydrogenated margarine, melted
2 cups frozen peas, cooked

Directions

Heat oven to 375 degrees F.

Prepare Dinner as directed on package. Stir in 1/4 cup shredded cheese, sour cream and pepper.

Spoon into greased 1-1/2-L baking dish; top with remaining shredded cheese, then combined cracker crumbs and margarine.

Bake 20 minutes Let stand 5 minutes before serving. Serve with peas.

Penne a la Vodka III

Ingredients

1 (16 ounce) package dry penne pasta
3 cloves garlic, minced
1 (28 ounce) can crushed tomatoes
2 tablespoons vodka
2/3 cup heavy cream
crushed red pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, saute garlic in a little olive oil. Pour in tomatoes and cook for about 20 minutes. Stir in the vodka. Add cream and red pepper flakes. Cook for another 10 minutes. Serve over the cooked penne.

Pasta Primavera with Smoked Gouda

Ingredients

1 (16 ounce) package whole wheat penne pasta
2 tablespoons olive oil
2 zucchinis, diced
1 green bell pepper, diced
2 carrots, diced
1 (8 ounce) package mushrooms, sliced
3 onions, diced
3 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes, coarsely chopped
1 cup low-sodium chicken broth
2 tablespoons chopped fresh parsley
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/2 teaspoon red pepper flakes
2 tablespoons grated Parmesan cheese
2/3 cup shredded smoked Gouda cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet over medium heat. Stir in the zucchini, bell pepper, carrots, mushrooms, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the garlic and cook for one minute more. Stir in the tomatoes, chicken broth, parsley, basil, oregano, and red pepper flakes. Bring to a boil, then reduce heat to low and simmer until sauce thickens. Stir in the pasta and cook until heated through, about 2 minutes. Top with Parmesan and Gouda cheeses before serving.

Pizza Casserole

Ingredients

2 (7.25 ounce) packages
uncooked macaroni and cheese
1 (14 ounce) can pizza sauce
1 (8 ounce) package mozzarella
cheese, shredded and divided
1/4 cup grated Parmesan cheese,
divided
6 ounces pepperoni sausage,
sliced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or about 3 minutes before cooked; drain and place noodles in a 9x13 inch baking dish.

Preheat oven to 400 degrees F (200 degrees C).

Stir in pizza sauce, powdered cheese packets from macaroni and cheese mix, 1/2 the mozzarella cheese, 1/2 the Parmesan cheese, pepperoni and any other pizza toppings that you want to add. Top with the remaining cheeses.

Bake in preheated oven for 45 minutes or until cheese is bubbly; serve.

Pasta with Tomatoes and White Beans

Ingredients

3 cups uncooked penne or medium tube pasta
2 (14.5 ounce) cans Italian-style diced tomatoes
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained
1 (10 ounce) package fresh spinach, chopped
1/2 cup finely crumbled feta cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, bring the tomatoes and beans to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Add spinach; simmer for 2 minutes or until wilted, stirring occasionally. Drain pasta; top with tomato mixture and cheese.

Vodka Rigatoni

Ingredients

1/4 pound chopped prosciutto
2 cups heavy cream
1 (28 ounce) can crushed tomatoes
1 fluid ounce vodka
1 (7 ounce) jar roasted red peppers
2 tablespoons chopped fresh parsley
2 teaspoons garlic powder
1 1/2 teaspoons white sugar
1 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon crushed red pepper flakes (optional)
1 cup grated Parmesan cheese
1 pound rigatoni pasta
1/4 cup green peas

Directions

Drain roasted peppers, reserving a small amount of the liquid. Cut peppers into strips.

Combine prosciutto, cream, crushed tomatoes, vodka, roasted peppers with reserved liquid, parsley, garlic powder, sugar, salt and black pepper, and crushed red pepper in a saucepan. Cover. Cook over medium heat, stirring often, until the sauce comes to a boil. Reduce heat, and simmer for 30 minutes.

Meanwhile, cook pasta according to package directions. Drain, and transfer to a large serving bowl.

Stir cheese into the sauce. Stir sauce into rigatoni, and top with peas.

Ranchero Macaroni Bake

Ingredients

1 (26 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1 cup milk
1 cup Pace® Chunky Salsa
3 cups shredded Cheddar cheese or Monterey Jack cheese
3 cups elbow pasta, cooked and drained
1 cup coarsely crushed tortilla chips

Directions

Stir the soup, milk, salsa, cheese and pasta in a 3-quart shallow baking dish.

Bake at 400 degrees F for 20 minutes or until the pasta mixture is hot and bubbling. Stir the pasta mixture. Sprinkle with the tortilla chips.

Bake for 5 minutes or until the tortillas chips are golden brown.

Hamburger Cheese Bake

Ingredients

1 (16 ounce) package pasta
1 pound lean ground beef
1/2 cup chopped onion
2 (8 ounce) cans tomato sauce
1 teaspoon white sugar
3/4 teaspoon salt
1/4 teaspoon minced garlic
1/4 teaspoon ground black pepper
1 (8 ounce) container cottage cheese
1/4 cup sour cream
1 (8 ounce) package cream cheese, softened
1/3 cup chopped green onions
1/3 cup chopped green bell pepper
1/4 cup grated Parmesan cheese

Directions

In a large pot cook with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large skillet over medium heat cook ground beef and chopped onions until brown. Stir in tomato sauce, sugar, salt, garlic, and pepper. Remove from heat.

In a large bowl combine the cottage cheese, sour cream, softened cream cheese, green onion, and green bell pepper.

To assemble, in a greased 11x7x1 1/2 inch baking dish spread half of the cooked and drained pasta. Top with half of the meat mixture. Cover with cheese mixture and remaining noodles and meat sauce. Sprinkle with grated Parmesan cheese.

Bake in a preheat 350 degree F(175 degrees C) for 30 minutes. Let stand 10 minutes before serving.

Cheesy Vegetables and Noodles

Ingredients

1 (8 ounce) package rigatoni pasta
1 (10 ounce) package frozen
mixed vegetables
2 cups cubed processed cheese
1/2 teaspoon soy sauce
1/2 teaspoon garlic salt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Cook frozen vegetables according to package directions.

In a small saucepan combine processed cheese, soy sauce and garlic salt. Stir over medium heat until cheese is melted.

Combine pasta, vegetables and cheese sauce.

Puttanesca I

Ingredients

8 ounces pasta
1/2 cup olive oil
3 cloves garlic, minced
2 cups chopped tomatoes,
pushed through a sieve
4 anchovy filets, rinsed and
chopped
2 tablespoons tomato paste
3 tablespoons capers
20 Greek olives, pitted and
coarsely chopped
1/2 teaspoon crushed red pepper
flakes

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes or until al dente; drain.

Heat oil in a skillet over low heat; cook garlic in oil until golden. Add sieved tomatoes, and cook 5 minutes. Stir in anchovies, tomato paste, capers, olives, and red pepper flakes. Cook 10 minutes, stirring occasionally.

Toss pasta with sauce, and serve.

Sausage, Apples, and Noodles

Ingredients

1 (16 ounce) package wide egg noodles
1 1/2 pounds sweet Italian sausage, sliced
3/4 cup white sugar
1 teaspoon ground cinnamon
2 tablespoons butter, melted
4 apples - peeled, cored, and thinly sliced
2 tablespoons butter, cut into pieces

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Place a large skillet over medium-high heat; cook the sausages until completely cooked, 5 to 7 minutes.

Stir together the sugar and cinnamon in a small bowl.

Pour the melted butter into the bottom of a 9x13 inch baking dish; layer half of the cooked egg noodles into the bottom of the dish; top with half of the sausage slices and half of the apple slices; sprinkle about half of the cinnamon-sugar mix over the dish. Repeat layers with remaining noodles, sausage, apples, and cinnamon-sugar. Dot with the butter pieces.

Bake in the preheated oven until the apples are soft, 30 to 45 minutes.

Baked Pasta Primavera Casserole

Ingredients

1 (26 ounce) jar RaguB® Old World StyleB® Pasta Sauce
2 cups shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
1 (16 ounce) bag frozen Italian-style vegetables, thawed
8 ounces ziti or penne pasta, cooked and drained

Directions

Preheat oven to 350 degrees F. Combine pasta sauce, 1 cup mozzarella cheese and Parmesan cheese in large bowl. Stir in vegetables and hot ziti.

Spoon pasta mixture into 2-1/2-quart casserole; sprinkle with remaining 1 cup mozzarella cheese.

Bake uncovered 30 minutes or until heated through.

Black Pasta in a Pink Gorgonzola Sauce

Ingredients

1 (16 ounce) package black squid ink pasta
1/4 cup extra virgin olive oil
3 shallots, minced
5 cloves garlic, minced
1 cup white wine
1 cup chicken stock
8 ounces Gorgonzola cheese, crumbled
1 (6 ounce) can tomato paste
5 (1/2 ounce) slices prosciutto, diced
1/4 cup half-and-half cream
salt and freshly ground black pepper to taste
1/4 cup grated Parmesan cheese
6 leaves fresh basil, cut into thin strips

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large heavy skillet over medium heat. Saute shallots and garlic until lightly golden. Pour in wine and chicken stock. Bring to a boil, and stir in gorgonzola. Add tomato paste and prosciutto; bring to a boil. Stir in half-and-half, reduce heat, and simmer 5 minutes. Season to taste with salt and pepper. Add pasta, and toss to coat evenly. Cook until pasta is heated through. Transfer to serving dish, and garnish with parmesan and basil.

Pasta Fagioli II

Ingredients

3 tablespoons olive oil
7 cloves garlic, whole
1 large onion, finely chopped
6 slices bacon, cut into small pieces
1 pinch red pepper flakes
1 (8 ounce) can tomato sauce
1/2 teaspoon dried basil leaves
1/2 teaspoon dried oregano
salt and pepper to taste
2 cubes chicken bouillon
1 (15 ounce) can cannellini beans, with liquid
2 quarts water
12 ounces penne pasta

Directions

In a large pot over medium heat pour in olive oil. Saute whole garlic cloves, onion, bacon and red pepper flakes; cook until onion is translucent. Add tomato sauce, basil, oregano, salt and pepper; cook on low for 10 minutes.

Stir in bouillon cubes, cannellini beans and water; cook for 30 minutes. Remove the 7 whole garlic cloves, discard 3 and crush the remaining 4; return to pot. Add uncooked pasta and continue cooking until pasta is done. Mixture should be slightly soupy. Serve immediately.

Noodles Alfredo

Ingredients

1 (8 ounce) package wide egg noodles
1/2 cup butter
1/2 cup heavy whipping cream
1 cup grated Parmesan cheese
1 tablespoon dried parsley
1/4 teaspoon salt
ground black pepper to taste

Directions

Cook noodles according to package directions.

Meanwhile, heat butter or margarine and cream in a small saucepan over low heat until butter or margarine is melted. Stir in cheese, parsley, and salt and pepper; keep warm over low heat.

Drain pasta. Toss with sauce to coat.

Cajun Shrimp Orecchiette

Ingredients

2 cups uncooked orecchiette pasta
1/3 cup butter
1/2 cup chopped shallots
3 cloves garlic, chopped
1/4 cup chopped green onion
1 1/2 teaspoons Cajun seasoning, or to taste
1 teaspoon cracked black pepper
1 cup white wine
1 cup diced plum tomatoes
1 pound medium shrimp - peeled and deveined
1 cup baby spinach

Directions

Bring a large pot of lightly salted water to a boil. Add orecchiette pasta, and cook for 9 to 11 minutes, until almost al dente; drain.

Melt butter in a medium skillet over medium heat. Stir in shallots, garlic, and green onion. Season with Cajun seasoning and pepper, and cook about 2 minutes. Mix in wine, tomatoes, and shrimp. Continue to cook and stir until shrimp are opaque. Mix in the pasta and spinach, cover, and simmer 3 to 5 minutes, until pasta is al dente and spinach has wilted.

Husband's Delight

Ingredients

10 ounces egg noodles
1 1/2 pounds ground beef
1 (14.5 ounce) can peeled and
diced tomatoes with juice
1 teaspoon salt
1 tablespoon white sugar
1 1/2 cups sour cream
3 ounces cream cheese
1/2 onion, chopped
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, brown the ground beef. Add the tomatoes with juice, salt and sugar and simmer for 15 minutes.

In a separate medium bowl, combine the sour cream, cream cheese and onion and mix well. In a 9x13 inch baking dish, place half of the egg noodles, then all of the meat mixture, then the cream mixture. Top with the remaining noodles and sprinkle with the cheese.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

Chicken Pesto a la Lisa

Ingredients

1/2 cup chopped sun-dried tomatoes
1 1/2 cups chicken broth
6 skinless, boneless chicken breast halves - cut into strips
2 cloves garlic, minced
1 tablespoon olive oil
2 teaspoons cornstarch
3/4 cup prepared basil pesto
1/4 cup toasted pine nuts
1/4 cup chopped fresh basil
3/4 cup crumbled feta cheese
1 (16 ounce) package fusilli pasta
2 tablespoons grated Parmesan cheese

Directions

Soak sun dried tomatoes in chicken broth.

Cook chicken in oil with garlic in a large skillet over medium heat until done.

Stir cornstarch into a couple of tablespoons of chicken broth. Stir remaining chicken broth, sun dried tomatoes, pesto, pine nuts, and basil into the skillet with the chicken. Mix cornstarch mixture into the sauce, and cook until thickened. Add feta a few minutes before serving.

Meanwhile, cook the pasta in a large pot of boiling salted water until al dente. Drain. Serve sauce over pasta, and sprinkle with Parmesan cheese.

Angel Hair Pasta with Garlic Shrimp and Broccoli

Ingredients

1 (12 ounce) package angel hair pasta
2 1/2 tablespoons butter, divided
1 1/2 tablespoons all-purpose flour
1 1/2 cups milk
1/2 cup heavy cream
1 1/2 tablespoons pesto
1 1/2 tablespoons chopped fresh parsley
3 cloves garlic, minced
2 tablespoons grated Parmesan cheese
2 teaspoons salt, divided
1/2 teaspoon ground white pepper
1 dash Worcestershire sauce
1 dash hot sauce
1/2 (16 ounce) package frozen broccoli florets, thawed
1 pound jumbo shrimp, peeled and deveined
3 cloves garlic, minced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt 1.5 tablespoons butter in a medium saucepan over medium heat. Stir in flour and cook for 2 minutes. Slowly stir in milk and cream; simmer, stirring constantly, until thickened. Stir in pesto, parsley, garlic, Parmesan cheese, 1 teaspoon salt, white pepper, Worcestershire sauce and hot sauce. Reduce heat to low and allow to simmer.

Meanwhile, place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Melt 1 tablespoon butter in a large skillet. Saute shrimp, garlic and 1 teaspoon salt for 5 minutes, or until shrimp are pink.

In a large bowl, toss pasta, shrimp and broccoli; pour sauce over and serve.

Chuck Wagon Salad

Ingredients

1 cup uncooked wagon wheel pasta
1 cup sliced, cooked lean sirloin, cold
3/4 cup sliced onion
1/2 cup chopped green bell pepper
2/3 cup barbecue sauce
2 tablespoons Dijon mustard
2 cups red leaf lettuce, rinsed and torn
2 cups green leaf lettuce, rinsed and torn
1 tomato, sliced

Directions

Cook pasta in boiling water until al dente. Drain.

In a medium mixing bowl, combine pasta, beef, onion, and green pepper. Mix well. Stir together barbecue sauce and prepared mustard, and mix into beef mixture.

Serve beef mixture over mixed greens, and garnish with tomatoes.

Macaroni And Cheese II

Ingredients

2 (11 ounce) cans condensed
cream of Cheddar cheese soup
1 3/8 cups milk
2 teaspoons prepared mustard
1/4 teaspoon ground black
pepper
3 cups rotini pasta
2 tablespoons bread crumbs
1 tablespoon butter, melted

Directions

Cook pasta in a large pot of boiling, salted water until al dente.
Drain.

In a large bowl, combine condensed soup, milk, mustard, and
pepper. Stir in macaroni. Transfer mixture into a greased 2 quart
casserole. Combine bread crumbs and melted butter or margarine
in a cup. Sprinkle over macaroni mixture.

Bake at 400 degrees F (205 degrees C) for 25 minutes, or until hot
and bubbling.

Peppy Pasta Salad

Ingredients

1 (7.75 ounce) package Betty Crocker® Suddenly Salad® classic pasta salad mix
1 cup Roma tomatoes
1 (2.25 ounce) can sliced ripe olives, drained
1/2 (8 ounce) package Hormel® Pepperoni

Directions

Prepare pasta salad according to package directions. Stir in pepperoni, tomatoes and olives; toss to mix well. Cover; refrigerate.

Pumpkin Ravioli with Hazelnut Cream Sauce

Ingredients

2 1/2 cups pumpkin puree
2 large carrots, cooked and pureed
2 onions, diced
1 clove garlic, minced
2 teaspoons ground coriander seed
1/2 teaspoon ground mace
1/2 teaspoon ground allspice
1 pinch ground cardamom
1 cup unsalted butter
1/3 pound grated Parmesan cheese
2 tablespoons real maple syrup
1 egg, beaten
2 1/2 pounds fresh pasta sheets
salt to taste
ground black pepper to taste
1 cup hazelnuts
3 cups heavy whipping cream
3 cloves garlic, minced
1 pinch cayenne pepper
1 pinch white pepper
salt to taste
2 cups shredded sorrel, stems removed

Directions

Saute the onions, garlic, and spices in butter or margarine until the onions are soft. Stir together with the pureed vegetables. Add cheese, maple syrup, egg, salt, and black pepper. Adjust seasoning. Set the filling aside.

Preheat the oven to 400 degrees F (205 degrees C). Toast the hazelnuts in a shallow pan on the middle rack for 10 to 12 minutes, or until brown and fragrant. When they are cool enough to handle, wrap the nuts tightly in a lint-free towel, and vigorously rub nuts against the towel. Continue rubbing until the nuts are almost blond.

Cook the cream, garlic, cayenne, and white pepper over high heat; stir often, and adjust heat to keep the cream from boiling over. When the cream is thick enough to coat the back of a spoon, add a pinch salt. Adjust seasoning. Remove sauce from heat until you're ready to use it.

Lay one sheet of Fresh Pasta out on a flat surface. Spray with water to prevent drying, and to make it more flexible. Place half tablespoons of filling along the bottom edge of the pasta about 1/2 inch apart. For larger ravioli, use 1 tablespoon of filling, and leave 1 inch between dollops. Fold the pasta sheet over the filling, and cut apart with a ravioli cutter. Set the finished ravioli aside, and cover with a damp cloth. Repeat until filling and/or pasta is completely used.

Cook the ravioli in salted boiling water until al dente. Drain.

Meanwhile, reheat the sauce. Add the shredded sorrel to the sauce; cook just until it wilts -- about 30 seconds. Add half the hazelnuts, turn the heat off, and add the cooked ravioli. Stir gently, and serve immediately. Garnish with remaining hazelnuts.

RO's Spaghetti and Meatballs

Ingredients

Tomato Sauce:

1/4 cup olive oil
3 cloves garlic, minced
1 large onion, sliced
2 (14 ounce) cans canned tomatoes
2 tablespoons chopped fresh basil

Meatballs:

8 ounces ground beef
1 cup graham cracker crumbs
2 eggs
2 tablespoons grated Parmesan cheese
1/4 cup chopped fresh parsley
3 tablespoons olive oil
1 (12 ounce) package spaghetti
salt and pepper to taste
chopped fresh basil
grated Parmesan cheese

Directions

Combine 1/4 cup olive oil, garlic, onion, tomatoes, and 2 tablespoons chopped basil in a large saucepan; bring to a boil. Season with salt and pepper. Reduce heat, and simmer gently for at least 40 minutes.

While the sauce simmers, combine ground beef, graham cracker crumbs, eggs, 2 tablespoons Parmesan cheese, parsley, and 3 tablespoons olive oil in a large bowl. Mix well with clean hands, and shape into 20 walnut-size meatballs. Heat a large skillet over medium-high heat; fry meatballs until browned and cooked though, about 10 minutes. Add the meatballs to the tomato sauce, and simmer gently while boiling the pasta.

Bring a large pot of salted water to a boil; stir in spaghetti. Cook the pasta until it has cooked through, but is still firm to the bite, about 12 minutes. Drain well. Carefully toss the spaghetti with the sauce and meatballs. Serve, sprinkling each plate with fresh basil and Parmesan cheese.

Bow Tie Lemon Chicken

Ingredients

4 2/3 cups uncooked bow tie pasta
12 ounces boneless, skinless chicken breasts, cut in 1-inch strips
1/2 teaspoon salt-free lemon-pepper seasoning
2 garlic cloves, minced
1 tablespoon canola oil
1 cup chicken broth
1 cup frozen peas, thawed
2/3 cup shredded carrots
1/4 cup cubed reduced-fat cream cheese
2 teaspoons lemon juice
1/2 teaspoon salt
1/3 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, sprinkle chicken with lemon-pepper. In a large nonstick skillet, stir-fry chicken and garlic in oil until chicken juices run clear. Remove and keep warm. Add broth, peas, carrots, cream cheese and lemon juice to the skillet; cook and stir until cheese is melted. Drain pasta. Add pasta, chicken and salt to vegetable mixture; heat through. Sprinkle with Parmesan cheese.

Ingredients

1 (8 ounce) package egg noodles
1 medium head cabbage,
chopped
1/4 cup butter
1 onion, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place cabbage in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 6 to 8 minutes.

Heat butter in a deep skillet. Saute the onion until tender. Stir in cabbage and noodles. Season with salt and pepper.

Creamy Linguini for Two

Ingredients

1/2 pound linguine pasta
1 thick slice bacon
1/4 cup butter
1/2 cup cream
1/2 cup grated Parmesan cheese
1/2 teaspoon ground white pepper
1/4 teaspoon ground nutmeg

Directions

Bring a large pot of water to a boil. Add pasta and cook for about 7 to 8 minutes or until al dente; drain. Remove from pot, cover and set aside.

Meanwhile, in a small skillet cook bacon over medium heat until crispy. Break up into small pieces and set aside.

In the pasta pot, melt butter over medium-low heat and add cream; heat thoroughly, but do not allow to boil. Combine cooked pasta with butter/cream mixture. Add Parmesan cheese and bacon; toss well. Allow sauce to thicken for a few minutes; add ground white pepper and nutmeg. Serve immediately.

Tuna Macaroni Salad

Ingredients

16 ounces macaroni
2 (6 ounce) cans tuna, drained
1 (15 ounce) can peas, drained
1 (15 ounce) can carrots, drained
1 (1 ounce) package dry Ranch-style dressing mix
1 cup mayonnaise
1/2 cup milk
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine pasta, tuna, peas and carrots.

Whisk together the salad dressing mix, mayonnaise and milk. Stir into pasta mixture. Cover and refrigerate until chilled.

Spaghetti with Tomato and Sausage Sauce

Ingredients

1 pound beef sausage
1 onion, minced
2 cups fresh sliced mushrooms
1/4 cup olive oil
2 (6 ounce) cans tomato paste
1 (46 fluid ounce) can tomato juice
1 (16 ounce) can crushed tomatoes
1 cup Burgundy wine
1 1/2 tablespoons dried oregano
1 tablespoon dried basil
2 tablespoons dried parsley
1 tablespoon minced garlic
2 tablespoons garlic salt
1/2 cup white sugar
2 pounds spaghetti

Directions

Preheat oven to 350 degrees F (175 degrees C). Cook sausage for 30 minutes. Cut into bite sized pieces, and set aside.

In a Dutch oven, saute onion and mushrooms in olive oil until tender. Remove with slotted spoon, and set aside. Stir into Dutch oven: tomato paste, tomato juice, Italian tomatoes, and wine. Stir until smooth. Mix in oregano, basil, parsley, garlic, garlic salt, and sugar. Return sausage and onion and mushroom saute to sauce. Bring to a boil. Reduce heat, and simmer for at least 3 hours. Cover pot if sauce becomes too thick.

Cook pasta according to package directions. Drain. Serve sauce over pasta.

Penne with Spring Vegetables

Ingredients

1 pound fresh asparagus, trimmed and cut into 1/2 inch pieces
1 (8 ounce) package sugar snap peas, trimmed
1 (8 ounce) package dry penne pasta
3 tablespoons olive oil
1/2 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add asparagus, and cook for 2 minutes. Add peas, and cook for 2 more minutes. Transfer to a large bowl; set aside. Add pasta to boiling water, and cook for 8 to 10 minutes or until al dente; drain.

Place pasta in the bowl with asparagus and peas. Toss with olive oil, Parmesan, salt and pepper.

Pasta for Don and His Loves

Ingredients

1/3 cup soy flour
1 cup whole wheat flour
1/2 cup spelt flour
3/4 teaspoon salt
1/2 cup water, or as needed

Directions

In a medium bowl, stir together the soy flour, whole wheat flour, spelt flour, and salt. Add water, and mix by hand or in a stand mixer with the dough hook attachment. Use more water as needed to form a stiff but pliable dough. Mix or knead by hand for about 10 minutes. Cover, and let the dough rest for 30 minutes, or if you do not have a pasta machine, rest for at least an hour.

Divide dough into four pieces for easier rolling. Run dough through a pasta machine if you have one, or use a rolling pin to roll out very thin, but not transparent on a floured surface.

If you are making noodles, allow the pasta sheet to dry for a few minutes. Dust with flour, and roll into a loose tube. Slice the tube into 1/4 inch slices for linguine, or to desired size.

To cook: Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, 1 to 5 minutes depending on thickness. Cooked pasta will float to the top of the water.

Bobbe's Super Cheesy Pasta

Ingredients

1 (16 ounce) package uncooked rigatoni pasta
1/4 cup butter
1 clove garlic, crushed
1/2 cup cubed sharp Cheddar cheese
1/2 cup cubed Gouda cheese
1/4 cup grated Parmesan cheese
1/4 cup blue cheese dressing
1/2 cup milk
paprika to taste
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil, and cook the rigatoni pasta 8 to 10 minutes, until al dente. Drain, and return pasta to the pot.

In the pot with the pasta, mix the butter, garlic, Cheddar cheese, Gouda cheese, and Parmesan cheese. Cook and stir over low heat. Be careful not to have too much heat, as the cheese will get stringy. Gradually mix in the blue cheese dressing and milk. Continue to cook and stir until the pasta is well coated. Season with paprika, salt, and pepper.

Italian Tomato Pasta Salad

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup zesty Italian dressing
2 tomatoes, chopped
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 4 to 5 minutes or until al dente; drain and place into a large serving bowl. Toss with dressing and tomatoes. Top with Parmesan and serve.

Famous Restaurant Alfredo Sauce

Ingredients

1/2 cup butter
3/4 cup cream cheese
3/4 cup half-and-half
1 pinch garlic salt, or to taste
lemon pepper to taste
1 (16 ounce) package dry
fettuccine pasta

Directions

Place pasta in a large pot of lightly salted boiling water. Cook until tender, about 8 minutes. Drain.

Combine the butter, cream cheese, and half and half in a saucepan. Season with garlic salt and lemon pepper. Bring to a low boil over medium-low heat. Cook, stirring, until thickened slightly. Serve over 12 ounces of pasta.

THE Pasta Salad

Ingredients

1 (8 ounce) package small seashell pasta
2 eggs
2 ounces cooked ham, cut into thin strips
1 (10 ounce) package frozen English peas, thawed
1 cup shredded Swiss cheese
1/2 cup mayonnaise
1/4 cup sour cream
green onions, chopped
1 teaspoon prepared mustard
1 teaspoon hot pepper sauce
1 teaspoon paprika

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente. Rinse under cold water, drain, and set aside.

Meanwhile, place eggs in a saucepan and cover with cold water. Over medium heat, bring water to a full boil. Lower heat and simmer for 10 to 15 minutes. Immediately plunge eggs into cold water. Let cool completely, then peel and slice.

In a large serving bowl, toss together the pasta, egg, ham, peas, and Swiss cheese. In a separate bowl, mix together the mayonnaise, sour cream, green onion, mustard, mustard, and hot pepper sauce. Stir until well blended.

Pour 3/4 of the dressing over the pasta, and toss to coat thoroughly. Spread the remaining dressing evenly over the top of the pasta salad, all the way to the edge of the bowl. Sprinkle with paprika, cover tightly, and chill 4 hours, or overnight for best flavor.

Quick Macaroni and Cheese

Ingredients

1 cup elbow macaroni
1/4 cup milk
1 (20 ounce) package frozen
macaroni and cheese
1/8 teaspoon ground black
pepper
1 1/2 cups shredded Cheddar
cheese
3 tablespoons grated Parmesan
cheese

Directions

Preheat oven broiler. Grease a 1 1/2 quart microwave safe dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Microwave frozen mac and cheese according to package directions.

Stir together macaroni, mac and cheese, milk and pepper in prepared dish. Mix well. Microwave on high 2 minutes, until heated through. Sprinkle with Cheddar and Parmesan and place under oven broiler. Broil until cheese is melted and beginning to brown, 2 to 5 minutes.

Chicken Fettuccine with Roasted Red Pepper

Ingredients

6 ounces dried spinach fettuccine, linguini or spaghetti, cooked and drained
4 skinless, boneless chicken breast halves
1 (14.5 ounce) can CONTADINA® Recipe Ready Diced Tomatoes with Italian Herbs
1/2 cup chicken broth
1/2 cup roasted red sweet peppers, drained and chopped
Fresh rosemary (optional)

Directions

Cook pasta according to package directions; drain.

Meanwhile, season chicken with salt and pepper, if desired. Place on unheated rack of broiler pan. Broil 3 to 4 inches from heat 6 to 7 minutes per side.

Meanwhile, combine undrained tomatoes, broth and peppers in medium saucepan. Bring to boil; reduce heat and simmer, uncovered, 15 minutes.

Divide hot pasta among 4 plates. Slice chicken and arrange over pasta. Top with sauce. Garnish with rosemary, if desired.

Asian Pasta Salad

Ingredients

1 (16 ounce) package pasta
2 cups broccoli florets
1 red bell pepper, chopped
1/2 cup diced red onion
1 cup snow peas
1 cup Asian-style salad dressing
salt to taste
ground black pepper to taste
1 tablespoon minced fresh ginger
root (optional)
1 tablespoon minced garlic
(optional)
1 tablespoon sesame oil
1/2 tablespoon sesame seeds

Directions

Blanch broccoli in rapidly boiling water for 3 to 5 minutes. Remove from the water. Blanch snow peas for 1 to 2 minutes. Remove from water.

Cook one pound of pasta in a large pan of boiling water until al dente. Drain, and transfer to a large bowl.

Toss pasta with salad dressing. Toss with broccoli, red pepper, red onion, and snow peas, ginger, and garlic. Season with salt and pepper to taste.

Refrigerate for several hours or overnight. When serving, sprinkle with sesame oil and sesame seeds.

Spaghetti Casserole I

Ingredients

1 pound spaghetti
1 pound ground turkey
1 large onion, chopped
1 large green bell pepper,
chopped
2 cloves garlic, minced
2 tomatoes, chopped
2 cups ketchup
1 cup shredded reduced-fat
Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large skillet, brown turkey over medium heat. Remove turkey from skillet to a large bowl; do not drain any grease left in skillet.

Add onion and bell pepper to skillet; saute until softened. Add garlic to saute for 2 minutes and add tomatoes; mix well and remove from heat.

Add vegetable mixture to turkey and stir in ketchup to coat; mix well. In a 9x13 inch baking dish, spread mixture and top with spaghetti and cheese.

Bake in preheated oven for about 30 minutes or until heated through and cheese is melted; serve.

Black Bean Lasagna II

Ingredients

9 lasagna noodles
1/2 cup chopped onion
1/2 cup chopped red bell pepper
1/2 cup frozen corn kernels,
thawed
2 cloves garlic, chopped
1 (15 ounce) can black beans,
rinsed and drained
1 (16 ounce) can refried black
beans
2 3/4 cups canned tomato sauce
1/2 cup salsa
1/2 cup chopped fresh cilantro,
divided
1 1/2 cups cottage cheese
1 cup ricotta cheese
1/4 cup sour cream
8 ounces Monterey Jack cheese,
shredded
1/4 cup sliced ripe olives
8 sprigs fresh cilantro

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Coat a large skillet with non-stick cooking spray, and place over medium heat. Saute onion, red bell pepper, corn and garlic until tender. Stir in black beans, refried beans, tomato sauce, salsa and 1/4 cup cilantro. Cook until heated through and slightly thickened; set aside.

In a large bowl, combine cottage cheese, ricotta, sour cream, shredded Monterey Jack cheese and remaining 1/4 cup chopped cilantro; set aside.

Coat a 9x13 inch casserole dish with non-stick cooking spray. Arrange 3 of the cooked lasagna noodles in the bottom of the dish, cutting to fit if necessary. Spread with 1/3 of the bean mixture, then 1/3 of the cheese mixture. Repeat layers twice more.

Cover, and bake in preheated oven for 45 minutes. Garnish with sliced black olives and sprigs of cilantro.

Seafood Salad Supreme

Ingredients

1 tablespoon butter
1 pound fresh shrimp, peeled and deveined
1 pound crabmeat
1 (8 ounce) package seashell pasta
2 strips celery, sliced
1 red bell pepper, chopped
1 green onion, thinly sliced
1 cup shredded mozzarella cheese
1/4 cup slivered, toasted almonds
1 cup mayonnaise
3 tablespoons fresh lemon juice
2 tablespoons chopped fresh parsley
1/2 teaspoon Old Bay Seasoning
TM

Directions

In a large skillet, melt the butter over medium heat and saute shrimp until pink. Add crabmeat and cook one more minute or until heated through. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Transfer the shrimp and crabmeat to a large mixing bowl and let cool to room temperature. Stir in pasta, celery, bell pepper and green onion. Add mozzarella cheese, slivered toasted almonds, mayonnaise and lemon juice. Season with parsley, and old bay seasoning. Toss to mix thoroughly.

Refrigerate for 2 hours before serving.

Sweet and Sour Pasta

Ingredients

- 1 onion, chopped
- 1 leek, chopped
- 1 small carrot, grated
- 1 (6 ounce) can tuna
- 1 (16 ounce) can crushed tomatoes
- 2 tablespoons olive oil
- 2 tablespoons honey
- 2 tablespoons light soy sauce
- 1 tablespoon Worcestershire sauce
- 1 1/2 teaspoons Chinese five-spice powder
- 2 tablespoons creme fraiche
- 1 (16 ounce) package penne pasta

Directions

Cook penne pasta in boiling salted water until al dente.

Place the onion, leek, and carrot in a saucepan with the olive oil and saute for a few minutes until the onions become translucent.

Place the tomatoes, honey, soy sauce, Worcestershire sauce and Chinese five spice into the saucepan and cook on medium heat for 5 minutes.

Add the drained tuna fish and cook for a further 5 to 10 minutes.

When you are ready to serve, season with salt, stir in a few spoonfuls of creme fraiche and pour the sauce over the cooked penne.

Chicken Lasagna III

Ingredients

9 lasagna noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup chopped onion
1 (8 ounce) container cottage cheese
1/2 (8 ounce) container sour cream
1/4 teaspoon poultry seasoning
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/3 cup sliced black olives (optional)
3/4 cup grated Parmesan cheese
4 cups chopped, cooked chicken meat
2 cups shredded Colby cheese
2 1/2 cups shredded mozzarella cheese

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

In a large bowl, mix together cream of mushroom soup, cream of chicken soup, chopped onions, cottage cheese, sour cream, poultry seasoning, oregano, basil, grated Parmesan cheese, and chicken. If desired, add olives.

In a 9x13 inch casserole dish, layer 3 lasagna noodles, half of the chicken sauce, grated Colby cheese, 3 lasagna noodles, remaining chicken sauce, 3 lasagna noodles, and finally grated mozzarella cheese. Cover with aluminum foil.

Bake in a preheated 350 degree F (175 degrees C) oven for 40 minutes. Remove foil, and continue baking for 10 minutes. Let stand 10 minutes before serving.

Broccoli Noodle Salad with Asian Peanut Citrus

Ingredients

1 pound thin spaghetti
1/2 cup JIF® Creamy Peanut Butter
1/2 cup orange juice
1/2 cup lemon juice
1/2 cup soy sauce
1 tablespoon granulated sugar
1/2 cup CRISCO® Canola Oil
1 cup chopped onion
1/2 cup chopped red, yellow or green bell pepper, or any combination of bell peppers
2 tablespoons minced garlic
1 pound broccoli florets

Directions

Cook the spaghetti, drain well, put in a large bowl and toss with a little oil. Set aside.

Asian Citrus Peanut Sauce Combine the JIF® peanut butter, orange juice, lemon juice, soy sauce and sugar in a medium bowl.

Whisk until very well blended.

In a large, deep-sided skillet, heat 1/2 cup CRISCO® Canola Oil over medium heat. Add the chopped pepper, chopped onion, and minced garlic, cook about 1 minute. Add the broccoli florets and stir, add the Asian Citrus Peanut Sauce, and stir. Continue to cook stirring often, until the broccoli is cooked to your liking.

Toss with the pasta. Serve at room temperature. Refrigerate if not served immediately. Will keep refrigerated about 2 days.

Nell's Macaroni Salad

Ingredients

1 (16 ounce) package elbow macaroni
4 eggs
1/2 cup chopped celery
1 (15 ounce) can whole kernel corn, drained
1/3 cup chopped green onions
1 cup mayonnaise
1/2 cup creamy salad dressing
1/4 cup sweet pickle juice
1 tablespoon Dijon-style prepared mustard
salt and ground black pepper to taste
1 pinch paprika

Directions

In a large pot of boiling salted water cook pasta until al dente. Drain and cool under cold water.

Place eggs in a saucepan, and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool and slice.

Place pasta in a large bowl and add the celery, corn, onion, and eggs; mix.

In a separate bowl, combine the mayonnaise, mustard, pickle juice, salt and pepper together until smooth. Pour dressing over the macaroni and mix well. Sprinkle with paprika and keep the salad refrigerated until ready to serve.

Linguine and Clam Sauce

Ingredients

1 pound linguini pasta
1/4 cup olive oil
1/4 cup butter
2 (6.5 ounce) cans minced clams,
drained with juice reserved
4 cloves crushed garlic
2 tablespoons chopped fresh
parsley
salt and pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a small saucepan over medium heat, warm oil, butter, reserved clam juice, garlic and parsley; stir and simmer for 5 minutes.

Add clams and salt and pepper to taste. Pour over pasta and toss with Parmesan cheese; serve.

Vegetarian Split Pea Soup

Ingredients

3/4 cup uncooked orzo pasta
1 cup chopped onion
1 cup chopped celery
2 cloves garlic, minced
1 1/2 cups chopped carrots
1 tablespoon olive oil
1 quart vegetable broth
1 cup dried split peas
1 teaspoon dried thyme
1/2 teaspoon dried chipotle chile
pepper
salt and pepper to taste

Directions

Bring a medium-size pot of salted water to a boil, add orzo and cook until al dente. Drain well.

In a large skillet, saute onion, celery, garlic, and carrots in olive oil for 5 minutes.

Place vegetables, vegetable broth, peas, thyme, chile pepper, salt and pepper in a pressure cooker. Cover. When pressure cooker reaches full pressure, cook for 10 to 12 minutes. Remove the pressure cooker from the heat. Add cooked orzo and serve.

Note: If you would like creamier soup, puree soup in a food processor or blender. Add additional broth to bring the soup to the consistency you desire.

Sausage, Zucchini and Two Pepper Pasta

Ingredients

1 (8 ounce) package penne pasta
1/2 pound spicy Italian sausage
1/4 red onion, diced
4 cloves garlic, minced
2 tablespoons olive oil
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon crushed red pepper flakes
1/4 cup Marsala wine
1 yellow bell pepper, chopped
1 red bell pepper, diced
1 zucchini, diced
1/2 cup fresh sliced mushrooms
2 cups chicken stock
1/4 cup blanched green peas
3 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain.

Meanwhile, in a large skillet cook sausage until brown. Remove from pan. Saute the red onion and garlic in the olive oil until soft and transparent. Add the oregano, salt, ground black pepper, red pepper flakes, 1/2 of the wine, yellow bell pepper, red bell pepper, zucchini, mushrooms, and saute until tender. Add remaining wine and chicken stock and cook until liquid has reduced to a thick sauce, about 20 minutes.

After sauce has reduced, add cooked sausage and thawed peas to the sauce and stir to heat through.

Toss pasta with the sauce to coat evenly. Sprinkle with the grated Parmesan cheese. Serve warm.

PHILLY Shrimp-in-Love Pasta

Ingredients

125 grams linguine, uncooked
1 cup frozen cleaned raw shrimp,
thawed
1/2 (19 ounce) can diced
tomatoes
1/4 cup PHILADELPHIA Cream
Cheese Spread
1 cup torn fresh spinach leaves

Directions

Cook pasta according to package directions. Meanwhile, cook and stir shrimp, tomatoes and cream cheese in large skillet on medium-high heat 3 to 4 minutes or until shrimp are cooked through and sauce is well blended.

Drain pasta; place in large bowl. Add spinach; mix lightly. Add shrimp mixture; toss to coat.

Kelly's Chicken and Ziti

Ingredients

1 (16 ounce) package ziti pasta
1 tablespoon olive oil
1 tablespoon minced garlic
1 skinless, boneless chicken breasts
3 large tomatoes, diced
1 teaspoon dried rosemary, crushed
1 head fresh broccoli
1/2 pint heavy whipping cream
1 cup grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Drop in pasta and cook for 8 to 10 minutes or until al dente. Drain.

Meanwhile, put olive oil and minced garlic in large skillet. Cut chicken into small pieces and brown in skillet. Add tomatoes and rosemary and stir together. Parboil broccoli (by partially cooking it in boiling water, just to soften) and add it to the chicken mixture. Pour cream over all, stir together and bring to a simmer. Add chicken mixture to cooked pasta and toss to coat. Top with cheese and serve.

Pasta Alla Bolognese

Ingredients

1 tablespoon olive oil
1 medium onion, finely chopped
1 carrots, finely chopped
(optional)
1 rib celery, finely chopped
(optional)
1/4 cup dry red wine or beef broth
1/2 pound ground beef
1 (24 ounce) jar Bertolli® Five
Cheese with Asiago & Fontina
Cheeses Sauce
8 ounces penne pasta, cooked
and drained

Directions

Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, carrot and celery, stirring occasionally, 5 minutes or until vegetables are tender. Stir in wine and cook 1 minute.

Add ground beef and cook, stirring occasionally, until almost done. Stir in sauce. Bring to a boil over high heat. Reduce heat to low and simmer uncovered, stirring occasionally, 5 minutes or until ground beef is done. Serve over hot penne.

Pesto Pasta with Chicken

Ingredients

1 (16 ounce) package bow tie pasta
1 teaspoon olive oil
2 cloves garlic, minced
2 boneless skinless chicken breasts, cut into bite-size pieces
crushed red pepper flakes to taste
1/3 cup oil-packed sun-dried tomatoes, drained and cut into strips
1/2 cup pesto sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute garlic until tender, then stir in chicken. Season with red pepper flakes. Cook until chicken is golden, and cooked through.

In a large bowl, combine pasta, chicken, sun-dried tomatoes and pesto. Toss to coat evenly.

Win's Shrimp and Spaghetti

Ingredients

12 ounces uncooked spaghetti
1 cup butter
1 tablespoon Creole-style seasoning
1 teaspoon freshly ground black pepper
1 tablespoon teriyaki sauce
1 1/2 pounds fresh shrimp, shelled and deveined without tails
1/4 cup Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, combine butter, Creole seasoning, black pepper, and teriyaki sauce. When butter is hot add the shrimp and simmer for 5 minutes or until shrimp are pink throughout.

Spoon the shrimp on top of the pasta and sprinkle each serving with Parmesan cheese.

Saucy Sauteed Shrimp

Ingredients

1 tablespoon olive oil
1 pound fresh jumbo shrimp,
peeled and deveined
2 cloves garlic, minced
1 1/2 cups Prego® Traditional
Italian Sauce
1 tablespoon chopped fresh
parsley
1 teaspoon crushed red pepper

Directions

Heat oil in skillet. Add shrimp and garlic. Cook over medium-high heat 3 minutes, stirring often.

Add pasta sauce, parsley and pepper and cook over low heat until shrimp are pink.

Ingredients

1 (8 ounce) package large egg noodles
6 tablespoons butter, sliced
6 eggs, separated
1/2 cup white sugar
3/4 (8 ounce) package cream cheese, softened
4 tablespoons sour cream
1 (16 ounce) package cottage cheese, creamed
1 pinch salt

4 tablespoons butter, melted
1/4 cup white sugar
1/3 cup graham cracker crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and stir in 6 tablespoons sliced butter.

In a medium bowl beat egg yolks with sugar and cream cheese; stir into noodles and add sour cream, cottage cheese and salt. Beat egg whites until stiff and fold into mixture. Transfer mixture to prepared dish.

In a small bowl combine melted butter, 1/4 cup sugar, and graham cracker crumbs. Sprinkle over noodle mixture.

Bake in preheated oven for 1 hour.

Zesty Rotini Salad

Ingredients

1 (12 ounce) package rotini pasta
3 carrots, peeled and diced
1 red bell pepper, chopped
1 yellow bell pepper, chopped
1 green bell pepper, chopped
2 green onions, chopped
1/2 purple onion, diced
1 pound broccoli, cut into florets
1 large tomato, diced
3 stalks celery, diced
1/2 cup crumbled feta cheese
1 cup zesty Italian dressing

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot and cook 8 to 10 minutes, until al dente. Drain and rinse in cold water.

In a large bowl, mix cooked, cooled rotini with the carrots, red bell pepper, yellow bell pepper, green bell pepper, green onions, purple onion, broccoli, tomato, and celery. Sprinkle with feta cheese and toss with Italian dressing to serve

Pesto Minestrone

Ingredients

1/2 cup chopped onion
1 teaspoon minced garlic
2 teaspoons olive oil
2 1/4 cups water
2 cups frozen mixed vegetables
1 (14.5 ounce) can vegetable broth
3/4 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon pepper
1 (9 ounce) package refrigerated cheese tortellini
2 cups diced zucchini
2 tablespoons prepared pesto

Directions

In a large saucepan, saute onion and garlic in oil until tender. Stir in water, mixed vegetables, broth, oregano, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 3 minutes. Add the tortellini, zucchini and pesto. Simmer, uncovered, 6-8 minutes longer or until pasta and vegetables are tender.

Baked Macaroni and Cheese II

Ingredients

1 pound macaroni
1 (11 ounce) can condensed
cream of Cheddar cheese soup
1 1/2 cups milk
14 ounces extra sharp white
Cheddar cheese, shredded,
divided
1 (14.5 ounce) can stewed
tomatoes
1/4 cup dry bread crumbs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large saucepan over low heat, warm soup and add milk; stir. Add 1/4 of cheese to soup and remove mixture from heat when cheese is melted.

Preheat oven to 400 degrees F (200 degrees C).

Add macaroni and tomatoes to soup; stir and pour into a 9x13 inch baking dish. Cover with bread crumbs and remaining cheese.

Bake in preheated oven for 25 to 40 minutes or until the cheese is a golden brown; serve.

Chicken and Creamy Garlic Sauce

Ingredients

1 teaspoon olive oil
4 boneless, skinless chicken breasts
1 (16 ounce) jar Ragu® Cheesy! Roasted Garlic Parmesan Sauce
1 small tomato, chopped
8 ounces rotelle, penne or gemelli pasta, cooked and drained

Directions

Heat olive oil in 12-inch nonstick skillet over medium heat and lightly brown chicken. Stir in Roasted Garlic Parmesan Sauce and tomato.

Simmer covered, stirring occasionally, 10 minutes or until chicken is thoroughly cooked. Spoon chicken and sauce over hot rotelle and garnish, if desired, with crisp-cooked crumbled bacon and chopped fresh basil.

Pasta e Olio

Ingredients

1 pound spaghetti
2 teaspoons chopped garlic
1/4 cup chopped parsley
1/4 teaspoon crushed red pepper flakes
1/4 cup olive oil
1/4 cup melted butter

Directions

In a large pot with boiling salted water cook spaghetti pasta until al dente. Drain.

Meanwhile, in a large skillet over low heat saute garlic, parsley, and red pepper flakes with olive oil . Cook until garlic turns golden in color, about 10 to 15 minutes.

Toss pasta with garlic mixture and butter or margarine. Serve warm.

Tuna Garden Casserole

Ingredients

8 ounces penne pasta
1 tablespoon olive oil
1 large onion, chopped
2 stalks celery, chopped
1 red bell pepper, chopped
2 cloves garlic, crushed
salt, to taste
ground black pepper, to taste
1/4 cup sherry
1/2 pound kale, stems removed
and leaves coarsely chopped
1 (14.1 ounce) can potato leek
soup
1 cup vegetable broth
1 (6 ounce) can tuna packed in
water, drained
1 cup shredded mozzarella
cheese
1/3 cup herb seasoned bread
crumbs

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 2 quart casserole dish.

Bring a large pot of salted water to a boil, add penne pasta, and cook 10 minutes or until al dente; drain.

Heat the oil in a large wok or skillet over medium-high heat. Mix in onion and cook 5 minutes. Stir in the celery and bell pepper and continue cooking for another five minutes. Mix in the garlic, salt and pepper and continue cooking 3 minutes. Pour in sherry; stir in the kale and cover. Reduce heat to medium and cook for 5 minutes, stirring occasionally, until the kale has wilted.

Transfer wok mixture to a large bowl. Mix in the cooked pasta, soup, vegetable broth, and tuna. Pour mixture into the prepared casserole dish. Top with a layer of mozzarella followed by a layer of bread crumbs. Bake uncovered in the preheated oven for 25 minutes.

Creamy Shrimp Pasta

Ingredients

8 ounces penne pasta
1/2 cup KRAFT Light Zesty Italian Dressing
1 pound raw large cleaned shrimp, thawed if frozen
2 red peppers, cut into short thin strips
1 cup pea pods
4 ounces PHILADELPHIA Neufchatel Cheese, cubed
2 tablespoons KRAFT Grated Parmesan Cheese

Directions

Cook pasta in large saucepan as directed on package.

Meanwhile, heat dressing in large skillet on medium heat. Add shrimp and peppers; stir-fry 3 to 4 min. or until shrimp turn pink. Add pea pods; stir-fry until heated through. Add Neufchatel; cook and stir until Neufchatel is completely melted and mixture is well blended.

Drain pasta; return to saucepan. Add shrimp mixture; mix lightly. Serve topped with the Parmesan cheese.

Fire Roasted Tomato and Feta Pasta with Shrimp

Ingredients

1/2 pound linguine pasta
1 tablespoon olive oil
3 cloves garlic, minced
12 medium shrimp, peeled and deveined
1 (14.5 ounce) can fire roasted tomatoes
1 tablespoon chopped fresh basil
salt and pepper to taste
1/2 cup crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the olive oil in a large skillet over medium heat. Add the garlic; cook and stir until fragrant, about 1 minute. Add the shrimp, and cook until opaque, about 3 to 5 minutes. Pour in the tomatoes and heat through. Season with basil, salt and pepper.

Toss the cooked pasta in the sauce, and sprinkle with crumbled feta to serve.

3-Cheese Pasta Bake

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 (8 ounce) package shredded
two-cheese blend
1/3 cup grated Parmesan cheese
1 cup milk
1/4 teaspoon ground black
pepper
4 cups cooked corkscrew-shaped
pasta

Directions

Mix soup, cheeses, milk and black pepper in 1 1/2-qt. casserole.
Stir in pasta.

Bake at 400 degrees F. for 20 min. or until hot.

Creamy Macaroni and Cheese

Ingredients

1 tablespoon salt
1 pound elbow, shell or other bite-size shaped pasta
2 (12 fluid ounce) cans evaporated milk
1 cup chicken broth
3 tablespoons butter
1/3 cup flour
1 1/2 tablespoons Dijon mustard
1/2 cup grated Parmesan cheese
Freshly ground black pepper
1 pound grated extra-sharp cheddar cheese

Directions

Bring 2 quarts of water to boil in large soup kettle. Add salt and pasta. Using package directions as a guide, cook until al dente. Drain. To prevent sticking, drain and immediately pour onto a large lipped baking sheet and let cool while preparing sauce.

Meanwhile, microwave the milk and chicken broth in a 4-cup Pyrex measuring cup or bowl until hot and steamy (not boiling). Melt butter in the empty pasta pot; whisk in flour, then hot milk mixture. Continue to whisk until thick and bubbly, 3 to 4 minutes. Whisk in mustard, Parmesan and pepper. Turn off heat, stir in cheddar until melted.

Add drained pasta (and optional flavoring ingredients, see notes) to sauce, and stir until everything is well combined over low heat. Stir to heat through, and thin with a little water if the sauce is too thick. Serve hot.

Cheesy Corned Beef Hash Casserole

Ingredients

1 (12 ounce) package egg noodles
1 (10.75 ounce) can condensed cream of mushroom soup
1/3 cup milk
1 (15 ounce) can corned beef hash
1 small onion, diced
salt and pepper to taste
1/4 pound processed cheese, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Preheat oven to 375 degrees F (190 degrees C). Lightly grease an 8x8 inch casserole dish.

In a large bowl, mix together soup, milk, corned beef hash, onion, salt, pepper and noodles. Spoon into prepared casserole and sprinkle with cubed cheese.

Bake in preheated oven for 30 minutes or until cheese is bubbly.

Grandma Bellows' Lemony Shrimp Macaroni

Ingredients

3 eggs
1 cup uncooked ditalini pasta
2 (4.5 ounce) cans small shrimp,
drained and chopped, or more to
taste
3 stalks celery, finely chopped
2 green onions, finely sliced
1/2 teaspoon finely chopped fresh
dill
1 tablespoon coarsely chopped
fresh parsley
1/4 cup fresh lemon juice
1 cup mayonnaise
salt and pepper to taste
1 sprig fresh dill for garnish, or as
needed
1 sprig fresh parsley for garnish,
or as needed

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil; remove from heat and let the eggs stand in the hot water for 15 minutes. Drain the hot water; cool the eggs under cold running water in the sink. Peel and set aside.

While the eggs are cooking, fill a large pot with lightly salted water and bring to a rolling boil. Stir in the ditalini pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain. Rinse the pasta in cold water until cool and drain thoroughly.

In a large salad bowl, lightly toss the cooked ditalini, shrimp, celery, green onions, chopped dill, chopped parsley, lemon juice, and mayonnaise until thoroughly combined. Season with salt and pepper. Slice the hard-cooked eggs, and retain several pretty slices for garnish. Gently fold in the rest of the eggs. Arrange reserved egg slices, sprigs of dill, and parsley sprigs on top of the salad; chill for 1 to 2 hours before serving.

Pasta With Shrimp, Oysters, and Crabmeat

Ingredients

1/2 cup butter
1/2 cup olive oil
3 tablespoons minced garlic
1 1/4 cups chopped fresh parsley
2 tablespoons fresh lemon juice
1 pinch crushed red pepper
salt and pepper to taste

1 (16 ounce) package bow tie pasta
2 (10 ounce) containers shucked small oysters, drained
1/4 cup butter
1 tablespoon olive oil
1 1/4 pounds peeled and deveined small shrimp
1 pound fresh lump crabmeat
salt and pepper to taste
1/4 cup chopped fresh parsley

Directions

Melt 1/2 cup butter and 1/2 cup olive oil together in a saucepan over medium heat. Stir in the garlic, and cook until fragrant, about 3 minutes. Stir in the 1 1/4 cups of parsley, and cook for 1 minute more. Season with lemon juice, crushed red pepper, salt, and pepper; set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, bring a few cups of water to a boil in a saucepan over high heat. Stir in the oysters and turn off the heat. Allow the oysters to stand for 3 minutes, then drain and set aside. Melt 1/4 cup butter and 1 tablespoon olive oil together in a large skillet over medium-high heat. Stir in the shrimp, and cook until they turn pink and begin to firm. Add the crab meat and drained oysters; continue cooking until the shrimp have turned opaque in the center, and the crab is hot.

Toss the seafood with the drained pasta, and season to taste with salt and pepper. Pour in the sauce, and toss gently to coat. Sprinkle with remaining 1/4 cup of chopped parsley before serving.

Portobello Bellybuttons

Ingredients

1 (16 ounce) package cheese
tortellini
3 tablespoons butter
1 clove garlic, minced
2 portobello mushrooms, chopped
1/2 pound button mushrooms,
sliced
1/4 cup white wine
1/2 tablespoon dried basil
salt and pepper to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente; drain.

While water is boiling, melt the butter in a skillet and cook the garlic until fragrant. Stir in portobello mushrooms, button mushrooms, white wine, and basil. Season with salt and pepper to taste. Continue to cook until mushrooms are tender. Pour mushroom mixture into drained pasta and stir. Top with grated Parmesan cheese and serve.

Pasta e Fagioli I

Ingredients

1 cup dry cannellini beans, soaked
2 tablespoons olive oil
1 onion, minced
1 stalk celery, chopped
1 carrot, minced
1 cup chopped ham
2 cloves garlic, minced
1 (28 ounce) can crushed tomatoes
4 cups beef stock
1 tablespoon chopped fresh thyme
1 bay leaf
1 pinch ground black pepper
2/3 cup seashell pasta

Directions

Drain the beans and set aside.

In a large stockpot heat the oil over moderate heat until hot. Add the onion, celery and carrot and cook, stirring occasionally, for 5 minutes. Add ham and garlic and cook stirring for 1 minute. Add tomatoes, beans, beef stock, thyme, bay leaf and pepper to taste. Bring to a boil and simmer, covered, for 30 minutes.

Transfer 1/2 cup of the beans to a small processor or blender and puree. Return beans to pot and season with salt and pepper to taste. Bring liquid to a boil and add pasta. Simmer until pasta is tender, about 6 minutes.

Baked Spaghetti

Ingredients

Reynolds Wrap® Release® Non-Stick Aluminum Foil
1 (8 ounce) package spaghetti, cooked
2 tablespoons butter OR margarine
1 cup grated Parmesan cheese, divided
1 (24 ounce) carton ricotta cheese OR cottage cheese
1 pound ground beef
1 (25.75 ounce) jar Prego® Chunky Garden Combination Italian Sauce
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 400 degrees F. Line a 13x9x2-inch baking pan with Reynolds Wrap® Release® Non-Stick Aluminum Foil with non-stick side toward food.

Combine hot cooked spaghetti with butter; stir until butter melts and coats spaghetti. Add 1/2 cup Parmesan cheese; stir to coat. Arrange spaghetti in an even layer in foil-lined pan. Spread ricotta cheese over spaghetti. Sprinkle with 1/4 cup Parmesan cheese. Brown ground beef, drain; add pasta sauce and heat until bubbly. Spoon over cheeses. Top with mozzarella cheese and remaining Parmesan cheese.

Cover with non-stick foil. Bake 30 minutes. Remove foil cover and continue baking 15 minutes or until cheese is lightly browned. Let stand 10 minutes before serving.

Jackie's Sausage Soup

Ingredients

6 (4 ounce) links sweet Italian sausage
1 green bell pepper, chopped
1 onion, chopped
2 teaspoons chopped garlic
1 (28 ounce) can whole peeled tomatoes with liquid, chopped
1/2 cup chopped fresh parsley
2 teaspoons dried basil
8 cups chicken broth
1/2 pound dried orzo pasta
1 (10 ounce) package chopped frozen spinach, thawed and squeezed dry
freshly grated Parmesan cheese to taste

Directions

Place the sausage in a large skillet over medium heat, and cook until evenly brown. Remove from skillet, and crumble into a large pot. Add bell pepper, onion, garlic, and tomatoes with their liquid. Stir in parsley, basil, and chicken broth. Cover, place over medium heat, and bring to a boil. Reduce heat to low, and cook for 30 minutes.

Stir orzo pasta and spinach into the pot. Continue cooking soup 10 minutes, or until pasta is al dente. Serve topped with Parmesan cheese.

Lemon Orzo Primavera

Ingredients

- 1 tablespoon olive oil
- 1 cup uncooked orzo pasta
- 1 clove garlic, crushed
- 1 medium zucchini, shredded
- 1 medium carrot, shredded
- 1 (14 ounce) can vegetable broth
- 1 lemon, zested
- 1 tablespoon chopped fresh thyme
- 1/4 cup grated Parmesan cheese

Directions

Heat the oil in a pot over medium heat. Stir in orzo, and cook 2 minutes, until golden. Stir in garlic, zucchini, and carrot, and cook 2 minutes. Pour in the broth and mix in lemon zest. Bring to a boil. Reduce heat to low and simmer 10 minutes, or until liquid has been absorbed and orzo is tender. Season with thyme and top with Parmesan to serve.

Zucchini Summer Pasta

Ingredients

3 cloves garlic, chopped
1 white onion, chopped
1 tablespoon butter
1 tablespoon vegetable oil
2 zucchinis, thickly sliced
2 yellow squash, thickly sliced
salt and pepper to taste
1 pound angel hair pasta
1 (28 ounce) can crushed tomatoes

Directions

In large skillet, over medium heat, saute garlic and onion in butter and oil about 2 minutes. Reduce heat, and layer zucchini and yellow squash slices on top of onion and garlic. Add salt and pepper, cover and steam 10 minutes, or until squash is tender.

While vegetables are steaming, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Add the crushed tomatoes to the zucchini mixture, stir and heat slightly, but do not cook the tomatoes. Serve the zucchini sauce over the pasta.

Baked Ziti IV

Ingredients

1 pound dry ziti pasta
1 1/2 tablespoons olive oil
1 onion, sliced
1 teaspoon minced fresh rosemary
4 cloves garlic, chopped
1/2 pound ground beef
1/2 pound ground pork sausage
1 1/2 (26 ounce) jars spaghetti sauce
salt to taste
1 (6 ounce) package provolone cheese, sliced
3/4 cup sour cream
3/4 cup cottage cheese
1 (6 ounce) package mozzarella cheese, shredded
2 tablespoons freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat olive oil in large, heavy skillet over medium heat. Cook onion in oil until tender. Stir in rosemary and garlic. Transfer to a small bowl.

Place ground beef and sausage in the skillet. Cook over medium-high heat until evenly brown. Stir in the onion mixture and the spaghetti sauce. Season with salt. Reduce heat to low, and simmer for 10 minutes.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish. In the prepared dish, layer 1/2 of the cooked pasta, provolone cheese, sour cream, cottage cheese, and a little less than 1/2 of the meat mixture. Then layer the rest of the pasta, mozzarella cheese, remaining meat mixture, and Parmesan cheese.

Bake in the preheated oven for 20 to 30 minutes, or until heated through and cheeses are melted.

Tortellini Salad I

Ingredients

16 ounces cheese-filled tortellini
1 red bell pepper, thinly sliced
1/2 cup chopped green bell pepper
1 onion, thinly sliced
1/4 cup black olives, pitted and sliced
1/2 cup vinegar
1/2 cup olive oil
1 tablespoon chopped fresh mint
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh parsley
3 tablespoons lemon juice
salt and pepper to taste
1/2 teaspoon garlic powder
1 dash hot pepper sauce
1/2 cup crumbled feta cheese
3 tablespoons grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling water until al dente.

In a jar, combine vinegar, olive oil, fresh herbs, lemon juice, garlic powder, and hot sauce. Seal, and shake until well mixed. Season to taste with salt and black pepper.

In a large bowl combine, tortellini, peppers, onion, and olives. Pour lemon dressing over salad, and toss to coat pasta. Cover, and chill for at least four hours. Before serving, toss in feta and Parmesan.

Pasta with Tuna, Sun-Dried Tomatoes, Artichoke

Ingredients

1 (16 ounce) package linguine pasta
1/4 cup olive oil, divided
1/2 cup diced onion
2 tablespoons chopped fresh thyme
1 1/2 pounds fresh tuna steaks, cubed
1/2 cup dry white wine
2 cups chicken stock
1/4 cup fresh lemon juice
1 tablespoon lemon zest
1/2 cup chopped oil-packed sun-dried tomatoes
3/4 cup sliced marinated artichoke hearts
salt and freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat 2 tablespoons olive oil in a large saucepan over medium-high heat, and cook the onion 4 minutes, until tender. Mix in the thyme, and continue cooking 2 minutes, until onion is golden brown. Set aside onion and thyme. Place the tuna in the saucepan, and cook 2 to 3 minutes, until browned. Set aside, and keep warm.

Heat the remaining oil in the saucepan. Return the onion and thyme to saucepan, and stir in the white wine. Cook until reduced by about 1 tablespoon. Mix in the chicken stock, lemon juice, and lemon zest. Reduce heat to medium, and continue cooking 10 minutes, until reduced to about 3/4 cup.

Mix the sun-dried tomatoes and artichoke hearts into the saucepan, and cook just until heated through. Return tuna to the saucepan, and cook to desired doneness. Toss the cooked pasta into the saucepan. Season with salt and pepper.

Classic Lukshen Noodle Kugel

Ingredients

1 (8 ounce) package egg noodles
1/3 cup vegetable oil, divided
1 onion, chopped
3 eggs, beaten
salt and black pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon of the vegetable oil in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is golden brown, 10 to 15 minutes more. Combine the noodles, onion, eggs, remaining vegetable oil, salt, and pepper in a large bowl. Pour mixture into an 8-inch square pan.

Bake in the preheated oven until firm, about 35 minutes.

Tuna Mornay

Ingredients

1/4 cup butter
2 tablespoons all-purpose flour
2 cups milk
1/2 teaspoon dry mustard
1 cup shredded Cheddar cheese
salt and pepper to taste
3 (7 ounce) cans tuna packed in water, drained
3 tablespoons chopped fresh parsley
3 hard-cooked eggs, peeled and chopped
1 cup crushed plain potato chips
1 pinch paprika, for garnish
8 ounces fettuccini pasta

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Melt the butter in a small skillet over low heat. Stir in the flour until smooth and continue to cook and stir for 1 minute. Remove the pan from the heat and gradually stir in the milk so that no lumps form. Return to the burner and heat, stirring constantly, until thickened, about 3 minutes. Remove from the heat and whisk in the mustard powder and a little more than half of the Cheddar cheese until melted. Season with salt and pepper.

Flake the tuna and stir it into the sauce along with the parsley and chopped egg. Transfer to a 9 inch round cake pan. Mix together the potato chips and remaining Cheddar cheese and sprinkle over the top. Dust very lightly with paprika.

Bake for 20 minutes in the preheated oven, or until the top is golden brown.

Meanwhile, bring a large pot of lightly salted water to a boil. Add fettuccini pasta and cook for 8 minutes, or until tender; drain. Serve tuna Mornay over fettucine.

Quick Weekday Pasta

Ingredients

8 ounces uncooked rotini pasta
1 (10.75 ounce) can reduced fat
cream of chicken soup
2 cups chopped frozen broccoli,
thawed and drained
1 cup chopped cooked chicken
1/2 cup skim milk
1/2 teaspoon garlic powder
1/2 teaspoon ground black
pepper
1/2 cup shredded reduced-fat
Cheddar cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink.

Preheat an oven to 375 degrees F (190 degrees C).

In a bowl, mix soup, broccoli, chicken, and milk. Season with garlic powder and pepper. Transfer to a baking dish and top with Cheddar cheese.

Cover and bake 20 minutes in the preheated oven. Remove cover and continue baking 10 minutes, until bubbly.

Macaroni and Cheese Salad

Ingredients

1 1/2 cups macaroni
2 tablespoons cider vinegar
1 cup shredded Cheddar cheese
1/2 cup chopped green bell pepper
1/4 cup chopped celery
3 tablespoons thinly sliced green onion
8 cherry tomatoes
1 cup mayonnaise
salt and pepper to taste
1/4 teaspoon Beau Monde seasoning

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine pasta and vinegar. Mix well and allow to sit 15-20 minutes.

Add cheese, peppers, celery, green onions, tomatoes, mayonnaise and seasonings. Mix well and refrigerate until chilled.

Golden Burger Spirals

Ingredients

1 pound ground beef
1 medium onion, chopped
1 medium green pepper, chopped
1 (10.75 ounce) can condensed golden mushroom soup, undiluted
1 (8 ounce) can tomato sauce
1 1/2 cups shredded Cheddar cheese, divided
1/2 teaspoon salt
8 ounces spiral pasta, cooked and drained

Directions

In a large skillet or saucepan over medium heat, cook beef, onion and green pepper until the meat is no longer pink; drain. Add the soup, tomato sauce, 1 cup cheese and salt. Stir in pasta. Transfer to a greased 2-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 30 minutes or until bubbly.

Neptune Pasta Salad

Ingredients

3/4 cup uncooked tricolor spiral pasta
4 ounces imitation crabmeat, chopped
2 tablespoons chopped green onion
1/4 cup mandarin oranges
2 tablespoons sour cream
2 tablespoons mayonnaise
2 tablespoons orange juice
1/4 teaspoon salt
1/4 teaspoon dill weed

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a bowl, combine the pasta, crab, onions and oranges. In another bowl, combine the sour cream, mayonnaise, orange juice, salt and dill. Add to the pasta mixture; toss to coat. Cover and refrigerate until serving.

Angel Chicken Pasta

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup butter
1 (.7 ounce) package dry Italian-style salad dressing mix
1/2 cup white wine
1 (10.75 ounce) can condensed golden mushroom soup
4 ounces cream cheese with chives
1 pound angel hair pasta

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large saucepan, melt butter over low heat. Stir in the package of dressing mix. Blend in wine and golden mushroom soup. Mix in cream cheese, and stir until smooth. Heat through, but do not boil. Arrange chicken breasts in a single layer in a 9x13 inch baking dish. Pour sauce over.

Bake for 60 minutes in the preheated oven. Twenty minutes before the chicken is done, bring a large pot of lightly salted water to a rolling boil. Cook pasta until al dente, about 5 minutes. Drain. Serve chicken and sauce over pasta.

Macaroni Tuna Salad

Ingredients

1 (16 ounce) package elbow macaroni
2 (6 ounce) cans white tuna, drained and flaked
2 stalks celery, minced
1 onion, minced
2 cups mayonnaise
1 (5 ounce) jar pimento-stuffed green olives, drained
1 pint grape tomatoes
salt and pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Transfer the macaroni to a bowl, and cool in the refrigerator.

In a large bowl, lightly toss the tuna with celery, onion, and about 1 cup mayonnaise until combined, then stir in the remaining mayonnaise, macaroni, olives, and grape tomatoes. Season to taste with salt and pepper. Let the salad chill in refrigerator 1 hour.

Jumbo Shells Stuffed with Turkey

Ingredients

1 (8 ounce) package jumbo pasta shells
2 cups chopped cooked turkey
1/2 cup chopped pecans
4 tablespoons chopped fresh parsley
1 egg
1 cup ricotta cheese
3 tablespoons grated Parmesan cheese
1/2 teaspoon salt
1 pinch white pepper
2 tablespoons butter
1/4 cup shallots, minced
3 tablespoons all-purpose flour
1 1/4 cups chicken broth
1/4 cup dry sherry
1/2 teaspoon salt
1 pinch white pepper
1/2 cup shredded Gruyere cheese
1/2 cup heavy whipping cream
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a large bowl, mix turkey, pecans, parsley, egg, ricotta cheese, Parmesan cheese, salt, and white pepper. Stuff cooked shells with the mixture. Place shells in the prepared baking dish.

Melt butter in a medium saucepan over medium heat. Stir in shallots, and cook about 1 minute. Mix in flour, and cook about 2 minutes, stirring constantly. Gradually mix in chicken broth and sherry. Stir constantly until thickened. Stir in salt, white pepper, Gruyere cheese, and heavy whipping cream. Spoon over stuffed shells, and sprinkle with Parmesan cheese.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes, or until heated through and bubbly. Place under broiler to lightly brown. Serve immediately.

Garlic Pasta

Ingredients

1 (16 ounce) package dry penne pasta
1 medium head garlic, peeled and chopped
1/2 cup olive oil
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh oregano
2 tablespoons chopped fresh parsley
1 tablespoon crushed red pepper
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

In a skillet, saute garlic in oil on low heat, just hot enough to make the garlic sizzle; about 10 to 15 minutes. Season with basil, oregano, parsley, and crushed red pepper, and remove from heat.

In a large bowl, toss cooked pasta with garlic and herb mixture, and let sit for 3 to 5 minutes. Sprinkle with Parmesan, and serve.

Chicken Curry Party Salad

Ingredients

1 cube chicken bouillon
9 ounces skinless, boneless chicken breasts
9 ounces fresh mushrooms, sliced
1 (8 ounce) package elbow macaroni
1/2 cup sour cream
1/2 cup mayonnaise
1 clove garlic, chopped
1 teaspoon curry powder
1 (4 ounce) can black olives, drained and chopped
1 apple - peeled, cored and sliced
1 yellow bell pepper, thinly sliced
2 stalks celery, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil; add bouillon cube and stir until melted. Add chicken and poach for about 13 to 14 minutes. Remove chicken and leave broth in pot; cool chicken and cut into 1/2 inch chunks; reserve.

Add mushrooms to broth and cook over medium heat; cook for a few minutes and remove mushrooms from stock; reserve.

With remaining stock in pot, add some more water, if needed. Bring water to a boil and add pasta to cook for 8 to 10 minutes or until al dente; drain and discard stock. Cool pasta with running water; reserve.

In a small bowl, combine sour cream, mayonnaise, garlic, curry powder and salt and pepper to taste.

In a large bowl, combine cooled pasta, chicken, mushrooms, sour cream dressing, olives, apple, yellow bell pepper and celery; mix well. Refrigerate for at least 3 hours and serve.

Garlic Anchovy Linguine

Ingredients

6 tablespoons extra-virgin olive oil
6 cloves garlic, chopped
3/4 cup finely chopped broccoli florets
1/2 cup sliced mushrooms
6 ounces anchovy fillets, chopped
1 cup water
1/4 cup chopped green onions
1/2 cup diced tomatoes
2 tablespoons finely chopped fresh parsley
1 teaspoon extra-virgin olive oil
1 (16 ounce) package linguine pasta
1 1/2 tablespoons crushed red pepper flakes
1 pinch black pepper (optional)

Directions

Heat 6 tablespoons olive oil in a large skillet over medium heat, then stir in garlic, broccoli, and mushrooms; cook until lightly browned. Add anchovies and water, cover, and simmer for 4 to 5 minutes. Stir in green onions, tomatoes, and parsley, cover again, simmering until vegetables are soft, about 3 to 4 minutes.

While the vegetables are cooking, bring a large pot of water and one teaspoon of olive oil to a boil. Add linguine and cook until al dente, about 7 to 8 minutes; drain. Toss with anchovy mixture and crushed red pepper flakes. If desired, season with black pepper. Serve immediately.

Five Food Groups Macaroni Salad

Ingredients

1 (16 ounce) package tri-color pasta
1 cup creamy salad dressing
1/2 (1 ounce) package ranch dressing mix
1 (12 ounce) can tuna, drained and flaked
1/3 cup shredded Cheddar cheese
1 medium apple - peeled, cored and chopped
1 large carrot, peeled and chopped
1/3 cup raisins

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente. Drain, and cool.

In a large bowl, mix the cooled pasta, creamy salad dressing, ranch dressing mix, tuna, Cheddar cheese, apple, carrot, and raisins. Chill 1 hour in the refrigerator before serving.

Best Ziti Ever

Ingredients

1 (16 ounce) package ziti pasta
1 pound mild Italian sausage,
casings removed
2 (24 ounce) jars marinara sauce
1 1/2 teaspoons dried basil,
divided
12 ounces ricotta cheese
1 1/2 teaspoons Italian seasoning,
divided
1 dash salt and pepper
1 pound mozzarella cheese,
shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. In a large saucepan, heat marinara with 1 teaspoon basil until bubbling. In a medium bowl, mix together ricotta, 1 teaspoon Italian seasoning, salt and pepper.

Spread bottom of a 9x13 inch baking dish with sauce. Layer 1/2 of the ziti, 1/2, the sausage, 1/2 of the ricotta, and 1/2 the mozzarella. Spoon half of the sauce over top. Repeat layers. Sprinkle top with remaining 1/2 teaspoons basil and Italian seasoning.

Bake in preheated oven for 40 to 45 minutes.

Chicken and Noodles

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Regular or 98% Fat Free)
1/2 cup milk
1/8 teaspoon ground black
pepper
1/3 cup grated Parmesan cheese
2 cups cubed cooked chicken or
turkey
3 cups cooked medium egg
noodles or bow tie pasta
Chopped fresh parsley

Directions

Mix soup, milk, black pepper, cheese, chicken and noodles in
saucepan. Heat through. Garnish with parsley.

Broccoli n Tomato Pasta

Ingredients

8 ounces uncooked spaghetti
2 cups fresh broccoli florets
2 large tomatoes - peeled,
seeded, and coarsely chopped
2 garlic cloves, minced
1/4 teaspoon crushed red pepper
flakes
2 tablespoons olive or canola oil
1/2 cup sliced ripe olives
1/2 cup minced fresh parsley
1/4 cup grated Romano cheese
3/4 teaspoon salt
1/8 teaspoon pepper

Directions

In a large skillet or Dutch oven, bring 3 quarts water to a boil. Add spaghetti; boil, uncovered, for 5 minutes. Add broccoli; boil 3-4 minutes longer or until pasta and broccoli are tender.

Meanwhile, in a nonstick skillet, saute the tomatoes, garlic and pepper flakes in oil for 2 minutes. Drain pasta mixture; add to the skillet. Add remaining ingredients and toss to coat.

Nutritious and Delicious Pasta

Ingredients

8 ounces pasta
3 onions, minced
8 fresh mushrooms, sliced
1 teaspoon onion powder
1 teaspoon garlic powder
1 (5.5 ounce) can low-sodium,
tomato-vegetable juice cocktail
1/2 cup port wine
1 teaspoon dried oregano
1 bay leaf
1 teaspoon arrowroot powder
1 cup water

Directions

Cook pasta in a large pot with boiling salted water until al dente. Drain well.

Meanwhile, in a large saucepan saute the mushrooms and onions in 1/2 cup of water. Add the garlic, onion powder, Port wine, tomato vegetable juice, oregano and basil. After first dissolving the arrowroot in a bowl with 1/2 cup of water, add slowly to saucepan, stirring frequently. Thickening will occur within a minute.

Add the cooked and drained pasta to the large saucepan and stir. Place lid on for 3 minutes, then serve warm.

Macaroni Salad with a Twist

Ingredients

1 (16 ounce) package small seashell pasta
1 cup mayonnaise
1/4 cup distilled white vinegar
2/3 cup white sugar
2 1/2 tablespoons prepared yellow mustard
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1 large Vidalia or sweet onion, chopped
2 stalks celery, chopped
1 green bell pepper, seeded and chopped
1/4 cup grated carrots
1 pound diced cooked ham

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, 8 to 10 minutes. Drain pasta, but do not rinse. Let stand 5 minutes.

To make the dressing, combine the mayonnaise, vinegar, sugar, mustard, salt, and pepper in a bowl. Set aside.

Combine the onion, celery, bell pepper, carrots, and ham in a large bowl. Stir in the dressing. Add the pasta and toss gently to blend all ingredients. Chill at least 4 hours before serving.

Italian Confetti Pasta Salad

Ingredients

1 cup mayonnaise
1 tablespoon red wine vinegar
1 teaspoon salt
1/4 teaspoon ground black pepper
1 clove garlic, minced
1 1/2 tablespoons chopped fresh basil
2 cups colored rotini pasta
1 cup chopped tomatoes
1/2 cup chopped yellow bell pepper
1/2 cup sliced black olives

Directions

Cook pasta according to package directions. Rinse in cold water, and drain.

In a large mixing bowl, whisk together mayonnaise, vinegar, salt, black pepper, and garlic until well blended. Mix in basil. Add pasta, tomatoes, bell peppers, and olives; fold gently until mixed. Chill several hours. Stir gently before serving.

Bean, Pasta and Roasted Pepper Soup

Ingredients

1 tablespoon olive oil
2 large carrots, diced
2 stalks celery, diced
1 large onion, chopped
1 tablespoon chopped fresh parsley
3 cloves garlic, minced
1 (49.5 fluid ounce) can SwansonB® Chicken Broth (regular or Natural GoodnessB„Ÿ)
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes
1/2 cup uncooked ditalini pasta
1/2 cup roasted sweet red pepper strips
1 tablespoon red wine vinegar

Directions

Heat oil in saucepot. Add carrots, celery, onion, parsley and garlic and cook until tender. Add broth, beans, tomatoes and pasta. Heat to a boil. Cover and cook 15 minutes or until pasta is done.

Add peppers and vinegar. Heat through.

One-Dish Beef and Mushroom Skillet Dinner

Ingredients

1 pound ground beef
1 medium onion, chopped
1/8 teaspoon garlic powder
1 (10.75 ounce) can Campbell's®
Condensed Golden Mushroom
Soup
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1/2 teaspoon dried thyme leaves,
crushed
1 (14.5 ounce) can diced tomatoes
1 small zucchini, sliced
1 1/2 cups uncooked corkscrew-
shaped pasta

Directions

Cook the beef, onion and garlic in a 10-inch skillet over medium-high heat until it's well browned, stirring often to separate the meat. Pour off any fat.

Stir the soup, broth, thyme, tomatoes and zucchini in the skillet. Heat to a boil. Stir in the pasta. Reduce the heat to low and cook for 15 minutes or until the pasta is tender.

Fruity Acini di Pepe Salad

Ingredients

1 cup acini di pepe pasta
1 (20 ounce) can crushed pineapple, drained with juice reserved
1 (15 ounce) can mandarin oranges, drained with liquid reserved
1 (8 ounce) container frozen whipped topping, thawed
7 ounces miniature marshmallows
1 cup SLENDA® No Calorie Sweetener, Granulated
2 eggs, beaten
1/2 teaspoon salt
3 tablespoons all-purpose flour
1 (10 ounce) jar maraschino cherries, drained (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In medium saucepan, combine reserved liquids from pineapple and oranges (equals about 1 1/2 cups), SLENDA® Granulated Sweetener, eggs, salt and flour. Cook until thick, stirring constantly. When mixture becomes thick, add cooked pasta and refrigerate overnight.

The next day, add pineapple and oranges, whipped topping and marshmallows to taste. Mix together and top with cherries if desired. Keep chilled until served.

Tortellini Soup I

Ingredients

1 pound Italian sausage
1 cup chopped onion
2 cloves garlic, minced
5 cups beef broth
1/2 cup water
1/2 cup dry red wine (optional)
8 ounces fresh tortellini pasta
1 cup sliced carrots
2 cups stewed tomatoes
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
8 ounces tomato sauce
1 1/2 cups sliced zucchini
2 green bell peppers, seeded and cubed
3 tablespoons chopped fresh parsley

Directions

Remove casings from sausage. Brown sausage and cook until crumbly. Remove meat from pot. Reserve 1 tablespoon drippings.

Cook onion and garlic in the drippings until tender. Add broth, water, wine, carrots, tomatoes, basil, oregano, tomato sauce, and the cooked sausage. Bring to a boil; reduce heat and simmer uncovered 30 minutes.

Add zucchini, green peppers, parsley, and tortellini. Simmer another 25 minutes, covered, for fresh tortellini, or 45 minutes, covered, for frozen tortellini. Serve with fresh parmesan cheese sprinkled over the top.

Three Cheese Chicken Penne Pasta Bake

Ingredients

1 1/2 cups multigrain penne pasta, uncooked
1 (10 ounce) bag fresh baby spinach leaves
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1 teaspoon dried basil leaves
1 1/2 cups pasta sauce
1 2/3 cups diced tomatoes, drained
1/4 cup PHILADELPHIA Light Cream Cheese Spread
1 cup KRAFT Part Skim Mozzarella Shredded Cheese, divided
2 tablespoons KRAFT Grated Light Parmesan Cheese

Directions

Heat oven to 375 degrees F. Cook pasta as directed on package, adding spinach to the boiling water for the last 1 minute.

Meanwhile, heat a large nonstick skillet sprayed with cooking spray on medium-high heat. Add chicken and basil; cook 3 minutes or until chicken is no longer pink, stirring frequently. Add pasta sauce and tomatoes; bring to boil. Reduce heat to low; simmer 3 minutes or until chicken is cooked through. Stir in cream cheese spread until melted.

Drain pasta and spinach; return to same saucepan. Add chicken mixture; mix lightly. Stir in 1/2 cup mozzarella cheese. Spoon into 2-liter or 8-inch square baking dish.

Bake 20 minutes or until heated through. Sprinkle with remaining mozzarella cheese and the Parmesan cheese. Bake 3 minutes or until cheese is melted.

Penne Pasta Salad

Ingredients

16 ounces penne pasta
1 cup creamy salad dressing, e.g.
Miracle Whip в„Ÿ
1/2 cup Dijon-style prepared
mustard
1 1/2 cups grated Parmesan
cheese
1 tablespoon dried dill weed
1 red onion, julienned
1 yellow bell pepper, thinly sliced
1 orange bell pepper, julienned

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, mix together the salad dressing, mustard, cheese and dill.

Add pasta, red onion and bell peppers. Toss well; season with salt and pepper. Chill before serving.

Pasta with Grilled Shrimp and Pineapple Salsa

Ingredients

3 cups rotini pasta
1/2 fresh pineapple - peeled,
cored and chopped
1 large red bell pepper, chopped
1 large red onion, chopped
1 jalapeno pepper, seeded and
minced
1/2 cup fresh orange juice
1/3 cup fresh lime juice
1 1/2 pounds large shrimp -
peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In a large bowl combine pineapple, red pepper, red onion, jalapeno pepper, orange juice, and lime juice. Mix well and set aside.

Prepare an outdoor grill with an oiled rack set 6 inches from the coals. On a gas grill, place the setting to high. Grill the shrimp for 2 minutes per side.

Toss the cooked noodles with the salsa. Arrange the shrimp on the pasta and serve.

Simple Red Sauce with Pasta

Ingredients

1 (16 ounce) package penne pasta
6 slices bacon
1/2 teaspoon chopped garlic
1 red onion, chopped
2 tablespoons olive oil
3 tomatoes, chopped
1 green chile peppers, diced
1/2 cup grated Parmesan cheese
4 leaves fresh basil
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain well.

Meanwhile, in a medium skillet cook the bacon strips until mostly cooked, but not crisp. Remove from pan, break into bite size pieces. Drain bacon grease from pan. Return cooked bacon to pan, add minced garlic, chopped red onion, olive oil and chili pepper. Sauté until onion is soft, about 5 minutes. Add chopped tomatoes, 1/2 cup of grated Parmesan cheese and fresh basil. Simmer for 10 minutes.

Pour ingredients into a large bowl. Add additional grated Parmesan cheese to top and serve immediately over cooked and drained pasta.

Beefy Manicotti

Ingredients

10 manicotti shells
1/2 pound ground beef
1 small onion, chopped
2 cloves garlic, chopped
1/4 cup dry bread crumbs
1/4 teaspoon Italian seasoning
1 egg
2 cups Italian blend shredded cheese, divided
1 (8 ounce) can tomato sauce
1 (16 ounce) can stewed tomatoes
1/4 cup white Zinfandel
3 mushrooms, thinly sliced

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef, onion and garlic in a large, deep skillet. Cook over medium high heat until beef is evenly brown. Remove from heat. Mix in bread crumbs, Italian seasoning, egg and 1 cup shredded cheese. Spoon filling into manicotti shells.

Combine tomato sauce, stewed tomatoes, wine and mushrooms. Spoon sauce to cover the bottom of an 8x11 inch baking dish. Arrange filled manicotti in a single layer, and cover with remaining sauce. Sprinkle top with remaining cheese.

Cover, and bake in preheated oven for 30 minutes. Remove cover, and bake 10 minutes.

Tortellini Chowder

Ingredients

2/3 cup chopped onion
1/2 cup chopped red bell pepper
1/3 cup chopped green chile pepper
2 tablespoons minced garlic
1 jalapeno pepper, seeded and diced
1 tablespoon margarine
3 cups vegetable broth
2 cups peeled and cubed potatoes
1 teaspoon ground cumin
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon ground red pepper
2 cups cheese tortellini
2 tablespoons all-purpose flour
2 tablespoons vegetable oil
1 (15 ounce) can whole kernel corn, drained
1 pint half-and-half cream

Directions

In a large pot over medium heat, cook onion, bell pepper, chile pepper, garlic and jalapeno in margarine until tender but not brown, 5 minutes.

Stir in broth, potatoes, cumin, salt, pepper and red pepper. Bring to a boil, then reduce heat and simmer about 20 minutes, until potatoes are just tender.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a small bowl, stir together flour and vegetable oil. Pour into soup, increase heat to medium, and cook until thickened and bubbly. Stir in corn, half-and-half and tortellini and heat through. Serve.

Italian Vegetable Soup

Ingredients

- 1 pound ground beef
- 1 cup chopped onion
- 1 cup chopped celery
- 1 cup chopped carrots
- 2 cloves garlic, minced
- 1 (14.5 ounce) can peeled and diced tomatoes
- 1 (15 ounce) can tomato sauce
- 2 (19 ounce) cans kidney beans, drained and rinsed
- 2 cups water
- 5 teaspoons beef bouillon granules
- 1 tablespoon dried parsley
- 1/2 teaspoon dried oregano
- 1/2 teaspoon dried basil
- 2 cups chopped cabbage
- 1 (15.25 ounce) can whole kernel corn
- 1 (15 ounce) can green beans
- 1 cup macaroni

Directions

Place ground beef in a large soup pot. Cook over medium heat until evenly browned. Drain excess fat. Stir in onion, celery, carrots, garlic, chopped tomatoes, tomato sauce, beans, water and bouillon. Season with parsley, oregano and basil. Simmer for 20 minutes.

Stir in cabbage, corn, green beans and pasta. Bring to a boil, then reduce heat. Simmer until vegetables are tender and pasta is al dente. Add more water if needed.

Quick Country Cupboard Soup

Ingredients

1/2 pound skinless, boneless chicken breast halves - cut into 1 inch cubes
1 teaspoon vegetable oil
1 cup thinly sliced carrots
1 cup thinly sliced potatoes
2 (1 ounce) packages dry onion soup mix
2 tablespoons white sugar
4 cups water
1 (28 ounce) can crushed tomatoes
1/4 teaspoon Italian seasoning
1 dash hot pepper sauce
1/2 cup seashell pasta
ground black pepper to taste

Directions

In a large stock pot, heat oil over medium heat; add meat and brown lightly.

Stir in carrots, potatoes, onion soup mix, sugar, water, tomatoes, Italian seasoning, hot pepper sauce, and pepper. Stir frequently.

Bring to a boil , add pasta and reduce heat. Simmer gently for 30 to 40 minutes or until vegetables are tender.

Basil Pan-Seared Scallops over Pasta

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
24 scallops, rinsed and drained
3/4 cup olive oil
1/4 cup lemon juice
1 1/2 teaspoons dried minced garlic
1 teaspoon salt
1/2 teaspoon ground black pepper
2 tablespoons dried basil
9 tablespoons whipped butter

Directions

Bring a large pot of water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, rinse, and transfer to a large serving bowl.

Meanwhile, place scallops in a large bowl. In a small bowl, mix together 1/4 cup olive oil, lemon juice, 1 teaspoon garlic, 1/2 teaspoon salt, and the black pepper. Pour mixture over scallops. Arrange scallops in a single layer in a large baking dish or plate. Sprinkle 1 tablespoon dried basil over scallops so that only one side is sparsely coated with basil.

Heat a large skillet over medium-high, and melt one tablespoon of butter in the pan. Place 12 scallops basil-side down, and cook for about 3 to 4 minutes until dark golden brown. Turn scallops, and cook the other side. Cook the remaining 12 scallops the same way.

In a small saucepan, melt remaining butter with 1/2 cup olive oil, 1 tablespoon basil, 1/2 teaspoon garlic, and 1/2 teaspoon salt.

Toss pasta with butter and olive oil mixture. Divide pasta onto plates, and top with scallops.

Acini di Pepe Salad

Ingredients

1 cup acini di pepe pasta
1 (20 ounce) can crushed pineapple, drained with juice reserved
1 (15 ounce) can mandarin oranges, drained with liquid reserved
1 (8 ounce) container frozen whipped topping, thawed
7 ounces miniature marshmallows
1 cup white sugar
2 eggs, beaten
1/2 teaspoon salt
3 tablespoons all-purpose flour
1 (10 ounce) jar maraschino cherries, drained (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In medium saucepan, combine reserved liquids from pineapple and oranges (equals about 1 1/2 cups), sugar, eggs, salt and flour. Cook until thick, stirring constantly. When mixture becomes thick, add cooked pasta and refrigerate overnight.

The next day, add pineapple and oranges, whipped topping and marshmallows to taste. Mix together and top with cherries if desired. Keep chilled until served.

Hearty Spanish Rice

Ingredients

1 tablespoon BertolliB® Classicob
„Ÿ Olive Oil
1 medium onion, chopped
1 1/2 cups regular or converted
rice
2 cloves garlic, finely chopped
3 1/2 cups warm water
1 tablespoon KnorrB® Chicken
flavor Bouillon
1 (26 ounce) jar RaguB® Old
World StyleB® Sweet Tomato
Basil Smooth Pasta Sauce
2 cups frozen whole kernel corn
2 teaspoons chili powder
1/4 cup chopped fresh cilantro

Directions

In 3-quart saucepan, heat olive oil over medium heat and cook onion, stirring occasionally, 3 minutes.

Add rice and garlic and continue cooking, stirring frequently, 1 minute. Stir in bouillon and water. Bring to a boil over high heat. Reduce heat to low and simmer covered 15 minutes.

Stir in pasta sauce, corn and chili powder. Return to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 10 minutes or until rice is tender. Stir in cilantro and let stand covered 10 minutes before serving. Garnish, if desired, with additional chopped fresh cilantro.

Ground Beef Marsala Sauce

Ingredients

1 pound ground beef
2 tablespoons minced garlic
1/2 cup sliced mushrooms
1/3 cup all-purpose flour
3/4 cup dry Marsala wine
1/2 cup dry sherry
1/2 cup water

Directions

Cook the ground beef with the garlic and mushrooms in a large skillet over high heat until no pink remains, about 10 minutes; do not drain. Add the flour and continue to cook for five minutes.

Pour in the Marsala wine, sherry, and water. Stir and bring to a boil; reduce heat to low and simmer covered for 10 minutes. Serve over the pasta of your choice.

Noodles Romanoff III

Ingredients

8 ounces elbow macaroni
1 cup sour cream
1 cup cottage cheese
1 dash Worcestershire sauce
(optional)
3 tablespoons minced onion
1 teaspoon minced garlic
(optional)
1/2 cup seasoned dry bread
crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Immediately add sour cream and cottage cheese to pasta; mix together.

Add Worcestershire sauce, onion and garlic to mixture, if desired. Pour mixture into a lightly greased two-quart baking dish and top with bread crumbs. Bake in preheated oven for 45 minutes.

Seafood Linguine

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup thinly sliced red onion
3 teaspoons garlic powder
1/4 cup olive oil
3 cups milk
2 teaspoons chopped fresh parsley
1/2 cup chopped green bell pepper
1/2 cup red bell pepper, chopped
1/2 cup broccoli florets
1/2 cup thinly sliced carrots
1 cup sliced fresh mushrooms
1 cup canned shrimp
1 cup crab meat, drained
1 pound scallops
2 tablespoons all-purpose flour
salt to taste
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 6 to 8 minutes, or until al dente. Drain.

Meanwhile, in an electric frying pan, or large skillet saute the red onion and garlic in olive oil. When onion is translucent, add the milk. Cook until bubbles form around the edges of the pan. Add the parsley, chopped green and red bell pepper, broccoli, carrots, mushrooms, shrimp, crab, and scallops and stir until well incorporated.

Remove 1/2 cup of milk from the mixture and place in a small bowl with the flour. Stir until smooth. Add back to skillet with seafood and vegetables. Allow mixture to thicken. Season with salt and pepper to taste.

Pour seafood sauce over drained and cooked linguine noodles. Serve warm.

Cara's Creamy Stuffed Shells

Ingredients

1 (12 ounce) package jumbo pasta shells
3 pounds ground beef
2 eggs, lightly beaten
2 tablespoons olive oil
2 teaspoons minced garlic
2 teaspoons garlic salt
2 teaspoons parsley
1 (8 ounce) package cream cheese, at room temperature
1 1/2 (14 ounce) jars pasta sauce
1/2 cup freshly grated Romano cheese

Directions

Bring a large pot of lightly salted water to a boil. Place shell pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

Place the beef in a skillet over medium heat, and mix in eggs, oil, garlic, garlic salt, and parsley. Cook until beef is evenly brown. Transfer to a large bowl, and mix with cream cheese and 1 cup pasta sauce.

Stuff the cooked pasta shells with the beef mixture, and arrange in the prepared baking dish. Cover evenly with the remaining sauce.

Bake 15 minutes in the preheated oven, or until bubbly. Sprinkle with Romano cheese just before serving.

Jambalasta

Ingredients

3 (8 ounce) packages linguine pasta
2 tablespoons olive oil
1 onion, chopped
2 skinless, boneless chicken breasts, cut into strips
1 pound shrimp, peeled and deveined
1 tablespoon sugar
1 tablespoon Cajun seasoning
1 tablespoon paprika
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon salt
1 tablespoon Louisiana-style hot sauce
1 pound kielbasa, cut into 1/4-inch slices
1 (28 ounce) can diced tomatoes, undrained
1 tablespoon cornstarch
2 tablespoons cold water

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat the oil in a large skillet over high heat; cook and stir the onion in the oil until translucent, about 5 minutes. Add the chicken, shrimp, sugar, Cajun seasoning, paprika, garlic powder, oregano, salt, and hot sauce and cook until the chicken is no longer pink in the center and the juices run clear, 8 to 10 minutes. Stir in the kielbasa and diced tomatoes. Whisk together the cornstarch and cold water in a small bowl until smooth; pour into the skillet. Reduce heat to medium and simmer until thickened, about 10 minutes. Ladle over the linguine.

Tuna Mushroom Casserole

Ingredients

2 cups bow tie pasta
2 (6 ounce) cans tuna, drained
2 (4.5 ounce) cans mushrooms, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/3 cups milk
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
1 cup dry bread crumbs
3 tablespoons melted butter
2 teaspoons dried thyme, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 1 quart casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a mixing bowl, combine mushroom soup, milk, salt and pepper. Mix thoroughly. Then add tuna, mushrooms and pasta. Mix thoroughly. Pour mixture into greased casserole dish.

In another mixing bowl, combine bread crumbs, butter and thyme. Mix well. Sprinkle over the top of the mixture.

Bake uncovered in a preheated oven for 40 minutes or until bubbling and golden brown.

Salmon With Green Fettuccine

Ingredients

12 ounces spinach fettuccine pasta
1 (14.75 ounce) can canned salmon, drained, liquid reserved
1 1/2 cups milk
1/4 cup finely diced onion
1 1/2 cups fresh sliced mushrooms
3 tablespoons butter
1/4 cup all-purpose flour
1/4 cup dry white wine
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/4 teaspoon dried dill weed
salt and pepper to taste

Directions

Cook pasta in boiling, salted water until al dente. Drain. Drain the can of salmon over a 2 cup measure. Add enough milk to make 1 3/4 cups.

Meanwhile, prepare sauce. In a large saute pan, melt butter over medium heat. Add onion and mushrooms; saute until onion is tender. Reduce heat to low, and stir in flour. Remove from heat.

Stir into cooked vegetables, the milk mixture and wine. Return pan to heat, and bring to a boil, stirring frequently. Reduce heat, and simmer for 2 minutes. Break salmon into chunks; stir into the sauce. Stir in Parmesan cheese, parsley, and dill. Season with salt and pepper to taste, and heat through. Serve over hot pasta.

Spaghetti Casserole III

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1 1/2 cups ketchup
1 teaspoon dried oregano
salt and pepper to taste
1 1/2 cups shredded Cheddar
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 300 degrees F (150 degrees C).

In a large skillet, brown ground beef until no longer pink; drain reserving 1 tablespoon of drippings in pan. Set beef aside. In skillet saute onion, green bell pepper and garlic until just soft. Combine browned beef, ketchup, oregano, salt and pepper with onion mixture; mix well.

Pour mixture into a 9x13 inch baking dish. On top of mixture, layer pasta and then sprinkle on cheese. Bake in preheated oven until cheese is melted.

Garden Gazpacho Salad

Ingredients

1 (16 ounce) package fusilli (spiral) pasta
2 cups chopped cooked chicken
1 small cucumber, chopped
1 red bell pepper, chopped
1 large tomato, chopped
1 clove garlic, chopped
3/4 cup spicy tomato-vegetable juice cocktail (e.g., V-8)
1/4 cup lemon juice
1/2 teaspoon ground black pepper
1/4 teaspoon salt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix the pasta with the chicken, cucumber, bell pepper, tomato, and garlic. Pour the tomato-vegetable juice cocktail and lemon juice over the salad; gently toss to coat. Season with black pepper and salt; serve warm or chilled.

Chicken Perkelt

Ingredients

3 tablespoons canola oil
6 skinless, boneless chicken
breast halves - cut into bite size
pieces
1/2 large onion, chopped
2 cubes chicken bouillon
1 teaspoon mild paprika
salt and pepper to taste
1 (4.5 ounce) can mushrooms,
with liquid
3 tablespoons sour cream

Directions

In a large skillet over heat, heat oil and add chicken and onion. Season with bouillon, paprika and salt and pepper to taste. When chicken is almost cooked through, stir in the mushrooms. Cover the skillet and cook for 5 more minutes or until the mushrooms are tender and the chicken juices run clear.

When chicken is done, stir in the sour cream and turn off the heat. Serve hot over rice or pasta.

Sloppy Joe Wagon Wheels

Ingredients

1 (16 ounce) package wagon wheel pasta
2 pounds ground beef
1 medium green pepper, chopped
1 medium onion, chopped
1 (28 ounce) jar meatless spaghetti sauce
1 (15 ounce) can sloppy joe sauce

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook beef, green pepper and onion until meat is no longer pink; drain. Stir in the spaghetti sauce and sloppy joe sauce; heat through. drain pasta; top with beef mixture.

Ham and Broccoli Bake

Ingredients

14 ounces whole wheat rotini pasta
1 (10 ounce) package frozen broccoli
1 tablespoon olive oil
2 cups diced fully cooked ham
1 (15 ounce) jar Alfredo sauce
1/2 cup 2% milk
ground black pepper to taste
1 cup shredded Colby-Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Bring a large pot of lightly salted water to a boil; cook the pasta in the boiling water, stirring occasionally, until tender but not mushy, about 10 minutes. Drain.

Thaw the broccoli in a microwave oven until you can break it apart into small pieces.

Heat the olive oil in a large skillet over medium heat; cook and stir the diced ham in the hot oil until the edges start to brown, about 10 minutes. Stir in the broccoli and cook and stir until any excess water has cooked away and the ham and broccoli are hot. Pour in the jar of Alfredo sauce and the milk; stir to blend, sprinkle with pepper, and add the cooked pasta. Stir everything together to coat the pasta with sauce and bring to a simmer.

Spread the bubbling pasta mixture into the prepared baking dish, top with shredded Colby-Monterey jack cheese, and bake in the preheated oven until the casserole is hot and the cheese is melted and starting to brown, about 30 minutes.

Grandma's Noodles I

Ingredients

4 cups all-purpose flour
4 eggs, lightly beaten
1 teaspoon salt

Directions

Put all ingredients in the pasta machine. Let dry an hour or so.

Add noodles to boiling chicken stock. Cook for ten to fifteen minutes.

Campbell's Kitchen Penne with Sausage and

Ingredients

1 pound sweet Italian pork
sausage, cut into 1-inch pieces
1 medium green pepper, cut into
2-inch-long strips
1 medium onion, sliced
1 teaspoon dried oregano leaves,
crushed
2 (10.5 ounce) cans
Campbell's® Golden Pork Gravy
2 2/3 cups penne pasta, cooked
and drained
grated Parmesan cheese

Directions

Cook the sausage in a 12-inch skillet until well browned, stirring often. Stir in the pepper, onion and oregano and cook until the vegetables are tender.

Stir the gravy in the skillet and heat to a boil. Reduce the heat to low. Cook for 5 minutes or until the sausage is cooked through.

Add the pasta to the skillet and toss to coat. Sprinkle with the cheese.

Kicked Up Mac and Cheese

Ingredients

1 1/2 cups rotelle pasta
4 tablespoons butter, divided
1/4 cup all-purpose flour
3 cups whole milk
1 teaspoon dry mustard
3/4 teaspoon salt
1/2 teaspoon ground white pepper
3 teaspoons hot pepper sauce
1 cup shredded pepperjack cheese
1 1/2 cups shredded sharp Cheddar cheese
1/2 cup grated Parmesan cheese
1/3 cup dry bread crumbs
2 teaspoons chili powder

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt 2 tablespoons butter. Whisk in flour and cook, stirring, 1 minute. A little at a time, whisk in milk, mustard, salt, pepper and hot sauce. Bring to a gentle boil, stirring constantly. Boil 1 minute, then remove from heat and whisk in pepperjack, Cheddar and Parmesan until smooth. Stir in cooked pasta and pour into shallow 2 quart baking dish.

Melt remaining 2 tablespoons butter. Stir in bread crumbs and chili powder. Sprinkle over macaroni mixture.

Bake in preheated oven 30 minutes. Let stand 10 minutes before serving.

Creamy Roasted Vegetable Pasta Salad

Ingredients

3 tablespoons olive oil
2 tablespoons red wine vinegar
1 teaspoon Dijon mustard
1 teaspoon garlic powder
salt and pepper to taste
1/2 cup chopped green bell pepper
1/2 cup diced yellow bell pepper
1/2 cup chopped fresh mushrooms
1/2 cup chopped white onion
1 (8 ounce) package dry penne pasta
2 tablespoons light mayonnaise
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven broiler.

In a bowl, mix the olive oil, red wine vinegar, Dijon mustard, garlic powder, salt, and pepper. Spread the green bell pepper, yellow bell pepper, mushrooms, and onion on a baking sheet. Pour the oil and vinegar mixture over the vegetables.

Broil the vegetables 5 minutes, stirring occasionally, until lightly scorched. Remove from heat, and cool.

Bring a large pot of lightly salted water to a boil. Add penne pasta, cook for 8 to 10 minutes, until al dente. Drain, and rinse with cold water to cool.

In a large bowl, toss the vegetables, pasta, and mayonnaise. Top with Parmesan cheese to serve.

PHILLY Chicken Alfredo Pesto Pasta

Ingredients

300 grams angel hair pasta,
uncooked
2 teaspoons oil
450 grams boneless skinless
chicken breasts, cut into bite-size
pieces
2 cups milk
125 grams PHILADELPHIA Cream
Cheese Spread
1 large red bell pepper, cut into
strips
1/4 cup KRAFT 100% Grated
Parmesan Cheese
2 tablespoons pesto

Directions

Cook pasta as directed on package. Meanwhile, heat oil in large nonstick skillet on medium heat. Add chicken; cook and stir 7 min. or until cooked through.

Stir in milk and cream cheese spread; cook 3 min. or until cream cheese spread is completely melted and mixture is well blended. Add peppers, Parmesan cheese and pesto; stir. Cook 3 min. or until heated through, stirring occasionally.

Drain pasta. Add to cream cheese mixture; toss to coat.

Dill Lemon Chicken Pasta Salad

Ingredients

20 pounds skinless, boneless
chicken breast halves, cooked
and cut into bite-sized pieces
3 stalks celery, chopped
5 pounds lemon penne pasta
12 cups mayonnaise
1 cup lemon juice
2 teaspoons dried dill weed
4 cups buttermilk

Directions

In a large bowl combine the chicken, celery and pasta and toss together. In a separate large bowl, combine the mayonnaise, lemon juice and dill weed and mix well, then stir in buttermilk.

Add lemon dill mixture to chicken mixture and toss to coat. Cover bowl, chill for 20 minutes, and serve.

Black Bean and Corn Pasta with Chicken

Ingredients

1 (16 ounce) package jumbo pasta shells
1 cup fresh corn kernels
1 (15 ounce) can black beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes with juice
salt and pepper to taste
1 dash hot pepper sauce
1 dash Worcestershire sauce
2 boneless chicken breast halves, cooked and cut into bite-sized pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over low heat, cook corn and black beans, 2 minutes. Stir in the tomatoes, reserving their juice. Season with salt and pepper, and cook 2 minutes more. Pour in enough tomato juice to cover and season with hot pepper sauce and Worcestershire. Increase heat slightly, stir in chicken, and heat through, 3 to 5 minutes. Spoon over cooked pasta.

Broccoli Shrimp Pasta Toss

Ingredients

2 cups uncooked bow tie pasta
1/4 cup chopped onion
3 garlic cloves, minced
1 tablespoon butter or stick margarine
1 tablespoon olive oil
2 cups fresh broccoli florets
1/4 teaspoon salt
8 ounces uncooked medium shrimp, peeled and deveined
1/4 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. In a large nonstick skillet, saute onion and garlic in butter and oil until tender. Add broccoli and salt; cook and stir over medium-high heat for 8 minutes. Add shrimp; cook and stir 2-3 minutes longer or until shrimp turn pink and broccoli is tender. Drain pasta; transfer to a serving bowl. Add the broccoli mixture; toss gently. Sprinkle with Parmesan cheese.

Astoria Crab Pasta

Ingredients

1/3 cup butter
1/4 cup Champagne or other sparkling white wine
1 clove garlic, minced
1/8 teaspoon paprika
1/8 teaspoon dried sage
1 pinch ground ginger
8 ounces cooked crabmeat
1 (8 ounce) package uncooked angel hair pasta
1 tablespoon extra-virgin olive oil, or as needed
salt and black pepper to taste
1 tablespoon chopped Italian flat leaf parsley, divided

Directions

Melt the butter in a heavy skillet over medium-low heat, turn the heat to low, and cook for about 5 minutes, straining off any milk solids, until the butter is caramel brown in color. Pour in the wine, garlic, paprika, sage, and ground ginger, and cook and stir about 5 minutes, until the sauce has reduced and the garlic is barely golden. Lightly fold in the crab.

Bring a pan of lightly salted water to a boil over medium heat, and drop in the pasta. Cook until just tender, about 4 minutes, and drain.

Place the pasta on serving plates, and drizzle each serving with olive oil. Spoon the butter-crab sauce over each plate, sprinkle with salt and pepper to taste, garnish with parsley, and serve immediately.

Fettuccine with Sweet Pepper-Cayenne Sauce

Ingredients

12 ounces dry fettuccine pasta
2 red bell peppers, julienned
3 cloves garlic, minced
3/4 teaspoon cayenne pepper
1 cup reduced fat sour cream
3/4 cup chicken broth
3/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, spray cooking oil in a large skillet and saute red bell peppers, garlic and cayenne pepper over medium heat for 3 to 5 minutes.

Stir in sour cream and broth; simmer uncovered for 5 minutes. Remove from heat and stir in cheese.

Toss hot pasta with sauce and season with salt and pepper to taste; serve.

Parmesan Orzo

Ingredients

2/3 cup uncooked orzo pasta
1/3 cup chopped green onions
2 tablespoons spreadable chive
and onion cream cheese
2 tablespoons milk
1 tablespoon grated Parmesan
cheese
1/8 teaspoon salt
1/8 teaspoon pepper
2 tablespoons diced pimientos

Directions

Cook pasta according to package directions, adding onions during the last 2 minutes of cooking time. Meanwhile, in a small mixing bowl, beat the cream cheese, milk, Parmesan cheese, salt and pepper until smooth; stir in pimientos. Drain pasta; add to cream cheese mixture and toss to coat.

Green Tomato Pasta Toss

Ingredients

2 tablespoons olive oil
1 onion, chopped
6 green tomatoes, chopped
salt and pepper to taste
1 (16 ounce) package tri-colored
pasta assortment
1 cup crumbled feta cheese

Directions

In a large skillet, heat the olive oil over medium heat. Add the onion, and saute until soft. Stir in the green tomatoes, and season to taste with salt and pepper. Reduce heat to medium low, and cook for about 10 minutes.

Meanwhile in a large pot of boiling salted, water cook pasta until al dente. Drain.

Toss pasta with tomatoes. Top with the crumbled feta cheese.

Scampi-Style Scallops Over Linguine

Ingredients

1 (16 ounce) package linguine
1 (2 ounce) can anchovy fillets
with oil
1/2 onion, minced
3/4 cup chicken stock
1/4 cup white wine
1 teaspoon minced garlic
1/2 teaspoon dried parsley
1/8 teaspoon seafood seasoning
(such as Old Bay®)
12 ounces bay scallops
salt and pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat a large skillet over medium heat; cook and stir the anchovies with the oil in the skillet until the anchovies melt into the oil, about 2 minutes; add the onion and cook until translucent, 3 to five minutes. Stir in the chicken stock, wine, garlic, parsley, and seafood seasoning; lie the scallops into the liquid; season with salt and pepper. Bring the mixture to a boil and cook until the scallops are opaque, about 7 minutes. Serve over the cooked linguine.

Mushroom Prosciutto Pasta

Ingredients

4 cups uncooked penne or medium tube pasta
1/2 pound sliced fresh mushrooms
1/4 cup chopped onion
2 tablespoons butter
10 slices prosciutto, chopped
2 teaspoons cornstarch
2 cups heavy whipping cream
1/2 cup minced fresh parsley
1/4 teaspoon pepper
Shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the mushrooms and onion in butter until tender. Add prosciutto; saute for 3 minutes.

In a bowl, combine the cornstarch and cream until smooth; stir into the skillet. Add parsley and pepper. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta; add to the skillet and stir to coat. Sprinkle with Parmesan cheese if desired.

Pasta Amnesia

Ingredients

2 (8 ounce) packages fresh
linguine pasta
1 cup cream
4 ounces smoked salmon,
chopped
1 pinch freshly grated nutmeg
(optional)
1 pinch ground black pepper, or
to taste (optional)
1 1/2 tablespoons black caviar
1 bunch chopped flat leaf parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 3 to 4 minutes. Drain.

Meanwhile, place cream in a small saucepan, over medium-low heat. Stir in the smoked salmon, and season with nutmeg and black pepper if desired. Stir frequently until thickened.

Place drained pasta into a large serving bowl. Pour the cream sauce over the pasta, and add the caviar. Toss gently until some of the caviar has broken and colors the pasta slightly. Serve immediately with a sprinkling of parsley.

Artichoke and Escargot Over Linguini

Ingredients

1 (8 ounce) package linguine
pasta
2 tablespoons butter
1 (10 ounce) can artichoke hearts,
drained and sliced
1 (4 ounce) can sliced
mushrooms, drained
1 (7 ounce) can escargot, drained
3 cloves garlic, chopped
1 teaspoon dried sage
1 pinch dried oregano
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the linguine, and cook until tender, about 8 minutes.

Melt half of the butter in a skillet over medium heat. Add the mushrooms and artichokes; cook and stir for a few minutes. When the mushrooms start to brown, stir in the garlic, and cook until fragrant and lightly browned.

Stir in the escargot, and season with sage and oregano. Cook for just a few minutes, as the escargot cooks really fast like shrimp. Add about half of the Parmesan cheese, and remove from the heat. Serve over linguine with remaining Parmesan cheese.

Fettuccine Alfredo

Ingredients

4 ounces uncooked fettuccine
1/4 cup milk
1/4 cup butter or margarine
1 (3 ounce) package cream
cheese, cubed and softened
1/3 cup grated Parmesan cheese
White pepper

Directions

Cook pasta according to package directions. In a saucepan, heat milk and butter until butter is melted. Stir in cream cheese and heat until melted. Add Parmesan cheese and pepper if desired; cook and stir until blended and heated through. Drain pasta and transfer to a serving bowl. Pour sauce over fettuccine; toss to coat.

Asparagus Portobello Pasta

Ingredients

2 (15 ounce) cans asparagus
1 (2.25 ounce) can sliced black olives
1/2 pound fettuccini pasta
1 tablespoon olive oil
3 large portobello mushrooms, sliced
1 (8 ounce) can peas, drained
2 teaspoons Italian seasoning
1 (6 ounce) can tomato paste
1/2 cup grated Parmesan cheese

Directions

Fill a large pot with water and the drained liquids of the asparagus and the olives; bring to a boil. Cook pasta for 8 to 10 minutes, or until al dente. Drain.

Meanwhile, heat oil in a large skillet over medium heat. Saute mushrooms, peas, and Italian seasoning until mushrooms are tender.

In a blender or food processor, puree asparagus, black olives, tomato paste and Parmesan. Transfer to a small saucepan, and heat through over medium-low heat. Spoon asparagus sauce over fettuccini, and top with mushrooms and peas.

Fabulous Cilantro Pesto

Ingredients

1 (16 ounce) package farfalle
pasta
1 bunch fresh cilantro
5 cloves garlic, minced
1 tablespoon white wine vinegar
1/4 cup grated Parmesan cheese
1/2 teaspoon cayenne pepper
1/2 cup walnuts or pecans
salt to taste
1/2 cup olive oil

Directions

Bring a large pot of salted water to a boil. Add the pasta, and return water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain well.

In an electric food processor or blender, blend cilantro, garlic, vinegar, Parmesan cheese, cayenne pepper, nuts, and salt. Add 1/4 cup of the olive oil, and blend the pesto. Add more olive oil until the pesto reaches your desired consistency.

Pour pesto in a small saucepan and warm over low heat, stirring constantly, until pesto begins to simmer. Pour over cooked pasta and toss.

California Italian Wedding Soup

Ingredients

1/2 pound extra-lean ground beef
1 egg, lightly beaten
2 tablespoons Italian-seasoned breadcrumbs
1 tablespoon grated Parmesan cheese
2 tablespoons shredded fresh basil leaves
1 tablespoon chopped Italian flat leaf parsley (optional)
2 green onions, sliced (optional)
5 3/4 cups chicken broth
2 cups finely sliced escarole (spinach may be substituted)
1 lemon, zested
1/2 cup orzo (rice-shaped pasta), uncooked
grated Parmesan cheese for topping

Directions

Mix together the meat, egg, bread crumbs, cheese, basil, parsley, and green onions; shape into 3/4 inch balls.

Pour broth into a large saucepan over high heat. When boiling, drop in meatballs. Stir in escarole, lemon zest and orzo. Return to a boil; reduce heat to medium. Cook at a slow boil for 10 minutes or until orzo is tender, stirring frequently. Serve sprinkled with cheese.

Farfalle with Ham and Peas

Ingredients

1 (16 ounce) package uncooked farfalle (bow tie) pasta
1 pound cooked ham, cut into bite-size pieces
1 (15 ounce) can peas, drained
1/2 cup milk
ground black pepper to taste
garlic powder to taste
1/2 cup shredded Cheddar cheese
1/2 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil over medium heat, and cook the pasta for about 8 minutes, until tender. Drain, and return to pot over low heat.

Lightly mix in the ham, peas, and milk, and sprinkle in the pepper and garlic powder. Stir in the Cheddar and mozzarella cheeses, and cook about 5 minutes, until the cheese melts and the mixture is bubbling.

Pasta Strega Nonna

Ingredients

3 tablespoons olive oil
1/2 pound cooked and peeled shrimp
1 pound fresh asparagus, trimmed and coarsely chopped
1 tablespoon minced garlic
hot sauce to taste
salt to taste
1 tablespoon grated Romano cheese

Directions

Heat olive oil in a large skillet over medium-low heat. Saute shrimp, asparagus and garlic until asparagus is bright green and slightly tender. Stir in hot sauce and salt. Dust with Romano cheese before serving.

Country Pasta with Mozzarella

Ingredients

8 ounces rigatoni pasta
8 slices bacon, cut into 1 inch pieces
2 cups broccoli florets
2 cloves garlic, minced
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1/8 teaspoon cayenne pepper
1/4 cup chopped fresh parsley

Directions

Cook rigatoni according to package directions and drain.

In a 10 inch skillet cook the bacon over medium heat, stirring occasionally, until the bacon is browned. Add the broccoli and garlic. Cook, stirring occasionally, until the broccoli is slightly tender (about 4 to 5 minutes).

Stir in the cooked rigatoni, mozzarella cheese, parmesan cheese and cayenne pepper. Cook, stirring occasionally, until the cheese is melted. Sprinkle with the fresh chopped parsley.

Orzo with Kale

Ingredients

1 teaspoon ground turmeric
2 cups uncooked orzo pasta

2 tablespoons olive oil
4 cloves garlic, sliced
1 bunch kale, stems removed and leaves coarsely chopped
1 large lemon, juiced
1/4 teaspoon ground nutmeg
1/4 cup grated Parmesan cheese, or to taste
salt and black pepper to taste

Directions

Bring a large pot of lightly-salted water to a boil; sprinkle the turmeric over the boiling water and stir in the orzo; return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes; drain. Scrape into a mixing bowl and set aside.

Heat the olive oil in a large skillet over medium heat. Cook the garlic in the hot oil for a few seconds until it begins to bubble. Stir the kale into the garlic, cover the skillet with a lid, and cook for 10 minutes. Remove the cover and continue cooking and stirring until the kale is tender, about 10 minutes more. Stir the kale mixture into the orzo along with the lemon juice, nutmeg, and Parmesan cheese. Season with salt and pepper. Serve warm or at room temperature.

Pasta Shells with Portobello Mushrooms and

Ingredients

1 tablespoon butter
1 tablespoon olive oil
1 pound portobello mushrooms,
stems removed
1/2 teaspoon salt
1 1/4 cups low-sodium chicken
broth
1 (5.2 ounce) package pepper
Boursin cheese
3/4 pound uncooked pasta shells
1 pound fresh asparagus, trimmed

Directions

In a large skillet over medium heat, melt the butter and heat the olive oil. Cut the mushroom caps in half, and slice 1/4 inch thick. Cook mushrooms in the skillet 8 minutes, or until tender and lightly browned. Season with salt. Stir in the chicken broth and Boursin cheese. Reduce heat and simmer, stirring constantly, until well blended.

Bring a large pot of lightly salted water to a boil. Add shell pasta and cook for 5 minutes. Place the asparagus into the pot, and continue cooking 5 minutes, until the pasta is al dente and the asparagus is tender; drain. Toss with the mushroom sauce to serve.

John's Broccoli and Ziti Casserole

Ingredients

1 (16 ounce) package ziti pasta
1/2 cup olive oil
1 (16 ounce) package chopped frozen broccoli, thawed
6 cloves garlic, minced
2 (8 ounce) packages shredded mozzarella cheese, divided
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute broccoli and garlic until tender. In a large bowl, toss together broccoli, cooked pasta, and 1 1/2 packages of shredded mozzarella. Place in a 9x13 inch baking dish. Sprinkle with remaining mozzarella.

Bake in preheated oven for 20 to 25 minutes, or until cheese is melted and lightly browned.

Simple Pasta Salad

Ingredients

1 (16 ounce) package uncooked rotini pasta
1 (16 ounce) bottle Italian salad dressing
2 cucumbers, chopped
6 tomatoes, chopped
1 bunch green onions, chopped
4 ounces grated Parmesan cheese
1 tablespoon Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 12 minutes, until al dente, and drain.

In a large bowl, toss the cooked pasta with the Italian dressing, cucumbers, tomatoes, and green onions. In a small bowl, mix the Parmesan cheese and Italian seasoning, and gently mix into the salad. Cover, and refrigerate until serving.

Pasta-Filled Peppers

Ingredients

6 medium sweet red, green or yellow peppers
6 ounces uncooked spaghetti
3/4 cup diced onion
2 garlic cloves, minced
2 teaspoons canola oil
1 3/4 cups diced fresh tomatoes
1 tablespoon all-purpose flour
3/4 teaspoon salt
1 1/4 cups chicken broth
3/4 cup shredded part-skim mozzarella cheese
1/4 cup minced fresh basil
3 tablespoons grated Parmesan cheese

Directions

Place whole peppers on a broiler pan; broil 6 in. from the heat for 10-15 minutes or until skins are blistered and blackened, turning often. Immediately place peppers in a bowl; cover and let stand for 10 minutes. Peel off and discard charred skins. Carefully cut tops off peppers and discard; remove seeds. Set peppers aside.

Cook spaghetti according to package directions. Meanwhile, in a large nonstick skillet, saute onion and garlic in oil until tender. Add tomatoes; cook for 1 minute. In a bowl, combine flour, salt and broth until smooth. Stir into tomato mixture. Bring to a boil; cook and stir for 1 minute or until slightly thickened.

Drain spaghetti; add to tomato mixture and toss to coat. Sprinkle with mozzarella cheese, basil and Parmesan; toss. Spoon into peppers. Place in a 3-qt. microwave-safe baking dish. Cover and microwave on high for 3-5 minutes or until heated through.

Pasta e Fagioli a la Chez Ivano

Ingredients

3 pounds lean ground beef
1/2 cup olive oil
4 cups chopped onion
2 cups chopped celery
2 (4.5 ounce) jars bottled minced garlic
1 teaspoon coarsely ground black pepper
8 (14 ounce) cans beef broth
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
2 1/2 teaspoons dried thyme
2 1/2 teaspoons dried basil
2 1/2 teaspoons dried oregano
2 tablespoons dried parsley
2 cups ditalini pasta
2 (15 ounce) cans kidney beans, drained and rinsed

Directions

In a large pot over medium heat, cook beef until no longer pink. Drain and set aside.

In the same pot, heat the olive oil. Cook onion, celery, garlic and black pepper until vegetables are tender, 10 minutes. Stir in beef broth, crushed tomatoes and tomato paste. Season with thyme, basil, oregano and parsley. Cover, reduce heat and simmer 1 hour. (At this point, you may put the pot on a back burner to keep warm and continue with the next steps about 1 hour prior to serving, if you wish.)

Stir in the beef and simmer 15 minutes. Stir in the pasta and cook until al dente, 8 to 10 minutes. Stir in the beans and heat through, 10 to 15 minutes.

Flavorful Fettuccine

Ingredients

1 (12 ounce) package fettuccine
1 (10 ounce) package frozen
chopped spinach, thawed
3/4 cup diced red bell pepper
1 teaspoon cornstarch
1 tablespoon chicken bouillon
granules
1 cup milk
1 cup small curd cottage cheese
1/4 teaspoon ground nutmeg
1/2 cup grated Parmesan cheese

Directions

In a large saucepan or Dutch oven, cook fettuccine in boiling water for 5 minutes. Add spinach and red pepper; return to a boil. Cook for 4-5 minutes or until pasta is tender; drain and set aside. In a large saucepan, combine cornstarch, bouillon and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat. Stir in cottage cheese and nutmeg. Add fettuccine and vegetables; toss to coat. Sprinkle with Parmesan cheese.

Eggs and Spaghetti

Ingredients

4 ounces spaghetti
2 tablespoons butter
2 eggs
2 teaspoons garlic powder
2 teaspoons ground black pepper
1 tablespoon minced onion
1 tablespoon dried rosemary

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large skillet melt butter over medium heat; cook eggs sunny-side up (so that egg yolks are not broken). Sprinkle garlic powder, ground black pepper, onion and rosemary on eggs while cooking.

Place hot pasta and cooked eggs on a plate and stir together; the broken yolks will create the sauce. Serve hot.

Southern Macaroni and Cheese

Ingredients

1 (16 ounce) package uncooked elbow macaroni
3 (8 ounce) containers cottage cheese
1 (16 ounce) container sour cream
3 eggs
2 cups shredded sharp Cheddar cheese
1/4 teaspoon cayenne pepper
1 teaspoon paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine cooked pasta, cottage cheese, sour cream, eggs, Cheddar cheese and cayenne pepper. Mix well and transfer to prepared dish. Sprinkle with paprika.

Cover loosely with aluminum foil and bake 40 minutes.

Teena's Spicy Pesto Chicken and Pasta

Ingredients

1 (16 ounce) package uncooked farfalle (bow tie) pasta
3 tablespoons olive oil
1 tablespoon hot chile paste
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces
6 tablespoons prepared basil pesto
1/2 cup grated Parmesan cheese
1/2 cup chopped cilantro

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a large skillet over medium heat. Mix in the chile paste and chicken. Cook and stir chicken 10 minutes, or until evenly browned and juices run clear.

Toss the cooked farfalle, pesto, Parmesan cheese, and cilantro into the skillet, and continue cooking just until heated through.

Chicken or Turkey Tetrazzini Deluxe

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup butter
3 cups sliced fresh mushrooms
1 cup minced onion
1 cup minced green bell pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
2 cups chicken broth
2 (10.75 ounce) cans water
2 cups shredded sharp Cheddar cheese
1 (10 ounce) package frozen green peas
1/2 cup cooking sherry
1 teaspoon Worcestershire sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
4 cups chopped cooked chicken breast
1 cup grated Parmesan cheese
paprika to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Preheat oven to 375 degrees F (190 degrees C).

Meanwhile, melt butter in a large saucepan over medium heat. Add mushrooms, onion and bell pepper and saute until tender. Stir in cream of mushroom soup, chicken broth and water and cook, stirring, until heated through. Stir in pasta, Cheddar cheese, peas, sherry, Worcestershire sauce, salt, pepper and chicken. Mix well and transfer mixture to a lightly greased 11x14 inch baking dish. Sprinkle with Parmesan cheese and paprika.

Bake in the preheated oven for 25 to 35 minutes, or until heated through.

Sue's Rigatoni with Roasted Red Peppers,

Ingredients

3 large red bell peppers
1 1/2 (16 ounce) packages rigatoni pasta
1 1/2 pounds fresh asparagus, trimmed and cut into 2 inch pieces
1 (8 ounce) can artichoke hearts, drained and halved
1 tablespoon olive oil
4 1/2 tablespoons butter
6 1/2 tablespoons all-purpose flour
4 1/2 cups milk
2 1/4 cups packed shredded fontina cheese
3 cups grated Parmesan cheese, divided
salt and pepper to taste
2 (5 ounce) packages arugula - rinsed, dried and chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 4 quart baking dish.

Roast peppers on a gas grill or under broiler until blackened on all sides. Place in plastic bag for 10 minutes to loosen skins. Peel and seed peppers; slice into 1/2 inch slices.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 10 minutes; add asparagus and artichokes and cook 4 minutes. Drain and transfer to a large bowl; toss with olive oil.

Melt butter in a large skillet over medium-high heat. Stir in flour and cook 2 minutes. Gradually add milk, whisking until smooth. Cook until sauce thickens, whisking frequently, about 8 minutes. Remove from heat and stir in Fontina cheese and 2 1/4 cup Parmesan cheese. Stir until cheeses are melted and sauce is smooth. Season with salt and pepper. Pour over pasta and stir in arugula and red bell peppers. Pour into prepared baking dish and sprinkle with remaining 3/4 cup Parmesan cheese.

Cover with aluminum foil and bake in preheated oven for 50 minutes. Uncover and bake 10 minutes longer.

Ramen Spinach Pasta Salad Supreme

Ingredients

2 (3 ounce) packages chicken flavored ramen noodles
8 cups torn spinach leaves
2 cups cooked and cubed chicken
1 cup seedless red grapes, halved
1 cup sliced red bell peppers
1/2 cup chopped cashews
1/2 cup Gorgonzola cheese, crumbled
4 cloves garlic, minced
1 lemon, juiced
1/3 cup olive oil
1/4 cup light mayonnaise
1 red bell pepper, sliced
20 grape clusters, for garnish

Directions

Cook ramen noodles according to package directions, without adding the flavor packets. Drain noodles and cool. Cut noodles into large bite size pieces.

In a large bowl combine the torn spinach leaves, cooked turkey or chicken, halved grapes, red pepper, cashews, Gorgonzola or blue cheese, and ramen noodles.

In a small bowl mix flavor packets, garlic, and lemon juice and let stand at least 15 minutes. Add oil and mayonnaise and whisk until smooth.

Pour dressing over salad and toss until thoroughly mixed. Garnish with red pepper rings and small grape clusters, if desired. Serve.

Pesto Tofu Pasta

Ingredients

1 pound tri-colored spiral pasta
1/4 cup olive oil
2 cups milk
1 (1.2 ounce) package creamy pesto sauce mix
2 tablespoons olive oil
1 (16 ounce) package firm tofu, drained and cubed
salt and pepper to taste
1 pound fresh mushrooms, coarsely chopped
1 cup sliced black olives
1 tablespoon capers
1/4 cup grated Parmesan cheese
1 sprig fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Stir in spiral pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, blend 1/4 cup olive oil, milk, and pesto sauce mix.

Heat 2 tablespoons olive oil in a medium skillet over medium heat. Place tofu in the skillet, and season with salt and pepper. Cook and stir until evenly browned. Remove from heat, and drain on paper towels.

Place mushrooms into the skillet, and cook about 5 minutes. Stir in the olives, capers, and 2 tablespoons Parmesan cheese. Mix in the tofu and pesto sauce. Continue cooking about 5 minutes before serving over the rotini. Top with remaining Parmesan cheese and basil.

Ali's Greek Tortellini Salad

Ingredients

2 (9 ounce) packages cheese tortellini
1/2 cup extra virgin olive oil
1/4 cup lemon juice
1/4 cup red wine vinegar
2 tablespoons chopped fresh parsley
1 teaspoon dried oregano
1/2 teaspoon salt
6 eggs
1 pound baby spinach leaves
1 cup crumbled feta cheese
1/2 cup slivered red onion

Directions

Bring a large pot of lightly salted water to a boil. Add tortellini, and cook for 7 minutes or until al dente; drain.

In a large bowl, mix the olive oil, lemon juice, red wine vinegar, parsley, oregano, and salt. Place the cooked tortellini in the bowl, and toss to coat. Cover, and chill at least 2 hours in the refrigerator.

Place eggs in a saucepan with enough water to cover, and bring to a boil. Remove from heat, and allow eggs to sit in the hot water for 10 to 12 minutes. Drain, cool, peel, and quarter.

Gently mix the spinach, feta cheese, and onion into the bowl with the pasta. Arrange the quartered eggs around the salad to serve.

Lemon-Lime 3-Herb Pasta

Ingredients

- 1 (8 ounce) package rotini pasta
- 1 tablespoon lemon juice
- 1 tablespoon lime juice
- 1 tablespoon dried parsley
- 1 tablespoon dried cilantro
- 1 tablespoon dried sage

Directions

Bring a pot of lightly salted water to a boil. Cook the rotini in the boiling water until cooked through yet firm to the bite, about 8 minutes. Remove 1/3 cup of the water from the pot and set aside. Drain the pasta.

Combine the pasta and reserved water in a large bowl; stir the lemon juice, lime juice, parsley, cilantro, and sage through the pasta until evenly mixed. Serve hot.

Caramelized Onion and Blue Cheese Orzo

Ingredients

1 pound uncooked orzo pasta
2 tablespoons butter
3 tablespoons olive oil
4 onions, sliced
6 1/2 ounces blue cheese,
crumbled
3 1/2 ounces mascarpone cheese
2 cups shredded spinach
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat butter and oil in a large skillet over low heat. Cook onion in this mixture until golden brown, 20 to 30 minutes. Remove from pan with a spoon and drain on paper towels.

In a large bowl, combine blue cheese, mascarpone and onion and mix well. Toss cheese mixture with spinach and pasta, season with salt and pepper and serve.

Artichoke Orzo Pilaf

Ingredients

1 medium leek, white portion only, chopped
1 cup uncooked orzo pasta
2 tablespoons olive or canola oil
1 (14.5 ounce) can reduced sodium chicken broth or vegetable broth
1 cup water
2 teaspoons Italian seasoning
1 (14 ounce) can water packed artichoke hearts, drained and chopped
2 tablespoons grated Parmesan cheese

Directions

In a nonstick skillet, saute leek and orzo in oil for 3 minutes or until leek is tender. Add the broth, water and Italian seasoning; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes or until liquid is absorbed. Stir in artichoke hearts and Parmesan cheese. Serve immediately.

Ingredients

1 (16 ounce) package spaghetti
1 pound bulk pork sausage
1 large onion, chopped
1 mango - peeled, seeded and diced
2 (10.75 ounce) cans tomato puree
8 ounces Cheddar cheese, shredded
salt and ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a large baking dish with cooking spray.

Fill a large pot with lightly salted water, and bring to a rolling boil. Cook pasta in boiling water until cooked through but still firm to the bite, about 12 minutes. Drain.

Place a large skillet over medium heat; cook the sausage, onion, and mango in the skillet until the sausage is completely browned, 5 to 7 minutes. Stir in tomato puree and about half the Cheddar cheese; heat until the cheese is melted. Season with salt and pepper. Stir in cooked spaghetti. Transfer mixture to the prepared baking dish. Top with remaining Cheddar cheese.

Bake in preheated oven until the Cheddar cheese is hot and bubbly, about 30 minutes.

Frog Eyed Salad

Ingredients

1 cup white sugar
3 egg yolks
2 tablespoons all-purpose flour
2 cups pineapple juice
1 tablespoon lemon juice
1 (16 ounce) package acini di pepe pasta
2 (20 ounce) cans pineapple chunks
2 (11 ounce) cans mandarin oranges, drained
3/4 cup maraschino cherries, chopped
1 (16 ounce) package miniature marshmallows
1 (12 ounce) container frozen whipped topping, thawed

Directions

In large saucepan over low heat, combine sugar, egg yolks, flour, pineapple juice and lemon juice. Stir and cook until thickened. Remove from heat.

While sauce is cooking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In large bowl, combine cooked mixture with pasta and toss to coat thoroughly. Refrigerate 8 hours or overnight.

Toss pasta with pineapple, mandarin oranges, maraschino cherries, marshmallows and whipped topping. Refrigerate until serving.

Sloppy Joe Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1 1/2 pounds ground beef
1 (14.5 ounce) can canned diced tomatoes
1 (6 ounce) can tomato paste
1 (1.3 ounce) envelope sloppy joe seasoning
1/4 cup butter
1 small onion, minced
1/4 cup all-purpose flour
1 teaspoon ground dry mustard
1 teaspoon salt
1/4 teaspoon ground black pepper
3 cups half-and-half
1 tablespoon Worcestershire sauce
4 cups shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a large casserole dish.

Place the ground beef in a skillet over medium heat, and cook until evenly brown. Drain grease. Mix in diced tomatoes, tomato paste, and sloppy joe seasoning. Reduce heat to low, and simmer 10 minutes.

Melt the butter in a large pot over medium-high heat. Stir in the onion, and cook until tender. Mix in flour, mustard, salt, and pepper. In a bowl, mix the half and half and Worcestershire sauce. Gradually whisk half and half mixture into the pot. Bring to a boil, and cook 1 minute, until slightly thickened. Remove from heat. Mix in 3 cups of cheese. Stir cooked pasta into the pot, evenly coating with the sauce. Transfer to the casserole dish. Layer with the beef mixture and top with remaining cheese.

Cover, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 10 minutes, until bubbly.

Chick'n Parmesan Casserole

Ingredients

2 (15 ounce) cans tomato sauce
1 teaspoon dried basil
1 teaspoon extra-virgin olive oil
1/4 cup grated Parmesan cheese
1 clove garlic, minced
1 dash white pepper

1/2 (16 ounce) package uncooked
rotini pasta
1/2 (12 ounce) package artificial
chicken tenders (such as Quorn®
„Ÿ Chik'n Tenders), cut in half
1/2 cup shredded mozzarella
cheese

Directions

Preheat an oven to 325 degrees F (165 degrees C).

Bring the tomato sauce, basil, olive oil, Parmesan cheese, garlic, and white pepper to a simmer in a saucepan over medium-high heat. Reduce heat to low, and keep at a simmer. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. When the rotini is nearly ready, stir in the artificial chicken. Drain well.

Spread half of the pasta sauce into the bottom of a 2 quart casserole dish, then add the drained pasta mixture. Pour the remaining sauce on top of the pasta, then sprinkle with the mozzarella cheese. Bake in the preheated oven until the cheese is bubbly and lightly browned, about 20 minutes.

Pasta Basico

Ingredients

1 (8 ounce) package spaghetti
3 tablespoons olive oil
1 clove garlic, minced
1 tomato, diced
2 tablespoons chopped fresh thyme
salt and pepper to taste
1/4 cup grated Asiago cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In large bowl, combine olive oil, garlic, tomato, thyme, salt and pepper. Toss with pasta. Serve topped with cheese.

Pesto Pasta with Green Beans and Potatoes

Ingredients

1/2 pound dry penne pasta
4 red potatoes, cut into 1/4 inch slices
1/4 pound fresh green beans, cut into 2 inch pieces
1 tablespoon olive oil
1 clove garlic, minced
salt and pepper to taste
1/2 cup plain yogurt
1/3 cup pesto
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil, and cook the penne pasta for 8 to 10 minutes, until al dente. Remove from heat, drain, and return to the pot.

Bring a medium saucepan of water to a boil, and cook the potatoes about 7 minutes. Place the green beans in the saucepan with the potatoes. Continue cooking about 3 minutes. Drain the partially cooked potatoes and green beans, and set aside.

Heat the olive oil in a large skillet over medium heat, and saute the garlic about 1 minute. Stir in the potatoes and green beans. Season with salt and pepper. Cook and stir until potatoes and beans are tender and lightly browned.

Toss the potato mixture into the pot with the drained pasta. Mix in the yogurt, pesto, and Parmesan cheese. Reserve a little Parmesan to sprinkle on top when serving.

Chicken Pasta Salad II

Ingredients

1/2 pound rotini/corkscrew pasta
1/2 cup sliced fresh mushrooms
1/2 cup sliced green olives
1 stalk celery, chopped
1/4 cup minced onion
1 cup shredded Cheddar cheese
1 (10 ounce) package frozen corn kernels
1 green bell pepper, chopped
3/4 cup Italian-style salad dressing
1/2 cup mayonnaise
1 cup canned chicken meat - drained and flaked
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cool water. Pour into a large dish.

Combine mushrooms, olives, celery, onion, cheese, corn and green bell pepper with pasta; mix well.

In a small bowl, whisk together dressing and mayonnaise; pour dressing over salad and toss again to coat.

Gently mix in flaked chicken; refrigerate for a few hours or serve.

Fast Creamy Tomato Penne

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons butter
1/4 large white onion, chopped
1/2 large green bell pepper, finely chopped
1 pound ground pork
1 (16 ounce) jar spaghetti sauce
1 cup sour cream

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large heavy skillet over medium heat. Saute onion and bell pepper until soft, about 5 minutes. Add ground pork, and cook until evenly brown. Drain excess fat.

In a large pot, heat spaghetti sauce until bubbling. Stir in pork mixture, pasta and sour cream. Cook until heated through, about 5 minutes.

Seasoned Orzo and Black Beans

Ingredients

6 cups water
1 cup uncooked orzo pasta
1 (16 ounce) package frozen mixed vegetables
1 (15 ounce) can black beans, rinsed and drained
3 tablespoons butter
1/2 teaspoon dried tarragon
1/2 teaspoon dried thyme
salt to taste
ground black pepper to taste

Directions

In a 4 quart saucepan, combine water and pasta. Cook over medium high heat until mixture comes to a full boil, 4 to 6 minutes. Continue cooking, stirring occasionally, until pasta is tender, 8 to 10 minutes.

Stir in frozen vegetables, cover, and reduce heat to medium low. Cook until vegetables are tender crisp, 2 to 4 minutes. Do not overcook. Drain.

Stir in beans, butter or margarine, tarragon, and thyme. Continue cooking until heated through. Season to taste with salt and pepper.

Penne All' Arrabbiata

Ingredients

1 1/2 pounds penne pasta
1 tablespoon extra virgin olive oil
1 onion, chopped
4 cloves garlic, sliced
4 cups canned whole tomatoes, crushed
3 tablespoons capers
1/2 cup pitted and halved green olives
1 1/2 teaspoons crushed red pepper
3 anchovy filets, rinsed and chopped
6 leaves fresh basil
1 pinch salt
ground black pepper to taste
2/3 cup red wine
1 cup fresh sliced mushrooms
6 1/2 ounces pancetta bacon, finely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the extra virgin olive oil in a large skillet and saute the onion until transparent. Add garlic and saute until soft, then the pancetta and cook until bubbling and transparent.

Add the capers, mushrooms, olives, hot red pepper, anchovies, salt (use only a pinch because of the anchovies), ground black pepper and wine.

Simmer until the wine is reduced by half, then add the tomatoes. Cook for 10 minutes longer, add the basil leaves, then toss in the cooked pasta and sprinkle generously with cheese and parsley. Serve immediately.

3-Cheese Mostaccioli Bolognese

Ingredients

1 pound ground beef
2 cloves garlic, minced
1 medium zucchini, cut in half lengthwise and sliced
1 (26 ounce) jar PregoB® Traditional Italian Sauce or PregoB® Organic Tomato & Basil Pasta Sauce
1 (16 ounce) package mostaccioli or tube-shaped pasta (ziti), cooked and drained
1 1/2 cups shredded mozzarella cheese
1 cup ricotta cheese
1/4 cup grated Parmesan cheese

Directions

Cook beef and garlic in 12-inch skillet until beef is browned, stirring to break up meat. Pour off fat. Add zucchini and cook until tender. Stir in sauce.

Stir beef mixture, pasta, 1/2 cup mozzarella cheese, ricotta cheese and Parmesan cheese in 3-quart shallow baking dish. Sprinkle with remaining mozzarella cheese.

Bake at 400 degrees F for 20 minutes or until hot.

Sicilian Spaghetti

Ingredients

1 pound spaghetti
4 tablespoons olive oil
3 cloves garlic, crushed
1 (2 ounce) can anchovy fillets,
chopped
1 cup fine bread crumbs
1 cup chopped fresh parsley
ground black pepper to taste
4 tablespoons freshly grated
Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a medium skillet, heat olive oil over medium heat and add garlic and anchovies to cook for about 2 minutes; stir constantly.

Stir in breadcrumbs and turn off heat. Add parsley and black ground pepper; mix together.

Toss anchovy sauce with hot pasta and sprinkle with cheese; serve.

Pasta With Spinach Sauce

Ingredients

1 tablespoon olive oil
1 onion, chopped
2 tablespoons minced garlic
2 (10 ounce) packages frozen
chopped spinach, thawed
3 tablespoons sour cream
1 (10.75 ounce) can condensed
cream of celery soup
1/2 cup grated Parmesan cheese
1 cup chopped ham
8 ounces spaghetti

Directions

Cook noodles in a large pot of boiling water until al dente. Drain.

Meanwhile prepare the sauce. Heat oil in a medium saucepan over medium heat. Add onions, and ham if desired. Cook until onion is transparent, 2 to 3 minutes. Add garlic, and cook for 30 seconds. Stir in thawed spinach. Mix in sour cream, cream of celery soup, and Parmesan cheese. Reduce heat to low, and heat through.

Serve spinach sauce over spaghetti or egg noodles.

Chicken Pasta and Vegetable Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
3/4 cup water
1 (16 ounce) bag frozen vegetable pasta blend
2 cups cubed cooked chicken
1 cup Pepperidge Farm® Herb Seasoned Stuffing
2 tablespoons butter or margarine

Directions

Mix soup, water, vegetable pasta blend and chicken in 2-quart shallow baking dish. Mix stuffing and butter. Sprinkle on top.

Bake at 400 degrees F for 35 minutes or until hot.

Ragu Bologna Pasta Sauce

Ingredients

3/4 pound cubed flank steak
4 ounces ground pork
1/4 pound veal, trimmed and cubed
1/4 pound finely ground salt pork
1 onion, thinly sliced
1 carrot, sliced
1 stalk celery, chopped
1 1/4 cups chicken stock
1 teaspoon tomato paste
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/4 pound mushrooms, chopped
2 cooked chicken liver, diced
1/2 cup heavy whipping cream
1 small truffle, thinly sliced
1 pinch ground nutmeg

Directions

In a large saucepan, combine beef, chopped pork, veal, salt pork, onion, carrot and celery to brown thoroughly over medium low heat. Add stock or water and continue to cook until it evaporates.

Add tomato paste, salt, pepper and enough water to cover meat. Cover pan and cook slowly for 1 hour. Add mushrooms and livers and cook for 15 minutes longer. Just before serving add cream, truffle and nutmeg. Mix well and serve.

Tri-Color Pasta Salad

Ingredients

2 pounds uncooked tri-color spiral pasta
10 ounces diced processed American cheese
1 large head broccoli, cut into florets
1 (16 ounce) bottle Italian-style salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss cooled pasta with cheese, broccoli and Italian-style dressing to taste. Serve immediately.

Katie's Chicken and Broccoli Pasta

Ingredients

1 pound penne pasta
1/4 cup olive oil
1 large skinless, boneless chicken breast half - cut into cubes
2 tablespoons lemon juice
2 tablespoons capers
1 bunch asparagus, trimmed and cut into 1 inch pieces
2 cups broccoli florets
1 (3 ounce) can sliced mushrooms, drained
1/4 cup water

Directions

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Cook pasta in boiling water until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Meanwhile, heat the olive oil in a large skillet over medium-high heat. Add the chicken breast, and cook until browned on all sides, 3 to 5 minutes. Stir in lemon juice and capers, and continue cooking until chicken is no longer pink in the center, about 5 minutes longer. Remove chicken from pan.

Using the same pan, add asparagus, broccoli, mushrooms, and water to the juices remaining in the pan. Cover, and simmer until the broccoli and asparagus are tender. Layer pasta, chicken, and vegetables in a large platter or bowl to serve.

Convenient Vegetarian Lasagna

Ingredients

2 (12 ounce) packages lasagna noodles
2 pounds ricotta cheese
4 eggs
1 cup grated Parmesan cheese
1/3 cup chopped fresh parsley
2 teaspoons dried basil
ground black pepper to taste
1/2 cup olive oil
1 1/2 cups chopped onion
1 cup sliced carrots
1 1/4 cups chopped green bell pepper
1 (16 ounce) package chopped frozen broccoli, thawed and drained
3 cups chunky-style spaghetti sauce
2 cups shredded mozzarella cheese, divided

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large bowl, combine ricotta cheese, eggs, Parmesan cheese, parsley, basil and ground black pepper. Stir to blend; set aside.

Heat oil in a large saucepan over high heat. Saute onions for about 5 minutes, stirring occasionally; add carrot slices and saute about 2 minutes, then stir in green bell pepper and broccoli. Stir all together, reduce heat to medium and cook until tender, about 5 minutes. Scrape veggies into ricotta mix and mix well.

Preheat oven to 350 degrees F (175 degrees C).

Ladle 1 cup of spaghetti sauce into a 9x13 inch baking dish and spread evenly over the bottom. Place 2 strips of lasagna lengthwise in the dish, then spread about 4 cups of the filling over the pasta. Sprinkle 1 cup of the mozzarella cheese over the filling; repeat layers.

Bake at 350 degrees F (175 degrees C) for 1 hour; let stand about 15 to 20 minutes, to firm up, before serving.

Kim's Chicken Alfredo

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
2 skinless, boneless chicken breast halves - cut into bite-size pieces
1/8 teaspoon ground black pepper
2 tablespoons Italian seasoning
1/2 (1 ounce) package dry onion soup mix
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup milk
1/2 cup water
1/2 cup green peas
1/4 cup grated Parmesan cheese
1 pound dry fettuccine pasta

Directions

In large skillet, over medium-high heat, heat olive oil and saute garlic for 2 minutes. Add chicken, pepper and Italian seasoning, and cook, stirring occasionally, until chicken is no longer pink.

In medium bowl, stir together onion soup mix, cream of mushroom soup, milk and water. Add to chicken mixture. Add peas and Parmesan to chicken, bring to a boil, then reduce heat and simmer 15 minutes, stirring occasionally.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with sauce to serve.

Salsa Pasta 'n' Beans

Ingredients

8 ounces bow tie pasta, uncooked
1/2 cup chopped onion
1 medium sweet yellow pepper,
chopped
1 tablespoon olive oil
2 teaspoons minced garlic
1 (16 ounce) can red beans,
drained and rinsed
3/4 cup vegetable broth
3/4 cup salsa
2 teaspoons ground cumin
1/3 cup minced fresh cilantro

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute onion and yellow pepper in oil for 3-4 minutes or until crisp-tender. Add garlic; cook 1-2 minutes longer or until tender.

Stir in the beans, broth, salsa and cumin. Bring to a boil. Reduce heat; simmer, uncovered, for 5-6 minutes or until heated through. Drain pasta; stir into bean mixture. Sprinkle with cilantro.

Fried Garlic Pasta

Ingredients

1 pound angel hair pasta
2 cups olive oil for frying
2 bulbs garlic, peeled and diced
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a saucepan over medium heat until a piece of garlic dropped into the oil slowly bubbles. Add the garlic, and cook and stir until golden brown, 5 to 7 minutes. Remove garlic from the oil with a slotted spoon and set aside; reserve oil.

To serve, place the pasta onto individual serving dishes and sprinkle with fried garlic. Drizzle with a little of the frying oil and sprinkle with Parmesan cheese. Reserve remaining garlic-flavored oil for another use.

Pasta, Chicken and Artichokes

Ingredients

4 ounces uncooked pasta
1 teaspoon olive oil
1 teaspoon minced garlic
3 skinless, boneless chicken breast halves - cut into strips
1/4 cup chicken broth
1/4 cup fresh chopped broccoli
1/4 cup chopped tomatoes
1/4 (14 ounce) can artichoke hearts, drained and sliced
1/4 cup fresh sliced mushrooms
1/4 cup chopped red bell pepper
salt and pepper to taste
4 tablespoons grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Bring a large pot of water to a boil. Cook pasta in boiling water until done. Drain, and set aside.

In a large saute pan, heat olive oil over medium high heat; brown the chicken and garlic in oil (about 5 minutes). Remove from the pan, and set aside.

Pour the chicken broth into the pan; then add the broccoli and tomato, and cook for about 5 minutes. Stir in the artichoke hearts, mushrooms, red bell pepper, cooked chicken, and pasta; cook for 3 to 5 more minutes, or until hot. Season to taste with salt and pepper.

Transfer to a serving bowl, and top with Parmesan cheese and parsley. Serve.

Artichoke Tetrazzini

Ingredients

1 (8 ounce) package linguini pasta
1 cup fresh sliced mushrooms
1/4 cup chopped onion
2 tablespoons butter
1/8 teaspoon dried thyme
2 tablespoons all-purpose flour
1 (10.5 ounce) can condensed chicken broth
1 cup half-and-half cream
1 (6 ounce) can marinated artichoke hearts
1/4 cup grated Parmesan cheese

Directions

Cook linguini in a large pot of boiling salted water until tender.

Meanwhile, saute mushrooms and onion in butter or margarine with thyme. Remove from heat. Stir in flour. Then stir in chicken broth and half and half. Return to heat, and stir until the sauce boils and thickens. Strain artichokes, and stir the liquid into the sauce. Add the fresh Parmesan.

Drain linguini, and toss with sauce. Fold in the strained artichokes. Serve immediately.

Classic Goulash

Ingredients

2 pounds lean ground beef
2 large yellow onions, chopped
3 cloves garlic, chopped
3 cups water
2 (15 ounce) cans tomato sauce
2 (14.5 ounce) cans diced tomatoes
3 tablespoons soy sauce
2 tablespoons dried Italian herb seasoning
3 bay leaves
1 tablespoon seasoned salt, or to taste
2 cups uncooked elbow macaroni

Directions

In a large Dutch oven, cook and stir the ground beef over medium-high heat, breaking the meat up as it cooks, until the meat is no longer pink and has started to brown, about 10 minutes. Skim off excess fat, and stir in the onions and garlic. Cook and stir the meat mixture until the onions are translucent, about 10 more minutes.

Stir in water, tomato sauce, diced tomatoes, soy sauce, Italian seasoning, bay leaves, and seasoned salt, and bring the mixture to a boil over medium heat. Reduce the heat to low, cover, and simmer 20 minutes, stirring occasionally.

Stir in the macaroni, cover, and simmer over low heat until the pasta is tender, about 25 minutes, stirring occasionally. Remove from heat, discard bay leaves, and serve.

Pecan Noodle Kugel

Ingredients

1 (16 ounce) package broad egg noodles
4 eggs
1/4 cup melted butter, divided
1 cup brown sugar, divided
1 pinch salt
1/2 cup chopped pecans

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Preheat an oven to 325 degrees F (165 degrees C).

Beat eggs in a large bowl. Beat in half of the melted butter, then stir in half of the brown sugar and a pinch of salt. Stir in the noodles, making sure the noodles are evenly coated. Spread the remaining butter on the bottom of a deep baking dish. Sprinkle the remaining brown sugar in the baking dish, patting the sugar up the sides. Spread pecans over the brown sugar. Pour noodle mixture over the sugar.

Bake in the preheated oven until firm, about 1 hour and 15 minutes. Run a paring knife between the kugel and the edge of the baking dish. Hold the pan on its side and gently tap the sides of the pan against the counter to loosen it. Cover the baking dish with a large platter and invert it to tip the kugel out of the baking dish and onto the plate.

Kasha and Bowties (Kasha Varnishkas)

Ingredients

1 (13.75 ounce) can chicken broth
3/4 cup kasha (toasted buckwheat groats)
1 (12 ounce) package bow tie-shaped egg noodles
2 tablespoons olive oil
2 onions, diced
1 pinch salt and pepper to taste

Directions

In a saucepan, bring the chicken broth to a boil with the kasha. Reduce the heat and simmer, uncovered, for 15 minutes.

Bring pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain and rinse with cold water.

Pour the oil in a skillet over medium heat. Cook and stir the onions in the oil until lightly browned, 7 to 10 minutes. Stir the drained pasta and kasha into the onions, and season to taste with salt and pepper.

Rice Balls ala Tim

Ingredients

1 cup uncooked white rice
2 cups water
2 teaspoons olive oil
3 cloves garlic, finely chopped
1/2 pound lean ground beef
salt and pepper to taste
1/2 cup tomato-based pasta sauce
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
2 eggs, beaten
1 cup dry bread crumbs
1 1/2 cups tomato-based pasta sauce

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Heat olive oil in a skillet over medium heat, and cook and stir the garlic until fragrant and soft, about 3 minutes. Stir in the ground beef. Cook and stir the meat, breaking it into crumbles as it cooks, until browned and the meat is no longer pink inside, about 10 minutes. Drain off excess grease.

Place hot cooked rice, ground beef, salt and pepper, and 1/2 cup of pasta sauce in a bowl, and mix thoroughly together. Mix in the Parmesan and mozzarella cheese until mozzarella cheese melts. Scoop up handfuls of rice mixture, and gently form into 2 1/2-inch balls. Place balls on a baking sheet, and refrigerate until cool and firm, about 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Remove the rice balls from the refrigerator, and roll each in beaten egg and then bread crumbs to thoroughly coat. Return to baking sheet, and bake until the outside of the rice balls is crispy, about 25 minutes. Heat 1 1/2 cups of pasta sauce in a saucepan over medium heat, and cover rice balls with heated sauce to serve.

Simple Mac and Cheese

Ingredients

1 (10.75 ounce) can condensed
cream of mushroom soup
1 1/4 cups milk
1/2 cup shredded Cheddar
cheese
1 1/2 cups macaroni

Directions

Cook pasta in a large pot of boiling salted water until al dente.
Drain.

Mix together condensed soup and cheese. Using the empty soup
can, measure 1 can of milk; mix into the soup mixture. Stir in
cooked pasta. Dump into a greased casserole dish, and cover.

Bake at 325 degrees F (165 degrees C) for 45 minutes.

Penne with Vegan Arrabbiata Sauce

Ingredients

1 cup extra virgin olive oil
7 cloves garlic, minced
7 (28 ounce) cans crushed tomatoes
2 1/2 teaspoons crushed red pepper flakes
2 bay leaves
10 leaves fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil, and cook garlic just until softened. Add remaining ingredients. Simmer over low heat and cook at least 3 hours.

Add the cooked penne pasta and let sit at least 5 minutes before stirring and serving. Sprinkle with 1/2 cup grated Romano or parmesan cheese, if desired.

Ragu® Shrimp Marinara

Ingredients

2 tablespoons olive oil
1/8 teaspoon crushed red pepper
or to taste
1 1/2 pounds large uncooked
shrimp, peeled and deveined
2 cloves cloves garlic, finely
chopped
1 (26 ounce) jar Ragu® Old World
Style® Traditional Pasta Sauce

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook red pepper flakes, stirring occasionally, 1 minute. Add shrimp and garlic and cook 3 minutes.

Stir in Pasta Sauce. Simmer 5 minutes or until shrimp are done and sauce is heated through.

Serve, if desired, with crusty Italian bread or hot cooked pasta.

Poppy Seed Spaghettini

Ingredients

8 ounces spaghetti
1/2 cup butter, melted
1/3 cup poppy seeds

Directions

Cook pasta according to package directions. Drain.

Toss with melted butter and poppy seeds.

Creamy Lemon Gemelli

Ingredients

1 pound gemelli pasta, uncooked
2 tablespoons butter
4 ounces PHILADELPHIA Cream Cheese, cubed
1 cup whole milk
1/4 cup KRAFT Grated Parmesan Cheese, divided
1 tablespoon lemon zest
1/8 teaspoon freshly ground black pepper

Directions

Cook pasta as directed on package; drain.

Meanwhile, melt butter in large saucepan on medium heat. Add cream cheese and milk; stir 2 min. or until cream cheese is completely melted and sauce is well blended, stirring constantly with whisk. Stir in 2 Tbsp. Parmesan.

Add pasta to sauce with zest; stir until evenly coated. Top with pepper and remaining Parmesan.

Tuna Pasta Salad with Dill

Ingredients

1 (16 ounce) package small uncooked seashell pasta
1 1/2 cups mayonnaise
1/2 cup milk
2 tablespoons pickle juice
2 teaspoons dried dill weed
1 teaspoon salt
1/8 teaspoon ground black pepper
2 (6 ounce) cans tuna packed in water, drained
1/2 cup chopped onion (optional)

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large bowl, whisk together the mayonnaise, milk, pickle juice, dill, salt, and pepper. Mix in tuna and onion. Toss with cooked pasta. Cover and refrigerate 1 to 2 hours before serving.

Lazy Pierogi

Ingredients

3 pounds sauerkraut
1 onion, chopped
1 pound uncooked rotini pasta
1 pound fresh mushrooms,
chopped
1/2 pound butter
2 (10.75 ounce) cans condensed
cream of mushroom soup

Directions

Place the sauerkraut and onion in a large skillet over medium-low heat with enough water to cover. Simmer 1 hour, or until most of the water has cooked off.

Bring a large pot of lightly salted water to a boil. Add rotini and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium heat, saute the mushrooms in 2 tablespoons of the butter for about 5 minutes.

Stir the remaining butter, cooked pasta, and cream of mushroom soup into the sauerkraut mixture. Cook and stir 15 minutes, or until heated through.

Angel Hair Shrimp Bake

Ingredients

1 (9 ounce) package refrigerated angel hair pasta
1 1/2 pounds uncooked medium shrimp, peeled and deveined
3/4 cup crumbled feta cheese
1/2 cup shredded Swiss cheese
1 (16 ounce) jar chunky salsa
1/2 cup shredded Monterey Jack cheese
3/4 cup minced fresh parsley
1 teaspoon dried basil
1 teaspoon dried oregano
2 eggs
1 cup half-and-half cream
1 cup plain yogurt

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer half of the pasta, shrimp, feta cheese, Swiss cheese and salsa. Repeat layers. Sprinkle with Monterey Jack cheese, parsley, basil and oregano.

In a small bowl, whisk eggs, cream and yogurt; pour over casserole. Bake, uncovered, at 350 degrees F for 25-30 minutes or until shrimp turn pink and pasta is tender. Let stand for 5 minutes before serving.

Shrimp Scampi

Ingredients

8 ounces angel hair pasta
1 3/4 cups chicken broth
2 garlic cloves, minced
1/4 teaspoon lemon-pepper seasoning
1/4 cup chopped green onions, divided
1/4 cup minced fresh parsley, divided
1 pound uncooked shrimp, peeled and deveined

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the broth, garlic, lemon-pepper and 3 tablespoons each green onions and parsley. Bring to a boil. Add shrimp; cook for 3-5 minutes or until shrimp turn pink. Drain pasta and place in a serving bowl. Top with shrimp mixture and remaining onions and parsley.

Chili Casserole with Egg Noodles

Ingredients

1 (12 ounce) package wide egg noodles
1 pound ground beef
1 onion, chopped
3 cloves garlic, minced
2 (15 ounce) cans tomato sauce
1 (8 ounce) can tomato sauce
15 fluid ounces water
1 cup red wine
1 tablespoon ground cumin
1 teaspoon dried oregano
1/2 teaspoon cayenne pepper
1 cup shredded sharp Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x14 inch baking dish.

Fill a large pot with lightly-salted water and bring to a boil; stir in the egg noodles and return to a boil. Stirring occasionally, boil uncovered until the pasta is cooked yet still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Place a large skillet over medium-high heat; cook and stir the ground beef in the skillet until completely browned. Add the onion and garlic; continue cooking and stirring until the onion is translucent. Pour all of the tomato sauce, water, and red wine into the mixture. Season with cumin, oregano, and cayenne pepper. Bring the mixture to a simmer. Mix the cooked pasta into the sauce; transfer the mixture to the prepared baking dish. Sprinkle the Cheddar cheese over the top of the pasta and sauce.

Bake in the preheated oven until the cheese is melted and the sauce has absorbed into the dish, about 20 minutes.

Caprese Pasta Salad

Ingredients

1 (16 ounce) package fusilli pasta
1 cup fresh basil leaves
1/4 cup grated Parmesan or Romano cheese
1/4 cup pine nuts, toasted (optional)
2 cloves garlic
1/4 cup olive oil
1 pint cherry tomatoes, halved
3 tablespoons grated Parmesan cheese
4 ounces fresh mozzarella cheese, cut into strips
salt and pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain.

Place basil, 1/4 cup Parmesan cheese, pine nuts, and garlic into a blender or food processor; cover and chop to a coarse paste. Add the olive oil in a slow, steady stream. Continue processing until a soft paste has formed. Set pesto aside.

Combine the cooked pasta, tomatoes, 3 tablespoons Parmesan, mozzarella, and pesto in a large bowl. Season with salt and pepper. Cover bowl, refrigerate to chill for 45 minutes, and serve.

Chicken-Stuffed Shells with Sherry Sauce

Ingredients

1 tablespoon olive oil
4 ounces button mushrooms,
sliced
2 ounces shiitake mushrooms,
thinly sliced
1/4 cup dry sherry

1 tablespoon olive oil
2 skinless, boneless chicken
breast halves
1 teaspoon minced garlic
1/2 teaspoon dried thyme
1/2 cup chicken broth
1 cup ricotta cheese
1/4 cup shredded Gruyere cheese

1 (8 ounce) package jumbo pasta
shells

2 tablespoons butter
2 tablespoons all-purpose flour
1/4 cup dry sherry
1/2 teaspoon salt
1/2 teaspoon white pepper
3/4 cup milk
1/4 cup shredded Gruyere cheese

3 tablespoons grated Parmesan
cheese

Directions

In nonstick skillet over medium-high heat, heat 1 tablespoon olive oil. Introduce button and shiitake mushrooms and cook, stirring constantly 2 minutes. Stir in 1/4 cup sherry and continue to cook until mushrooms are soft and liquid has reduced by half. Remove mushrooms with slotted spoon; set aside. Reserve mushroom sherry liquid; set aside.

In same skillet, still over medium-high heat, heat 1 tablespoon olive oil. Place chicken breasts and garlic in pan and brown chicken on both sides. Sprinkle with the thyme, pour in the chicken broth, lower the heat and cover. Simmer until chicken is cooked through and no longer pink, 10 minutes. Remove chicken from broth and let cool. Reserve broth; set aside.

Shred cooled chicken with two forks or by pulsing in a food processor. In large bowl, stir together shredded chicken, ricotta, 1/4 cup Gruyere, and mushroom mixture until well combined.

Combine reserved chicken broth and reserved sherry-mushroom liquid to equal 1/2 cup. Skim off any oil that rises to the top.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 baking dish. In a small saucepan, melt butter over medium heat. Dump in flour all at once and stir quickly with whisk to make a roux. Add 1/4 cup sherry and reserved broth/mushroom liquid a little at a time, whisking constantly until smooth. Sprinkle in salt and pepper, reduce heat to low, and stir constantly until thickened. Slowly whisk in milk and 1/4 cup Gruyere until completely incorporated and smooth.

Stuff each pasta shell with about 2 tablespoons chicken mixture and place shells closely packed in a single layer in prepared baking dish. Spoon the sauce over the shells and sprinkle with Parmesan. Bake 30 minutes, or until heated through and bubbly. Serve immediately.

Mediterranean Pasta Salad

Ingredients

1 cup macaroni
2 ounces roasted red bell peppers, diced
1/4 cup sliced black olives
1/4 cup crumbled feta cheese
1 tablespoon olive oil
1 tablespoon minced garlic
1 teaspoon lemon juice
salt and pepper to taste

Directions

In a small bowl or cup, combine olive oil and chopped garlic. Set aside.

Cook pasta in a large pot of boiling water until al dente. Drain.

Transfer pasta to a medium mixing bowl, and add roasted red peppers, olives, and feta cheese. Toss with olive oil mixture and lemon juice. Season with salt and pepper. Serve immediately.

Tasty Tuna Pasta

Ingredients

8 ounces dry fettuccine pasta
1 (6 ounce) can tuna, drained
1 (15 ounce) can peas, drained
1/2 (16 ounce) jar Alfredo-style
pasta sauce
1 teaspoon garlic powder
1 teaspoon dried oregano
1 teaspoon dried basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

In a large saucepan over medium heat, combine tuna, peas, Alfredo sauce, garlic powder, oregano, and basil; mix well.

Cook until heated through and add cooked pasta; mix well. Adjust seasoning as needed; serve.

Pasta Primavera

Ingredients

8 ounces uncooked linguine
1 medium carrot, thinly sliced
1/2 cup chopped onion
1/2 cup julienned sweet red pepper
1/2 cup julienned yellow bell pepper
1 medium zucchini, thinly sliced
1 medium yellow squash, thinly sliced
1 cup broccoli florets
1 pound thin fresh asparagus, cut into 3-inch pieces
8 ounces fresh mushrooms, sliced
1/3 cup all-purpose flour
2 cups cold water
2 teaspoons chicken bouillon granules
1/2 cup white wine or chicken broth
1/4 teaspoon salt
1/4 cup minced fresh basil
6 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a nonstick skillet coated with nonstick cooking spray, combine the carrot, onion, peppers, zucchini, summer squash and broccoli. Cover and cook over medium-low heat for 10 minutes. Add asparagus and mushrooms; cook 5 minutes longer.

In a saucepan, combine flour and water until smooth. Add the bouillon. Bring to a boil; cook and stir for 2 minutes or until slightly thickened. Add wine or broth and salt; stir well. Pour over vegetables. Drain pasta and add to vegetable mixture. Add basil; toss to coat. Sprinkle with Parmesan cheese.

Pasta Salad II

Ingredients

1 (16 ounce) package rotini pasta
8 ounces Monterey Jack cheese,
cubed
3 3/4 teaspoons Old Bay
Seasoning TM
1 cup zesty Italian dressing
1 (6 ounce) can sliced black olives
1 large cucumber, chopped

Directions

Cook rotelle pasta in boiling salted water until al dente. Rinse with cool water, and drain well.

In a large bowl mix together the cubed Monterey Jack cheese, salad seasoning, black olives, and diced cucumbers.

Add the drained and cooled pasta to the large bowl, pour Italian dressing over pasta and vegetables. Mix well.

Refrigerate for several hours before serving.

Tomato and Basil Pasta Sauce

Ingredients

3 tablespoons extra virgin olive oil
1 large onion, chopped
2 cloves garlic, crushed
2 (14.5 ounce) cans tomatoes, chopped
1/4 teaspoon red pepper flakes, or to taste
2 teaspoons balsamic vinegar
2 teaspoons white sugar
3/4 cup basil leaves, torn into pieces
salt and ground black pepper to taste

Directions

Heat the olive oil in a skillet over medium heat; cook the onion and garlic in the hot oil until tender, about 5 minutes. Stir the tomatoes, red pepper flakes, vinegar, and sugar into the onion and garlic mixture; bring to a boil, reduce heat to low, and simmer until the flavors blend to your liking, 45 to 60 minutes. Stir the basil into the sauce; season with salt and pepper.

Campbell's Kitchen Tomato-Basil Chicken

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can
Campbell's® Condensed
Tomato Soup
1/2 cup milk
2 tablespoons grated Parmesan
cheese
1/2 teaspoon dried basil leaves,
crushed
1/4 teaspoon garlic powder
4 cups hot cooked medium tube-
shaped pasta (ziti)

Directions

Heat oil in skillet. Add chicken and cook until browned.

Add soup, milk, cheese, basil and garlic. Heat to a boil. Cover and cook over low heat 5 min. or until done. Serve with pasta.

Roasted Vegetable Lasagna

Ingredients

1 pound eggplant, sliced into 1/4 inch rounds
1/2 pound medium fresh mushrooms, cut into 1/4 inch slices
3 small zucchini, cut lengthwise into 1/4-inch slices
2 sweet red pepper, cut lengthwise into 6 pieces each
3 tablespoons olive oil
1 clove garlic, minced
1 teaspoon salt
1/2 teaspoon pepper
1 (15 ounce) container reduced-fat ricotta cheese
1/4 cup grated Parmesan cheese
1/4 cup egg substitute
1 (26 ounce) jar meatless spaghetti sauce
12 no-boil lasagna noodles
2 cups shredded part-skim mozzarella cheese
3 tablespoons minced fresh basil

Directions

Coat two 15-in. x 10-in. x 1-in. baking pans with nonstick cooking spray. Place eggplant and mushrooms on a prepared pan. Place the zucchini and red pepper on the second pan. Combine the oil and garlic; brush over both sides of vegetables. Sprinkle with salt and pepper. Bake, uncovered, at 400 degrees F for 15 minutes. Turn vegetables over. Bake 15 minutes longer. Remove eggplant and mushrooms. Bake zucchini and red pepper 5-10 minutes longer or until edges are browned.

In a bowl, combine the ricotta cheese, Parmesan cheese and egg substitute. Spread about 1/4 cup pasta sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Layer with four lasagna noodles (noodles will overlap slightly), half of ricotta cheese mixture, half of vegetables, a third of pasta sauce and 2/3 cup mozzarella cheese. Sprinkle with half of basil. Repeat layers. Top with the remaining noodles and pasta sauce.

Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until edges are bubbly and cheese is melted. Let stand for 10 minutes before cutting.

Pasta with Broccoli and Bacon

Ingredients

1 (16 ounce) package uncooked linguini pasta
6 cups fresh broccoli florets
6 slices bacon
1 cup chopped onion
3 large cloves garlic, minced
1 (28 ounce) jar spaghetti sauce
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place linguini in the pot, and cook for 5 minutes. Stir in the broccoli. Continue cooking 3 to 5 minutes, until linguini is al dente and broccoli is tender; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble, and return to skillet.

Mix the onion and garlic into the skillet, and cook until onions are tender. Stir in the spaghetti sauce, and cook until heated through. Serve over the cooked pasta and broccoli, and top with Parmesan cheese.

Baked Chicken Saltimbocca

Ingredients

4 (5 ounce) boneless, skinless chicken breast halves
1 egg, slightly beaten
3/4 cup Italian seasoned dry bread crumbs
2 ounces thinly sliced prosciutto or deli boiled ham
1 (24 ounce) jar Bertolli® Vineyard Premium Collections Marinara with Burgundy Wine Sauce
4 ounces fresh mozzarella cheese, thinly sliced
8 ounces spaghetti, cooked and drained

Directions

Preheat oven to 400 degrees F.

Dip chicken in egg, then bread crumbs, coating well. Arrange chicken in 9x13 inch baking dish.

Bake 20 minutes. Top chicken with prosciutto, then 1-1/2 cups pasta sauce. Top with mozzarella cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked. Serve over hot spaghetti tossed with remaining heated sauce. Sprinkle, if desired, with Parmesan cheese shavings.

Spaghetti Salad IV

Ingredients

1 (16 ounce) package spaghetti
1 large tomato, chopped
1 large green bell pepper,
chopped
1 onion, chopped
2 tablespoons salad seasoning
mix
2 tablespoons sesame seeds
1 (16 ounce) bottle Italian-style
salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and run water over to cool.

Combine in a large bowl, tomato, bell pepper, onion, salad seasoning, sesame seeds and Italian dressing. Chill and serve.

Whole Wheat Rigatoni and Cauliflower, Wilted

Ingredients

1 pound bite-size whole wheat pasta, such as rigatoni or penne
1 tablespoon Salt
1 medium head cauliflower, trimmed and cut into bite-size florets
3 tablespoons olive oil
1/2 red bell pepper, cut into medium dice
1/2 yellow bell pepper, cut into medium dice
3 cloves garlic, minced
1 cup canned crushed tomatoes
1 teaspoon Italian seasoning
1/4 cup coarsely chopped pitted kalamata olives
4 cups factory-washed arugula or spinach
3/4 cup crumbled feta cheese, divided
1 pinch Freshly ground black pepper

Directions

Bring a generous 2 quarts of water and salt to a boil in a large soup kettle; add pasta and cook, partially covered, for 4 minutes. Add cauliflower and cook, partially covered, until pasta and cauliflower are tender, about 6 minutes longer. Reserve 1 cup of cooking liquid, drain pasta and return top pot.

Meanwhile, heat oil in a 10-inch skillet. Add peppers, and saute until tender, about 4 minutes. Add garlic; continue to saute until golden and fragrant, about 1 minute longer. Add tomatoes, seasoning and olives; simmer sauce about 5 minutes. Add sauce to pasta, along with reserved cooking liquid, arugula and 1/2 cup feta. Toss, seasoning to taste with pepper. Serve with additional feta.

For lunch, pack pasta and extra feta in leakproof containers. Warm pasta in microwave and top with feta.

Lemon Pepper Pasta Seafood

Ingredients

1 (8 ounce) package lemon pepper linguine
4 tablespoons olive oil
2 tablespoons chopped garlic
1 tablespoon lemon pepper
1 pound medium shrimp - peeled and deveined
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to boil, add pasta, and cook for 8 to 10 minutes, or until al dente. Drain, and return pasta to the pot.

Heat olive oil in a skillet over medium heat. Cook garlic, lemon pepper seasoning, and shrimp in oil until shrimp is cooked through, 3 to 5 minutes.

Toss pasta with shrimp and Parmesan cheese.

Italian White Bean And Pancetta Soup

Ingredients

6 ounces pancetta bacon, finely diced
1/4 cup olive oil
1 cup red onion, chopped
1 cup chopped celery
1 tablespoon chopped fresh sage
1 teaspoon salt
1 teaspoon ground black pepper
6 cups chicken stock
4 (19 ounce) cans cannellini beans, drained and rinsed
2 cups seashell pasta
1 teaspoon salt
2 tablespoons chopped fresh parsley

Directions

In an 8 quart pot, saute pancetta in olive oil until soft. Add onion and celery; saute, stirring, for about 5 minutes. Stir in sage, 1 teaspoon salt, and black pepper. Add chicken stock, cover, and bring to a boil. Add beans to soup, cover, and simmer for 30 minutes.

Cook pasta in 4 quarts boiling water with 1 teaspoon salt until al dente. Drain, and add to soup.

Stir in minced parsley before serving, and sprinkle with grated cheese.

Shiitake Scallopine

Ingredients

1 pound angel hair pasta
1/4 cup extra virgin olive oil
2 cloves garlic, minced
2 bulbs shallots, minced
1 pound shiitake mushrooms,
thinly sliced
1/2 teaspoon dried thyme
1/2 cup white wine
4 (6 ounce) cans marinated
artichoke hearts, drained and
chopped
1/4 cup small capers

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large heavy skillet over low heat; sweat garlic and shallots until they start to become aromatic. Increase heat to medium and add mushrooms and thyme; saute until mushrooms begin to soften, about 3 minutes. Deglaze pan with wine and simmer 2 minutes. Stir in artichokes and capers and simmer 2 to 3 minutes more.

Pour mushroom mixture over pasta and serve.

Pasta and Fresh Cilantro Crunchy Stuff

Ingredients

4 bunches cilantro leaves
2 bunches fresh basil, stems removed
3 cloves garlic
24 ounces freshly grated Parmesan cheese
1/4 cup olive oil
salt and pepper, to taste
2 tablespoons olive oil
2 tablespoons minced garlic
2 pounds crimini mushrooms, sliced
1 (8 ounce) jar sun-dried tomatoes packed in oil, drained and chopped
3 (16 ounce) jars Alfredo pasta sauce
2 (16 ounce) packages fusilli pasta

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a blender or food processor, puree the cilantro, basil, and 3 cloves of garlic until minced very fine. Thoroughly combine the herb mixture in a large bowl with the Parmesan, and 1/4 cup of olive oil; season to taste with salt and pepper. Pack the mixture firmly, about 1 inch thick, into a medium-sized, glass baking dish.

Bake in preheated oven until the top is lightly browned and crispy, about 5 to 7 minutes. Remove from oven, stir well, and return to the oven for an additional 5 to 7 minutes until golden brown. Remove from the oven, break apart with a spoon, and allow to cool.

While the crunchy stuff is baking, heat olive oil in a large pan over low heat. Lightly brown 2 tablespoons of garlic, stir in the mushrooms, and cook until softened. Stir in the sun-dried tomatoes, and Alfredo sauce; cook to warm.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. To serve, toss pasta in sauce, and sprinkle with crunchy stuff!

Pasta with Pork and Apple Sauce

Ingredients

8 ounces uncooked fettuccine
2 large apples - peeled, cored and chopped
1 shallot
1 tablespoon basil
1/4 cup red wine
2 tablespoons olive oil
4 boneless pork loin chops
1 teaspoon ground nutmeg
freshly ground black pepper to taste
1 teaspoon Worcestershire sauce
1/2 red onion, chopped
3 cloves garlic, minced
1 cup chopped sun-dried tomatoes
1 cup chopped fresh broccoli
1/2 red bell pepper, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place the apples, shallot, basil, and red wine in a blender, and puree.

Heat the oil in a skillet over medium heat. Place pork chops in the skillet, season with nutmeg and pepper, and sprinkle with Worcestershire sauce. Cook about 4 minutes, then mix in onion and garlic. Continue cooking 4 minutes, or to desired doneness.

Mix sun-dried tomatoes, broccoli, and red bell pepper into the skillet. Continue cooking until broccoli is tender. Stir in the apple mixture, and cook until heated through. Serve over the cooked pasta.

Broccoli Chicken Fettuccini Alfredo

Ingredients

1/2 pound dry fettuccine pasta
1 cup fresh chopped broccoli
2 tablespoons butter
1 skinless, boneless chicken
breasts
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup milk
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Add fettuccini pasta and cook for 8 to 10 minutes or until al dente, adding broccoli for the last 4 minutes of cooking. Drain.

Cut chicken breast meat into bite size pieces, trimming any fat off in the process. In a large skillet melt butter or margarine over medium heat. Add chicken and saute until well browned. Add soup, milk and cheese and stir all together. Add pasta/broccoli mixture and heat through. Serve hot.

Cucumber and Dill Pasta Salad

Ingredients

2 cups macaroni
2 cups cucumber - peeled,
seeded and chopped
1 cup chopped tomatoes
1 cup low-fat sour cream
1/2 cup skim milk
1 tablespoon chopped fresh dill
weed
1/2 teaspoon coarse ground black
pepper
1/2 teaspoon salt
1 tablespoon distilled white
vinegar

Directions

Cook pasta in boiling salted water until al dente. Drain, and rinse in cold water. Transfer noodles to a large bowl.

In a separate bowl, mix together sour cream, milk, dill, vinegar, and salt and pepper. Set dressing aside.

Mix cucumbers and tomatoes into the pasta. Pour in dressing, and mix thoroughly. Cover, and refrigerate at least 1 hour and preferably overnight. Stir just before serving.

SwansonB® Roasted Chicken with Caramelized

Ingredients

2 cups shredded roasted chicken
2 teaspoons vegetable oil
2 medium onions, halved and
thinly sliced
8 cups SwansonB® Chicken
Broth (Regular, Natural
Goodness®, or Certified Organic)
1/8 teaspoon ground black
pepper
2 medium carrots, sliced
2 stalks celery, sliced
3/4 cup uncooked trumpet-
shaped pasta (campanelle)

Directions

Heat oil in 10-inch skillet over medium-high heat. Add onions and cook until they begin to brown, stirring occasionally. Reduce heat to medium. Cook until onions are tender and caramelized, stirring occasionally. Remove skillet from heat.

Heat broth, black pepper, carrots and celery in 4-quart saucepan over medium-high heat to a boil. Stir pasta and chicken in saucepan. Reduce heat to medium. Cook 10 minutes or until pasta is tender. Stir in onions and serve immediately.

Zucchini with Farfalle

Ingredients

5 tablespoons olive oil
5 small zucchini, julienned
2 onions, minced
1 clove garlic, minced
2/3 cup heavy whipping cream
1 (16 ounce) package farfalle
pasta
2 tablespoons grated Parmesan
cheese
salt to taste
freshly ground black pepper
2 tablespoons grated Parmesan
cheese

Directions

Heat oil in large skillet over medium high heat. Add zucchini, and saute quickly until golden. Remove and set aside.

Add onion and garlic to the pan, and saute until golden. Stir in cream; increase heat, and boil until sauce is reduced by one third.

Meanwhile, cook the pasta according to package directions. Drain.

Add noodles, zucchini, 1/2 cup cheese, and salt and pepper to the cream sauce. Toss thoroughly until heated through. Serve immediately with additional grated parmesan cheese.

Baked Ziti II

Ingredients

1 (16 ounce) package ziti pasta
24 ounces ricotta cheese
1 pound shredded mozzarella cheese
1 egg, beaten
1 (32 ounce) jar spaghetti sauce
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add ziti and cook for 8 to 10 minutes or until al dente; drain and rinse.

In a medium bowl, mix ziti, ricotta cheese, mozzarella cheese, egg and 1 1/2 cups spaghetti sauce.

Preheat oven to 375 degrees F (190 degrees C).

Lightly grease a 9x13 inch baking dish and spoon in ziti mixture. Top with remaining spaghetti sauce, followed by Parmesan cheese.

Bake in preheated oven for 30 minutes; let stand for 15 minutes before serving.

Mexican Lasagna Rollups

Ingredients

10 uncooked lasagna noodles
1 (16 ounce) jar salsa
1 pound ground beef
1 (1 ounce) packet taco seasoning mix
1 (16 ounce) package cottage cheese
1/2 cup grated Parmesan cheese
1 (15.5 ounce) jar prepared salsa con queso sauce
1 1/2 cups shredded Mexican cheese blend

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the lasagna noodles, about 3 or 4 at a time, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes per batch. Drain well in a colander set in the sink, and lay the cooked noodles flat on waxed paper or aluminum foil while you finish cooking the rest of the noodles.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13-inch baking dish, and spread the salsa evenly over the bottom of the dish.

Place the ground beef in a skillet over medium heat, sprinkle with taco seasoning, and cook and stir the meat, breaking it up as it cooks, until the meat is browned and crumbly, about 10 minutes. Drain the fat, and place the meat in a large bowl.

Mix cottage cheese and Parmesan cheese into the meat. Place a cooked lasagna noodle out flat, and spread about 1/3 cup of the cheese and meat mixture along the length of the noodle. Roll up the noodle, and place the filled rolls, seam sides down, into the prepared baking dish. Spoon about 1 1/2 tablespoons of the queso sauce over each roll. Cover the dish with aluminum foil.

Bake in the preheated oven until the sauce is hot and bubbling, about 40 minutes. Uncover the dish, and spread the Mexican cheese blend over the rolls. Return to the oven, and bake until the cheese is melted, 8 to 10 more minutes.

Crab Pasta Salad

Ingredients

12 ounces uncooked tri-color spiral pasta
1 head fresh broccoli, cut into florets
1 head cauliflower, broken into small florets
2 tomatoes, chopped
1/2 cup chopped fresh chives
8 ounces imitation crabmeat
2 cups balsamic vinaigrette salad dressing

Directions

Cook pasta in boiling salted water until al dente. Drain and rinse.

In a large bowl combine the broccoli, cauliflower, tomatoes, chives, crabmeat and pasta. Pour entire bottle of oil and vinegar salad dressing over all and toss to coat.

Lazy Perogies

Ingredients

9 uncooked lasagna noodles
4 large baking potatoes, peeled
and cut into 1-inch chunks
1/2 cup milk
1 tablespoon butter
1 teaspoon onion salt, or to taste
salt and black pepper to taste
1 cup shredded Cheddar cheese
1 pound bacon
1 onion, chopped
2 cups dry cottage cheese
1 egg
1 teaspoon onion salt, or to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the lasagna noodles, about 3 or 4 at a time, and return to a boil. Cook the noodles uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes per batch. Drain well in a colander set in the sink, and lay the cooked noodles flat on waxed paper or aluminum foil while you finish cooking the rest of the noodles.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x11-inch baking dish.

Place the potatoes into a large pot and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two. Using a potato masher, mash the potatoes with the milk and butter until smooth. Stir in 1 teaspoon of onion salt, and season with salt and pepper. Set the mashed potatoes aside to cool. When cooled, mix with shredded Cheddar cheese.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned and almost crisp, about 10 minutes. Place the onion into the hot bacon fat, and cook and stir until the onion is translucent, about 8 minutes. Break the bacon into pieces with a spoon or spatula, and set the bacon and onion aside. Mix the cottage cheese, egg, and 1 teaspoon of onion salt in a bowl.

To make the casserole, place 3 lasagna noodles into the prepared baking dish, and spread with the cottage cheese mixture in an even layer. Top the cottage cheese with 3 more lasagna noodles, then spread potato-cheese mixture in a layer. Top the mashed potato layer with 3 more noodles, then spread the bacon and onion into an even layer on top of the casserole.

Cover the casserole with aluminum foil, and bake in the preheated oven until the cheese is melted and the casserole is hot, about 30 minutes. Allow to set for about 10 minutes before serving.

Chicken Cashew Salad

Ingredients

2 cups seashell pasta
1/4 cup brown sugar
1 cup creamy salad dressing (e.g. Miracle Whip)
2 teaspoons lemon juice
1 tablespoon distilled white vinegar
1 pinch salt
2 cups chopped celery
1/2 cup chopped green bell pepper
1 onion, chopped
3 boneless chicken breast halves, cooked and cut into bite-sized pieces
1 cup cashew halves

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In large bowl, combine brown sugar, salad dressing, lemon juice, vinegar and salt. Toss dressing mixture with cooked pasta, celery, green pepper, onion and chicken. Chill until ready to serve. Mix in cashews just before serving.

Tuna Noodle Casserole III

Ingredients

1 (16 ounce) package tri-colored pasta assortment
2 carrots, sliced
1 cup chopped broccoli
3 (10.75 ounce) cans condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
3 stalks celery, chopped
1/2 onion, chopped
1 red bell pepper, chopped
2 tablespoons shredded Cheddar cheese

Directions

Bring a large pot of slightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Add carrots and broccoli for 5 minutes or less before removing pasta; drain. Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine pasta, carrots, broccoli, soup, tuna, celery, onion, and red bell pepper; mix all together. Place mixture evenly in a 9x13 inch baking dish, and sprinkle cheese on top. Bake in preheated oven for 20 minutes.

Blackened Shrimp Stroganoff

Ingredients

1 pound fresh shrimp, peeled and deveined
1 tablespoon olive oil
1 tablespoon Cajun seasoning
6 ounces fettuccini pasta
1 tablespoon butter
3 cups fresh mushrooms, sliced
1 tablespoon chopped shallots
2/3 cup chicken broth
1/2 cup sour cream
1 tablespoon cornstarch
1 cup chicken broth
1 (7 ounce) jar roasted red bell peppers
1 tablespoon drained capers

Directions

Combine peeled shrimp, oil, and Cajun seasoning in a medium bowl. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter over medium heat in a large frying pan. Cook and stir mushrooms and shallot in butter until tender. Remove from pan. Add shrimp cook until shrimp turn pink about 2 to 3 minutes. Remove from pan. Add 2/3 cup chicken broth to pan, and bring to a boil. Cook, uncovered, until reduced to 1/4 cup (2 to 3 minutes).

In a small bowl, stir together sour cream and cornstarch; mix in 1 cup chicken broth. Stir into reduced chicken broth in the frying pan. Cook and stir until thick and bubbly. Cook 1 minute more. Stir in shrimp, mushroom mixture, roasted red peppers, and capers. Heat through, and season to taste. Serve over pasta.

Pasta with the Works

Ingredients

1 (16 ounce) package corkscrew-shaped pasta, cooked and drained
1 (4 pound 4 ounce) jar Prego® Traditional Italian Sauce
1 cup thinly sliced pepperoni, cut in halves
2 medium green peppers, chopped
1 cup large pitted ripe olives, cut in halves
2 cups shredded mozzarella cheese
Grated Parmesan cheese

Directions

Mix pasta, pasta sauce, pepperoni, peppers, olives and mozzarella cheese in saucepot. Toss to coat. Heat through.

Serve with Parmesan cheese.

Cavatelli and Broccoli

Ingredients

3 heads fresh broccoli, cut into florets
1/2 cup olive oil
3 cloves garlic, minced
1 1/2 pounds cavatelli pasta
1 teaspoon salt
1 teaspoon crushed red pepper flakes
2 tablespoons grated Parmesan cheese

Directions

In a large pot of boiling water, blanch broccoli for about 5 minutes. Drain, and set aside.

Heat olive oil in a large skillet over medium heat. Saute garlic until lightly golden, being careful not to burn it. Add the broccoli. Saute, stirring occasionally, for about 10 minutes. Broccoli should be tender yet crisp to the bite.

Meanwhile, cook cavatelli in a large pot of boiling salted water for 8 to 10 minutes, or until al dente. Drain, and place in a large serving bowl. Toss with the broccoli, and season with salt and hot pepper flakes. Serve with parmesan cheese.

Chicken and Pasta Casserole with Mixed

Ingredients

1 cup dry fusilli pasta
3 tablespoons olive oil
6 chicken tenderloins, cut into chunks
1 tablespoon dried minced onion
salt and pepper to taste
garlic powder to taste
1 tablespoon dried basil
1 tablespoon dried parsley
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
2 cups frozen mixed vegetables
1 cup dry bread crumbs
2 tablespoons grated Parmesan cheese
2 tablespoons butter, melted

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking dish.

Bring a large pot of lightly salted water to a boil. Place fusilli pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Place chicken in the skillet, and season with minced onion, salt and pepper, garlic powder, basil, and parsley. Cook until chicken juices run clear. Mix in the cooked pasta, cream of chicken soup, cream of mushroom soup, and mixed vegetables. Transfer to the prepared baking dish.

In a small bowl, mix the bread crumbs, Parmesan cheese, and butter. Spread evenly over the casserole.

Bake 30 minutes in the preheated oven until bubbly and lightly browned.

Cheddar and Macaroni Salad

Ingredients

1 cup macaroni
3/4 cup cubed Cheddar cheese
1 stalk celery, chopped
1 green bell pepper, chopped
1/2 cup frozen green peas,
thawed
1/3 cup chopped onion
1/4 cup mayonnaise
1/4 cup sour cream
2 tablespoons milk
1 1/2 tablespoons sweet pickle
relish

Directions

Cook pasta in boiling salted water until done. Drain. Rinse macaroni under cold water, and drain again.

Combine pasta with cheese, vegetables, mayonnaise, sour cream, milk, and pickle relish. Chill for at least 24 hours.

Rainforest Chicken and Pasta

Ingredients

3 tablespoons paprika
1 tablespoon garlic powder
1 teaspoon onion salt
2 dashes red pepper, or to taste (optional)
4 skinless, boneless chicken breast halves
1 tablespoon olive oil
1 cup fresh corn kernels
1 cup grape tomatoes, halved
2 green onions, chopped
1 (12 ounce) package dry fettuccini pasta
1 tablespoon Cajun seasoning
1 tablespoon olive oil

Directions

Preheat an outdoor grill for medium heat and lightly oil the grate.

Stir together the paprika, garlic powder, onion salt, and red pepper in a shallow bowl. Coat the chicken breasts with the seasoning, and set aside.

Heat 1 tablespoon of olive oil in a skillet over medium heat; cook and stir the corn, grape tomatoes, and green onions until the tomatoes are soft and begin to release their juice, about 5 minutes. Remove from the heat.

Grill the seasoned chicken on the preheated grill until the chicken is no longer pink in the center and shows grill marks, 4 to 5 minutes per side. Transfer the grilled chicken breasts to a platter and allow to stand about 5 minutes.

Bring a large pot of lightly salted water to a rolling boil; cook the fettuccini in the boiling water until cooked through yet firm to the bite, about 8 minutes. Drain.

Combine the fettuccini, Cajun seasoning, 1 tablespoon olive oil, and any juices from the chicken in a large bowl; toss to coat evenly. Slice the chicken diagonally across the grain. Divide the pasta between 4 plates and top each plate with sliced chicken and corn-tomato mixture.

Tuna-Filled Shells

Ingredients

12 jumbo pasta shells
5 teaspoons all-purpose flour
2 cups 2% milk
1 teaspoon dill weed
1/2 teaspoon salt
1 celery rib, diced
1 small onion, diced
1 tablespoon canola oil
2 slices white bread, crumbled
1 (12 ounce) can light water-packed tuna, drained and flaked
1/2 cup reduced-fat ranch salad dressing
1/2 cup shredded part-skim mozzarella cheese

Directions

Cook pasta shells according to package directions. Meanwhile in a saucepan, combine the flour, milk, dill and salt until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Pour 1-1/4 cups sauce into a 2-qt. baking dish; set aside.

In a nonstick skillet, saute celery and onion in oil until tender. Add bread. Stir in the tuna, salad dressing and cheese; mix well. Drain shells; stuff with tuna mixture. Place over sauce. Drizzle with remaining sauce. Cover and bake at 350 degrees F for 25-30 minutes or until bubbly and heated through.

Rainbow Pasta Salad II

Ingredients

1 (16 ounce) package tri-colored pasta assortment
2 large tomatoes, diced
1 large cucumber, peeled and diced
1 red onion, finely chopped
1 (16 ounce) bottle Italian-style salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse in cold water.

In a large bowl combine tomatoes, cucumbers, onion, cooled pasta and Italian dressing. Refrigerate overnight, or for at least 1 hour.

Cannelloni Florentine

Ingredients

1 (8 ounce) package cannelloni pasta
8 ounces ground veal
2 carrots, chopped
1/2 stalk celery, chopped
1/2 yellow onion, chopped
10 ounces spinach, rinsed and chopped
1 1/4 teaspoons salt
1 1/4 teaspoons ground black pepper
2 tablespoons olive oil
1 cup dry white wine
1 cup heavy cream
1 cup roma (plum) tomatoes, diced
1/2 cup grated Parmesan cheese
2 teaspoons Italian seasoning
2 tablespoons chopped fresh basil

1 (16 ounce) can Italian-style diced tomatoes
2 tablespoons extra virgin olive oil
2 cloves garlic, minced
1 onion, chopped
1 teaspoon salt
1 teaspoon ground black pepper
4 leaves fresh basil, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain, separate shells, and set aside.

Preheat oven to 500 degrees F (260 degrees C). In a 9 x 13 baking dish, combine veal, carrots, celery, chopped half onion and spinach. Stir well. Stir in 1 1/4 teaspoon salt, 1 1/4 teaspoon pepper, 2 tablespoons olive oil and white wine. Place in oven and roast until veal is brown and vegetables are soft, 30 to 40 minutes. Stir frequently. If meat begins to smoke, reduce heat to 400 degrees (200 degrees C).

Let meat mixture cool 15 minutes, then process in food processor until finely chopped. Return to pan and stir in cream, Roma tomatoes, Parmesan, Italian seasoning and 2 tablespoons chopped fresh basil. Bake 20 minutes more. Remove from oven and let cool.

While meat mixture is cooling enough to handle, make tomato sauce. Puree canned tomatoes with their juice in food processor until smooth. In large skillet over medium heat, heat 2 tablespoons virgin olive oil. Saute garlic and chopped onion until soft. Stir in pureed tomato, 1 teaspoon salt and 1 teaspoon pepper. Cook 5 to 10 minutes, or until no longer watery. Add four chopped basil leaves and cook 1 minute more.

Reduce oven temperature to 350 degrees F (175 degrees C). Stuff pasta shells with cooled meat mixture, 2 to 3 tablespoons per shell. Place shells in clean 9 x 13 baking dish. Pour tomato sauce over shells and bake 20 minutes, or until sauce is bubbly.

Shrimp Scampi I

Ingredients

1 pound linguini pasta
1/4 cup butter
5 cloves garlic, minced
1 pound medium shrimp - peeled and deveined
1 cup bread crumbs
1/2 cup white wine
1 lemon, juiced
1/4 cup light olive oil

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to a boil, add pasta, and cook until al dente. Drain pasta, and set aside.

In a large skillet, melt butter over medium heat. Add most of the garlic, keeping some for later. Coat the garlic completely with butter. Do not let the garlic brown. Add shrimp, and toss to coat. Immediately remove pan from heat; shrimp will not be cooked yet.

Sprinkle the shrimp with breadcrumbs (enough to coat the shrimp), and transfer the entire mixture to a medium casserole dish. Pour wine and the lemon juice over the shrimp. Cover, and bake at 350 degrees F (175 degrees C) for 10 minutes.

Remove cover, and bake an additional 5 minutes.

In a small saucepan heat olive oil with remaining garlic. Toss the pasta with the olive oil and garlic mixture. Serve the shrimp over the pasta with additional lemon slices on the side.

Good For You Macaroni and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
2 tablespoons butter
2 tablespoons all-purpose flour
1 (12 fluid ounce) can evaporated milk
1/2 cup water
1 pinch red pepper flakes, or to taste
1 pinch ground nutmeg, or to taste
salt and pepper to taste
1/2 cup canned garbanzo beans, rinsed and drained
1/2 cup dry bread crumbs
1/4 cup grated Parmesan cheese
1 cup mashed sweet potatoes
1 cup sour cream
2 cups shredded, yellow sharp Cheddar cheese, divided
1/2 cup shredded, white extra-sharp Cheddar cheese, divided
2 tablespoons butter

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still very firm to the bite, about 5 minutes. Drain well in a colander set in the sink, and rinse with cold water until cold; set aside.

Meanwhile, melt 2 tablespoons of butter in a large saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the evaporated milk and water into the flour mixture, and bring to a simmer over medium heat. Season to taste with red pepper flakes, nutmeg, salt, and pepper. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Place the garbanzo beans into a blender. Cover, and puree until smooth. Scrape the puree into a small bowl and stir in the bread crumbs and Parmesan cheese; set aside.

Once the sauce has thickened, whisk in the sweet potatoes and sour cream; return to a simmer. Whisk in half of the yellow and white Cheddar cheeses until melted. Stir in the macaroni until well coated with the sauce, then pour half into the prepared baking dish. Sprinkle the remaining Cheddar cheeses ovetop, then cover with the remaining macaroni. Smooth the top, then dot with the garbanzo bean mixture and the remaining 2 tablespoons of butter.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 30 to 40 minutes. Allow the dish to rest for 5 minutes before serving.

Lasagna Toss

Ingredients

2 cups uncooked penne pasta
1 pound ground Italian sausage
1 (26 ounce) jar garlic and onion spaghetti sauce (such as Ragu® Robusto® Sauteed Onion & Garlic Pasta Sauce)
1 cup cottage cheese
2 cups shredded mozzarella cheese, divided

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2.5 quart baking dish.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until tender, and drain.

Cook and stir the Italian sausage in a large skillet over medium heat until browned, about 8 to 10 minutes. Drain the fat from the meat, pour the cooked pasta and spaghetti sauce into the skillet, and stir well to combine. Bring the mixture to a boil.

Pour half of the hot pasta-sausage mixture into the prepared baking dish, spread with the cottage cheese in an even layer, and sprinkle with half the mozzarella cheese. Spread the remaining pasta mixture over the cheese, and top with the remaining mozzarella cheese.

Cover and bake in the preheated oven for about 25 minutes, until the casserole is hot and the cheese is melted and bubbling. Let it stand 5 minutes to firm up before serving.

Easy Pasta Primavera

Ingredients

2 tablespoons cornstarch
1 (14 ounce) can Swanson®
Natural Goodness Chicken Broth
1 teaspoon dried oregano leaves,
crushed
1/4 teaspoon garlic powder
2 cups broccoli flowerets
2 medium carrots, sliced
1 medium onion, cut into wedges
1 medium tomato, diced
4 cups hot cooked thin spaghetti,
cooked without salt
3 tablespoons grated Parmesan
cheese

Directions

Mix cornstarch and 3/4 cup broth.

Mix remaining broth, oregano, garlic, broccoli, carrots and onion in saucepot. Heat to a boil. Cover and cook over low heat 5 minutes or until vegetables are tender.

Add cornstarch mixture. Cook and stir until mixture boils and thickens. Stir in tomato. Toss with spaghetti and serve with cheese.

Salmon Pasta Salad

Ingredients

8 ounces spiral pasta, cooked and drained
2 cups fully cooked salmon chunks
1 1/2 cups cherry tomatoes, quartered
1 medium cucumber, quartered and sliced
1 small red onion, sliced
1/2 cup vegetable oil
1/3 cup fresh lemon or lime juice
1 1/2 teaspoons dill weed
1 garlic clove, minced
3/4 teaspoon salt
1/4 teaspoon pepper
1 head lettuce, torn

Directions

In a large bowl, toss the pasta, salmon, tomatoes, cucumber and onion. For dressing, combine the oil, lemon or lime juice, dill, garlic, salt and pepper; mix well. Pour over pasta. Cover and chill. Serve over lettuce.

Jerk Chicken and Pasta

Ingredients

4 skinless, boneless chicken breast halves
2 teaspoons jerk paste
1 (12 ounce) package uncooked egg noodles
1 tablespoon olive oil
1 clove garlic, minced
1 cup chicken stock
1 tablespoon jerk paste
1/2 cup dry white wine
1/4 cup chopped fresh cilantro
2 limes, quartered
salt and pepper to taste
1/2 cup heavy whipping cream
4 sprigs fresh cilantro, for garnish

Directions

Rub each breast half with 1/2 teaspoon jerk paste, and place in a shallow dish. Cover, and refrigerate at least 1 hour.

Preheat the grill for high heat. Bring a large pot of lightly salted water to a boil, cook the egg noodles 6 to 8 minutes, until al dente, and drain.

Lightly oil the grill grate. Grill chicken 8 to 10 minutes on each side, until juices run clear.

Meanwhile, heat the olive oil in a large saucepan over medium heat, and cook the garlic for one minute. Mix in the chicken stock, 1 tablespoon jerk paste, white wine, chopped cilantro, juice of 1 lime, salt, and pepper. Bring to a boil, reduce heat to low, and stir in the heavy cream. Cook and stir until mixture is thickened, about 5 minutes. Do not allow it to boil.

Pour the cooked egg noodles into the saucepan, and toss with the cream sauce. Divide noodles onto 4 serving plates, and top with grilled chicken. Garnish each serving with a cilantro sprig and the juice of 1/4 lime.

Zippy Shrimp Linguine

Ingredients

1 (16 ounce) package linguine
1 pound large uncooked shrimp,
peeled and deveined
2 garlic cloves, minced
1/2 teaspoon crushed red pepper
flakes
2 tablespoons olive oil
1 teaspoon butter
1 1/2 cups sliced zucchini
1 cup sliced yellow summer
squash
1 cup julienned carrots
1 cup fresh broccoli florets
1 tablespoon minced fresh parsley
1 tablespoon minced fresh basil
3/4 teaspoon salt
1/2 cup shredded Parmesan
cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, stir-fry the shrimp, garlic and pepper flakes in oil and butter for 3-5 minutes or until shrimp turn pink. Remove shrimp; keep warm. Add the zucchini, summer squash, carrots and broccoli to same skillet; stir-fry for 8-10 minutes or until crisp-tender. Return shrimp to skillet. Drain the pasta; add to skillet along with the parsley, basil and salt. heat through. Sprinkle with Parmesan cheese.

Tomato Sausage Stew

Ingredients

1/2 pound turkey Italian sausage links, casings removed
1 large onion, chopped
2 garlic cloves, minced
3/4 cup chopped carrots
1 bulb fennel, chopped
1/3 cup chopped celery
1 (14.5 ounce) can reduced-sodium chicken broth
3 medium tomatoes - peeled, seeded and chopped
1 teaspoon dried basil
1 teaspoon dried oregano
1/4 teaspoon salt
1 cup small uncooked seashell pasta
1 (15 ounce) can navy beans, rinsed and drained
1/2 cup shredded Parmesan cheese

Directions

In a Dutch oven, cook the sausage, onion and garlic over medium heat until meat is no longer pink; drain. Add the carrots, fennel and celery; cook until vegetables are softened. Stir in the broth to loosen any browned bits from pan. Add tomatoes, basil, oregano and salt. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender.

Stir in pasta and beans. Add enough water to cover. Bring to a boil. Reduce heat; cover and simmer for 10 minutes or until vegetables are tender. Sprinkle with Parmesan cheese.

Baked Pasta with Sausage and Baby Portobello

Ingredients

1 pound penne pasta
3 tablespoons extra-virgin olive oil, divided
1 pound bulk Italian sausage
1 pound cremini mushrooms, sliced
3 cloves garlic, minced
1 1/2 cups heavy cream
1/4 teaspoon salt, or to taste
1/4 teaspoon cracked black pepper
1/2 cup grated Parmesan cheese
1 (8 ounce) package shredded whole milk mozzarella

Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.

Bring a large pot of lightly-salted water to a boil; cook the penne uncovered, stirring occasionally, until tender yet firm to the bite, about 11 minutes. Drain and return to the pot.

Meanwhile, heat 1 tablespoon of the olive oil in a large skillet over medium-high heat. Cook and stir the sausage in the hot oil until crumbly and no longer pink, about 7 minutes; remove from the skillet, leaving the fat in the pan, and set aside. Pour the remaining 2 tablespoons of olive oil into the skillet and add the mushrooms and garlic. Cook and stir until the mushrooms have browned and begun to release their liquid, about 5 minutes more. Return the sausage to the skillet and pour in the heavy cream. Season with salt and pepper and return to a simmer, cooking until the sauce begins to thicken, about 5 minutes more. Pour the sauce over the pasta and stir. Pour into a 9x13-inch baking dish and sprinkle with mozzarella cheese.

Broil in the preheated oven until the mozzarella cheese is bubbly and golden brown, 5 to 7 minutes.

Rustic Sausage Pasta

Ingredients

1 (12 ounce) package rotini pasta
1 pound bulk Italian sausage
1 small onion, chopped
2 cloves garlic, minced
1 red bell peppers, chopped
1 small zucchini, chopped
1 small yellow squash, chopped
1 cup mushrooms, sliced
salt and pepper to taste
1 (14.4 ounce) can diced tomatoes
1 cup tomato sauce
1/4 teaspoon dried thyme
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Brown the sausage, stirring to crumble, in a skillet over medium heat. Remove sausage using a slotted spoon, leaving drippings in the pan. Cook and stir the onion and garlic in the sausage drippings until the onions are softened. Return the sausage to the pan. Stir in the red bell pepper, zucchini, yellow squash, and mushrooms. Season with salt and pepper. Cook another 5 minutes. Add the tomatoes, tomato sauce, thyme, basil, and oregano; cook until heated through, about 5 minutes.

Combine the drained pasta with the sausage mixture in a large bowl. Top with Parmesan cheese to serve.

Ingredients

1 cup dry white wine
2 tablespoons Worcestershire sauce
2 tablespoons Dijon mustard
1 (1 1/2-pound) beef flank steak
1 (12 ounce) package uncooked linguine pasta
2 tablespoons olive oil
1 large Vidalia onion, wedged
2 cups sliced portobello mushrooms
4 cloves garlic, chopped
2 cups beef stock
1 cup white wine
1 tablespoon Italian-style seasoning
salt and ground black pepper to taste
2 ripe tomatoes, cut into wedges
2/3 cup grated Asiago cheese

Directions

In a large shallow dish, combine 1 cup white wine, Worcestershire sauce and Dijon mustard. Add flank, and turn to coat evenly. Refrigerate for 3 to 4 hours. After meat has marinated, slice thinly across the grain, and return to marinade.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in mushrooms and garlic. Pour in beef stock. Simmer until sauce is reduced by 1/3, about 10 minutes. Remove beef from marinade, and stir into skillet. Pour in 1 cup wine, and season with Italian seasoning, salt and pepper. Simmer for 10 minutes, or until the beef is fully cooked, then add tomatoes, and cook until heated through but still firm, about 5 minutes.

Place pasta into a large serving bowl, and top with sauce and grated Asiago cheese.

Pasta Peas

Ingredients

1 pound elbow macaroni
2 tablespoons olive oil
2 onions, chopped
salt and pepper to taste
1 (15 ounce) can tomato sauce
2 cups water
1 (15 ounce) can peas
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta water is boiling, heat olive oil in a large skillet over medium heat. Cook onions in oil until tender. Stir in salt, pepper, tomato sauce, water and peas. Reduce heat and simmer until pasta is done.

Stir cooked pasta into tomato mixture. Increase heat and bring to a boil briefly. Remove from heat, stir in cheese, cover and let rest 10 minutes. Serve.

Peppery Goat Cheese Ravioli with Pineapple

Ingredients

1 (10 ounce) package goat cheese
1 teaspoon extra-virgin olive oil
1/3 cup fresh, coarsely ground black pepper, or to taste, lightly toasted
1/2 teaspoon salt

1 pound fresh pasta sheets
1/2 cup extra virgin olive oil

1/4 cup extra-virgin olive oil
1/2 large onion, finely diced
1 teaspoon salt
1 teaspoon ground black pepper
1 large yellow heirloom tomato, peeled and chopped
1 large red heirloom tomato, peeled and chopped
3/4 cup fresh pineapple, chopped
4 1/2 teaspoons herbes de Provence
1 1/2 cups tomato sauce
1 clove garlic
1 pinch salt
5 leaves basil, chopped
1 cup coarsely chopped baby arugula

Directions

Preheat an oven to 400 degrees F (200 degrees C). Mix goat cheese, 1 teaspoon olive oil, toasted black pepper, and 1/2 teaspoon salt in a bowl until smooth. Set aside.

Roll pasta sheets to 1/16-inch thickness. Cut pasta into 2 1/2-inch circles, or desired shape. Place 1 heaping teaspoon of the goat cheese filling in the center of each pasta circle. Dab the edge of the pasta with a little water, then fold and seal the pasta to create a half moon. Arrange ravioli on a baking sheet and drizzle with 1/2 cup olive oil.

Bake ravioli in the preheated oven until golden brown and lightly crisp, 7 to 12 minutes. Remove from oven and set aside.

Heat 1/4 cup olive oil in a skillet over medium heat. Stir in the onion, 1 teaspoon of salt and 1 teaspoon of pepper; cook and stir until the onion has softened and turned translucent, about 5 minutes. Increase heat to medium-high, and stir in the yellow and red tomatoes, pineapple, and herbes de Provence. Cook and stir for 5 minutes, and stir in the tomato sauce. Crush garlic with 1 pinch of salt, and add to the sauce. Simmer for 30 minutes, stirring occasionally. Remove from heat and stir in basil and arugula. Toss the ravioli lightly in the sauce to coat, and serve immediately.

Spicy Italian Sausage and Black Bean Soup

Ingredients

1 teaspoon vegetable oil
1 pound hot Italian sausage

5 cloves garlic, minced
1 large onion, diced
2 carrots, diced
1 russet potato, cubed
5 stalks celery, diced
1 (6 ounce) can tomato paste
1 cup red wine
1 (32 fluid ounce) container beef broth
1 (15 ounce) can black beans, rinsed and drained
1 (28 ounce) can diced tomatoes

1 cup uncooked rotini pasta
1 cup baby spinach leaves
1 1/2 teaspoons dried oregano
1 bunch fresh basil, chopped
salt and black pepper to taste

Directions

Heat the vegetable oil in a large pot over medium heat. Cook the Italian sausages in the hot oil, turning occasionally, until browned on the outside and no longer pink in the center, 10 to 15 minutes. Set aside to cool; remove all but 1 tablespoon of grease from the pot.

Stir the garlic, onion, carrot, potato, and celery into the hot fat. Cook until the vegetables are tender and the onion has turned translucent, about 7 minutes. Stir in the tomato paste until no lumps remain; pour in the red wine. Bring to a boil over high heat and cook until the liquid has reduced by half, stirring frequently to dissolve the brown bits from the bottom of the pan. Add the beef broth, black beans, and diced tomatoes. Reduce heat to medium-low, cover, and simmer 1 hour.

Cut the cooled sausage into 1/2-inch thick slices. Stir the sausage into the soup along with the rotini pasta, spinach, and dried oregano. Simmer until the pasta is tender, 7 to 10 minutes. Stir in the chopped basil and season to taste with salt and pepper before serving.

Garlicky Vodka Alfredo

Ingredients

1 (16 ounce) package penne rigate
1 tablespoon extra-virgin olive oil
7 cloves roasted garlic
1/2 cup butter
1 1/2 cups heavy cream
1/4 cup chicken stock
1/2 cup vodka
2 cups grated Parmesan cheese
1/2 cup grated Asiago cheese
kosher salt to taste
ground white pepper to taste
10 leaves fresh basil, torn or shredded

Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Heat the oil in a large skillet over medium heat; cook the garlic in the oil about 3 minutes. Stir in the butter, cream, chicken stock, and vodka; bring to a simmer. Add the Parmesan cheese, Asiago cheese, salt, and pepper; stir. Mix the pasta into the sauce and stir to coat. Allow to simmer about 3 minutes more. Garnish with fresh basil to serve.

Beef Spaghetti Pie Ole

Ingredients

1 pound lean ground beef
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground cumin
1 (10 ounce) can diced canned tomatoes with green chilies, undrained
3/4 cup light dairy sour cream
1 cup shredded Monterey Jack or Cheddar cheese
B
Pasta Shell:
1 (7 ounce) package uncooked spaghetti
1/3 cup shredded Monterey Jack or Cheddar cheese
1 egg
1/2 teaspoon salt
1/4 teaspoon garlic powder

Directions

Heat oven to 350 degrees F. Cook pasta according to package directions; drain well. In large bowl, whisk together remaining pasta shell ingredients. Add pasta; toss to coat. Arrange pasta in 9-inch pie dish, pressing down and up side to form shell; set aside.

Meanwhile, heat large nonstick skillet over medium heat until hot. Add ground beef; cook 8 to 10 minutes, breaking up into 3/4-inch crumbles and stirring occasionally. Remove from skillet with slotted spoon; pour off drippings. Return beef to skillet; season with 1 teaspoon garlic powder, 1/2 teaspoon salt and cumin; stir in tomatoes. Bring to a boil; cook 3 to 5 minutes or until liquid is almost evaporated, stirring occasionally.

Reserve 2 tablespoons beef mixture for garnish. Stir sour cream into remaining beef; spoon into pasta shell. Place 1 cup cheese in center, leaving 2-inch border around edge. Spoon reserved beef mixture onto center of cheese; bake in 350 degrees F oven 15 minutes or until heated through.

To serve, cut into wedges.

Macaroni Salad II

Ingredients

1 pound macaroni
1 (11 ounce) can mandarin oranges, drained and liquid reserved
1 (20 ounce) can pineapple chunks, juice reserved
2 eggs, beaten
1/2 teaspoon salt
1 1/2 cups white sugar
2 tablespoons all-purpose flour
1 teaspoon lemon juice
1 (8 ounce) container frozen whipped topping, thawed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan over medium heat, combine reserved mandarin juice, reserved pineapple juice, eggs, salt, sugar, flour and lemon juice. Stir well and bring to a boil. Remove from heat and pour over cooked macaroni. Chill overnight in refrigerator.

Stir together juiced macaroni, pineapple, oranges and whipped topping. Serve at once.

Sayguh's Spicy Olive Oil, Tomato and Lime Pasta

Ingredients

1/2 cup olive oil
1 pint grape tomatoes, halved
1 small tomato, chopped
2 limes, halved
2 teaspoons chili flakes
1/3 teaspoon ground black pepper
salt to taste

Directions

Heat the olive oil in a saucepan over medium-low heat for about 5 minutes. Add the grape tomatoes and chopped tomato to the hot oil. Squeeze the limes over the tomatoes and add the lime halves to the pan. Season with the chili flakes, pepper, and salt. Allow the mixture to simmer until it thickens, about 30 minutes.

Italian Pasta Salad II

Ingredients

1 (16 ounce) package rigatoni pasta
1/2 cup extra-virgin olive oil, or as needed
2 red bell peppers, seeded and chopped
1 green bell pepper, seeded and chopped
2 pints cherry tomatoes, halved
3 tablespoons jarred minced garlic
salt and pepper to taste
1 bunch fresh basil, chopped
1 teaspoon fresh parsley, chopped
1 teaspoon dried oregano, or to taste
1 cup diced Asiago cheese
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, until tender. Drain, and transfer to a large bowl. Stir in enough olive oil to coat, but not so that it pools at the bottom of the bowl. Mix in the red and green bell peppers, tomatoes, garlic, salt, pepper, basil, parsley, oregano and Asiago cheese. Mix in the Parmesan cheese. Refrigerate until 20 minutes before serving. If the pasta soaks up a lot of the oil, you may need to add more. Taste the salad as you are preparing it, you may like more or less ingredients.

Rita's Pasta and Meat Sauce

Ingredients

1 pound ground beef
1 onion, diced
2 cloves garlic, minced
2/3 cup diced carrots
2/3 cup chopped green bell pepper
2 tomatoes, diced
1 (14.5 ounce) can stewed tomatoes, with juice
1 tablespoon onion powder
1 tablespoon dried parsley
1/4 teaspoon cayenne pepper
salt and pepper to taste
3/4 cup tomato sauce
1 1/2 tablespoons white sugar
1 (12 ounce) package farfalle (bow tie) pasta
1/4 cup crumbled Gorgonzola cheese (optional)

Directions

In a large skillet over medium heat, combine ground beef, onion and garlic. Cook until meat is evenly brown. Drain excess fat. Stir in carrots, bell pepper, diced tomatoes and stewed tomatoes with juice. Season with onion powder, parsley, cayenne pepper, salt and pepper. Cover, and simmer 15 minutes. Stir in tomato sauce and sugar. Simmer 15 minutes more.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain. Toss pasta with meat sauce until evenly coated, and serve with crumbled Gorgonzola.

Ingredients

1 (8 ounce) package seashell pasta
 1 onion, chopped
 1 pound ground beef
 1 (16 ounce) can chili without beans
 1 (10.75 ounce) can condensed cream of mushroom soup
 1 cup evaporated milk
 1 (4 ounce) can sliced mushrooms
 1 (4 ounce) can sliced black olives, drained
 1/2 cup chopped pimento peppers (optional)
 1 pound shredded Cheddar cheese, divided

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente.

In a large skillet over medium heat, cook ground beef and onion until beef is no longer pink. Drain grease, and stir in the chili, cream of mushroom soup, evaporated milk, mushrooms and black olives. Mix in 3/4 of the Cheddar cheese and the cooked shell pasta. Transfer the mixture to a 9x13 inch baking dish, and sprinkle remaining cheese over the top.

Bake for 1 hour in the preheated oven, or until the top is browned and bubbly.

Pasta with Fresh Tomato Sauce

Ingredients

1 (16 ounce) package dry penne pasta
8 roma (plum) tomatoes, diced
1/2 cup Italian dressing
1/4 cup finely chopped fresh basil
1/4 cup diced red onion
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place the penne pasta in the pot, cook 10 minutes, until al dente, and drain.

In a large bowl, toss the cooked pasta with the tomatoes, Italian dressing, basil, red onion, and Parmesan cheese.

Allison's Pasta Salad

Ingredients

1 3/4 cups farfalle pasta
1/2 cup mayonnaise
1/2 cup sour cream
2 tablespoons cider vinegar
1 1/2 tablespoons prepared Dijon-style mustard
1 teaspoon white sugar
1/2 teaspoon ground black pepper
1/4 teaspoon dried dill weed
1/4 teaspoon salt
2 cups seedless green grapes, halved
2 cups diced ham
1/2 cup chopped green onions
1 1/2 cups diced sharp Cheddar cheese

Directions

Cook pasta in a large pot of boiling water until al dente. Drain, and rinse in cold water.

In a small bowl, mix together mayonnaise, sour cream, cider vinegar, mustard, sugar, black pepper, dill weed, and salt.

In a large bowl, combine pasta, grapes, ham, green onions, and cheese. Toss with dressing. Cover, and chill overnight or for at least 6 hours.

Lemon Chicken Soup I

Ingredients

4 pounds whole chicken
8 cups water
1/2 (16 ounce) package uncooked orzo pasta
2 eggs
2 lemons
salt to taste
ground black pepper to taste

Directions

In a large soup pot, cook chicken in water until the meat begins to fall off the bone.

Skim fat off stock. Remove the chicken from pot, and set aside to cool. Add pasta to stock, and cook for about 10 minutes. Shut off heat.

In a medium bowl, beat 2 eggs with the juice of 2 lemons until foamy. Whisk 1 cup stock slowly into the egg/lemon mixture. Repeat with another cup of stock, and pour mixture into soup.

Bone chicken, and add meat to soup. Stir well. Add salt and pepper to taste.

Company Casserole

Ingredients

1 (8 ounce) package egg noodles
1 pound lean ground beef
1 onion, chopped
2 (7 ounce) cans tomato sauce with mushrooms
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon ground cinnamon
1 cup cottage cheese
1/2 cup chopped green onions
1/2 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef with the onion until no pink shows; drain. Mix in 1 of the cans of tomato sauce, salt, pepper and cinnamon. Pour into shallow 3 quart casserole baking dish.

Pour in noodles in an even layer. Top with cottage cheese; sprinkle with onions and Cheddar cheese. Pour on remaining can of tomato sauce.

Bake in a preheated oven for 30 minutes.

Pasta with Tofu and Walnuts

Ingredients

8 ounces penne or other pasta of your choice
1/2 (14 ounce) package firm tofu
3 tablespoons olive oil
2 cloves garlic, minced
1 cup sliced red onion
3/4 cup quartered fresh mushrooms
2/3 cup whole walnuts
3 tablespoons red wine vinegar
1 tablespoon black pepper
grated Romano cheese to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until tender; drain.

In the meantime, cut the tofu into 1/4 inch thick by 2 inch wide slices. Heat the olive oil in a saute pan over medium-high heat. Cook the garlic and onions and cook until they begin to soften, about 1 minute. Stir in the mushrooms, walnuts, vinegar, and black pepper, turn heat to medium-low and allow to simmer for 2 to 3 minutes. Gently fold in the tofu slices, cover, and allow to simmer for about 5 minutes more.

When the pasta has cooked, toss it with the tofu mixture, and sprinkle with Romano cheese.

Provincial Beef Stew

Ingredients

2 pounds blade roast, trimmed and cut into 1 inch cubes
2 tablespoons all-purpose flour
2 tablespoons olive oil
4 cloves garlic, minced
1 teaspoon dried thyme
2 (14.5 ounce) cans stewed tomatoes
1 1/2 cups beef broth
3 tablespoons red wine vinegar
1/2 cup orange juice
2 bay leaves
1 orange peel, cut into strips
1/4 teaspoon ground black pepper
4 large carrots, sliced diagonally
2 cups fresh mushrooms
2 cups pickled pearl onions, drained
1 1/2 cups rotini pasta

Directions

Dredge meat lightly with flour. In a large skillet, heat half the oil over medium-high heat. Cook meat in batches, adding more oil as needed, for 6 to 8 minutes or until browned all over. Transfer to a large ovenproof casserole.

Drain most of the oil from skillet. Saute garlic and thyme for 1 to 2 minutes, or until garlic is softened. Pour in tomatoes, stock, and vinegar, stirring to scrape up brown bits and mashing tomatoes with fork. Bring to boil, then pour over meat. Add orange juice, bay leaves, orange rind, and pepper. Cover casserole dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Stir in carrots, mushrooms, and onions. Bake for 40 minutes.

Stir in pasta, and bake for an additional 20 minutes. Remove casserole from the oven, and let stand for 5 minutes. Remove bay leaves and orange rinds. Serve.

Angel Hair with Feta and Sun-Dried Tomatoes

Ingredients

1 (16 ounce) package angel hair pasta
1/4 cup olive oil
4 cloves garlic, crushed
3 ounces sun-dried tomatoes, softened and chopped
1 (8 ounce) package tomato basil feta cheese, crumbled
1 cup grated Parmesan cheese
1 bunch fresh cilantro, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until done; drain. Return pasta to the pot.

Mix in olive oil, garlic, tomatoes, feta, and Parmesan cheese. Stir in cilantro and season with salt and pepper. Serve warm.

Lighter Lasagna

Ingredients

1 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup low-fat cottage cheese
1 egg
cooking spray
1 onion, chopped
2 large garlic cloves, minced
2 cups chopped mushrooms
1 cup shredded carrots
1 pound ground turkey breast
1 (26 ounce) jar low-fat pasta sauce (such as Healthy Request®)
1 cup water
1 teaspoon dried rosemary, crushed
1 teaspoon dried oregano
1 teaspoon dried basil
6 no-boil lasagna noodles
1 cup shredded low-fat mozzarella cheese
1 cup tomato-vegetable juice cocktail

Directions

Preheat oven to 400 degrees F (200 degrees C). Mix the spinach, cottage cheese, and egg in a large bowl.

Place a large skillet over medium-high heat, and coat with nonstick cooking spray. Cook the onion, garlic, mushrooms, and carrot until the onion is soft, about 5 minutes. Add the ground turkey, and stir until cooked through, about 5 minutes. Pour the pasta sauce and water into the skillet. Season with rosemary, oregano, and basil. Simmer sauce for 10 minutes.

Spray a 9x13 baking pan with nonstick cooking spray. Spread 1/3 of the sauce on the bottom of the pan, and top with 3 noodles. Spoon an additional 1/3 of the sauce on the noodles; top with the spinach mixture. Sprinkle with 1/2 of the mozzarella cheese. Top with remaining 3 noodles and the rest of the sauce. Pour the vegetable juice evenly over the lasagna, and top with the remaining mozzarella. Cover the dish with foil.

Bake in the preheated oven for 45 minutes. Remove foil, and bake for an additional 10 minutes. Remove from oven and let lasagna rest for 10 to 15 minutes before serving.

Penne with Spicy Chicken Sausage, Beans, and

Ingredients

8 ounces penne pasta
4 links spicy chicken andouille sausage
2 tablespoons olive oil
3 cloves garlic, crushed
1/3 cup pesto
1/2 cup white wine
1 (15 ounce) can cannellini beans, undrained
3 cups torn arugula leaves
1 pint grape tomatoes, halved
salt and freshly ground black pepper to taste
4 ounces crumbled goat cheese

Directions

Bring a large pot of lightly salted water to a boil. Place penne in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown. Cool and slice.

Heat the oil in a large pot over medium heat, and cook the garlic 1 minute, until lightly browned. Mix in sausage, pesto, and white wine. Cook and stir until heated through. Mix in beans with liquid and arugula, and cook until arugula is wilted. Stir in the tomatoes, and cook until heated through. Toss with pasta, season with salt and pepper, and top with goat cheese to serve.

The Best Chicken Soup Ever

Ingredients

1 (2 to 3 pound) whole chicken
3 stalks celery with leaves, chopped
1 pound baby carrots
2 onions, chopped
2 cubes beef bouillon, crumbled
1 packet chicken noodle soup mix
2 (14.5 ounce) cans low-sodium chicken broth
1 pinch dried thyme
1 pinch poultry seasoning
1 pinch dried basil
5 black peppercorns
2 bay leaves
1 pinch dried parsley
1 (8 ounce) package farfalle (bow tie) pasta

Directions

Place chicken in a large pot and cover with water. Place celery leaves in pot and bring to a boil, then reduce heat and simmer until chicken is cooked through, 30 to 40 minutes. Remove chicken from pot and place in a bowl until cool enough to handle.

Meanwhile, strain the cooking liquid, discard the celery tops and place the cooking liquid in a large pot. Place celery, carrots, onion, bouillon, soup mix and chicken broth in the pot and let simmer. Season with thyme, poultry seasoning, basil, peppercorns, bay leaves and parsley.

Bone chicken and cut up meat into bite-size pieces. Return meat to pot. Cook until vegetables are tender and flavors are well blended, up to 90 minutes.

Stir pasta into pot and cook 10 to 15 minutes more, until noodles are al dente. Serve hot.

Gorgonzola-Pepper Pasta Salad

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons canola oil
2 cups fresh spinach - rinsed,
dried and torn into bite size pieces
1 small green bell pepper, cut into
1 inch pieces
1 small red bell pepper, cut into 1
inch pieces
1 small yellow bell pepper, cut into
1 inch pieces
1/2 cup canola oil
1/4 cup walnut oil
1/3 cup champagne vinegar
2 tablespoons honey
2 cups crumbled Gorgonzola
cheese
1 cup chopped walnuts

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with 2 tablespoons oil, then refrigerate for 1 hour, or until cool.

Heat a non-stick pan over medium heat. Cook spinach until wilted. In a large bowl, combine spinach, green pepper, red pepper, yellow pepper and cooled pasta. Whisk together 1/2 cup canola oil, walnut oil, vinegar and honey. Pour vinaigrette over pasta mixture, and toss until evenly coated. Sprinkle top with gorgonzola and chopped walnuts.

Crawfish Fettuccine II

Ingredients

6 tablespoons butter
1/2 cup chopped green onion
1 green bell pepper, chopped
1 clove garlic, minced
1 tablespoon all-purpose flour
1 pound crawfish, peeled
1 (8 ounce) package processed cheese food, cubed
1 cup half-and-half cream
2 teaspoons Cajun seasoning
1 large tomato, chopped
1 pound dry fettuccini pasta
1/2 cup grated Parmesan cheese

Directions

Melt butter in a large skillet and saute the green onion, green pepper, and garlic until onions are opaque. Stir in flour and cook for 7 minutes, stirring frequently.

Add crawfish meat; cover and simmer for 20 minutes.

Stir in the processed cheese, half and half, Cajun seasoning and tomato. Cover and simmer for another 20 minutes. Meanwhile, cook pasta.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Mix together the sauce and pasta and transfer to the prepared baking dish. Sprinkle with Parmesan cheese and bake for 20 minutes or until bubbly.

Chicken and Bacon Florentine

Ingredients

3 slices bacon, chopped
2 (4 ounce) boneless skinless chicken breast halves
1/4 cup shredded Parmesan or Asiago cheese
1 (10 ounce) package baby spinach leaves
1 clove garlic, finely chopped
1 (13.5 ounce) package BertolliB® Premium Sun Ripened Tomato & Olive Pasta Sauce, heated according to package directions

Directions

Cook bacon in 12 inch nonstick skillet over medium-high heat, stirring occasionally, 4 minutes or until crisp. Remove bacon and reserve 2 tablespoons drippings.

Season chicken, if desired, with salt and black pepper. Cook chicken in reserved drippings over medium-high heat, turning once and sprinkling with cheese, 6 minutes or until chicken is thoroughly cooked. Remove chicken from skillet and keep warm.

Add spinach and garlic into same skillet and cook, stirring frequently, 2 minutes or until spinach is wilted.

Evenly spoon hot sauce onto serving plates. Top with spinach, then chicken and bacon. Garnish, if desired, with additional cheese.

Ricotta Fettuccine Alfredo with Broccoli

Ingredients

8 ounces fettuccini pasta
2 cups fresh broccoli florets
2 tablespoons butter
2 tablespoons all-purpose flour
2 cups skim milk
2/3 cup part-skim ricotta cheese
1/2 cup grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon coarsely ground black pepper
2 tablespoons chopped fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place broccoli in a steamer over 1 inch of boiling water, and cover. Cook until tender but still firm, about 2 to 6 minutes. Drain.

Melt the butter in a saucepan over medium heat. Add flour and cook for 1 minute, stirring constantly. Gradually add milk, stirring with a whisk until blended. Cook 15 minutes or until thick, stirring constantly. Stir in ricotta cheese, Parmesan cheese, salt, and pepper. Cook 5 minutes or until cheese melts. Stir in steamed broccoli and cooked pasta. Sprinkle with parsley.

Spinach and Sun-Dried Tomato Pasta

Ingredients

1 cup vegetable broth
12 dehydrated sun-dried tomatoes
1 (8 ounce) package uncooked penne pasta
2 tablespoons pine nuts
1 tablespoon olive oil
1/4 teaspoon crushed red pepper flakes
1 clove garlic, minced
1 bunch fresh spinach, rinsed and torn into bite-size pieces
1/4 cup grated Parmesan cheese

Directions

In a small saucepan, bring the broth to a boil. Remove from heat. Place the sun-dried tomatoes in the broth 15 minutes, or until softened. Drain, reserving broth, and coarsely chop.

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook 9 to 12 minutes, until al dente, and drain.

Place the pine nuts in a skillet over medium heat. Cook and stir until lightly toasted.

Heat the olive oil and red pepper flakes in a skillet over medium heat, and saute the garlic 1 minute, until tender. Mix in the spinach, and cook until almost wilted. Pour in the reserved broth, and stir in the chopped sun-dried tomatoes. Continue cooking 2 minutes, or until heated through.

In a large bowl, toss the cooked pasta with the spinach and tomato mixture and pine nuts. Serve with Parmesan cheese.

Creamy Pasta and Vegetables

Ingredients

2 cups uncooked corkscrew-shaped pasta
1 cup broccoli flowerets
1 medium carrot, sliced
1 cup V8® 100% Vegetable Juice
1 (10.75 ounce) can Campbell's® Condensed 98% Fat Free Cream of Celery Soup
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper

Directions

Prepare pasta according to package directions. Add broccoli and carrot for last 5 minutes of cooking time. Drain.

Mix vegetable juice, soup, garlic powder, pepper and pasta mixture and heat through, stirring occasionally.

Delish Lime and Corn Pasta Salad

Ingredients

1/2 (16 ounce) package uncooked rotini pasta
2 tablespoons butter
1/4 cup red onion, finely chopped
4 ears fresh sweet corn, kernels cut from the cob
2 limes, zested and juiced
1 pinch cayenne pepper, or to taste
salt and ground black pepper to taste
1/4 cup shredded Cheddar cheese, or as needed (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat the butter in a large skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Mix in the corn, lime zest, and lime juice. Season with cayenne pepper, salt, and pepper. Continue cooking until corn is warmed through and tender. Toss pasta with the corn mixture and Cheddar cheese. Serve hot, or cover and refrigerate and serve as a cold salad.

Swiss Steak Quick and Easy

Ingredients

1 tablespoon vegetable oil
2 pounds cube steaks, pounded thin and cut into bite-size pieces
1 1/2 tablespoons all-purpose flour
1 medium onion, chopped
1 pound mushrooms, sliced
salt and pepper to taste
1 (1.2 ounce) package brown gravy mix
2 (14.5 ounce) cans stewed tomatoes
1 (12 ounce) package egg noodles

Directions

Heat oil in a Dutch oven over medium heat. Dredge steak strips in flour. Working in batches, place strips in hot oil. Fry until browned on both sides. Remove to a warm platter. When all meat is browned, return meat to Dutch oven, and stir in onions, mushrooms, salt, pepper, gravy mix, and stewed tomatoes. Bring to a boil, then simmer about 30 to 45 minutes.

About 20 minutes before steak is finished, fill a large pot with water and bring to a boil. Add pasta, and cook until al dente, about 8 to 10 minutes; drain.

Serve Swiss steak over noodles.

Bean and Ham Pasta

Ingredients

1 (14.5 ounce) can chicken broth
1 1/2 cups uncooked spiral pasta
1 (15 ounce) can black beans,
rinsed and drained
1 1/2 cups frozen corn
1 cup cubed fully cooked ham
1/4 teaspoon dried thyme
salt and pepper to taste
1 dash ground cumin
1/4 cup shredded Parmesan
cheese

Directions

In a large saucepan, bring broth to a boil. Add the pasta; cook, uncovered, for 10 minutes or until tender. Do not drain. Stir in the beans, corn, ham and seasonings; heat through. Sprinkle with cheese.

Chicken Parmesan Hero Sandwiches

Ingredients

4 (4 ounce) boneless, skinless chicken breasts
1 egg, slightly beaten
1/2 cup Italian seasoned dry bread crumbs
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 cup shredded mozzarella cheese
4 long Italian rolls, halved lengthwise

Directions

Preheat oven to 400 degrees F. Dip chicken in egg, then bread crumbs, coating well.

In 13 x 9-inch glass baking dish, arrange chicken. Bake uncovered 20 minutes.

Pour Pasta Sauce over chicken, then top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked. To serve, arrange chicken and sauce on rolls.

Baked Cheesy Veggie Chicken Pasta

Ingredients

1 pound fusilli pasta
3 tablespoons olive oil
3 skinless, boneless chicken breast halves - cubed
5 small green bell peppers, chopped
3 small red bell peppers, chopped
3 small yellow bell peppers chopped
3 teaspoons soy sauce
1 cup white wine
3 teaspoons lemon juice
4 eggs
4 cups creme fraiche
1 pinch paprika
1 pinch dried oregano
1 pinch ground coriander
1 pinch ground nutmeg
salt and pepper to taste
12 ounces Cheddar cheese, shredded
11 ounces Emmentaler cheese, finely shredded
3 1/2 ounces blue cheese, crumbled (optional)
7 ounces Parmesan cheese, grated
2 cups milk

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, heat oil and saute chicken for 8 to 10 minutes. Add green, red and yellow bell peppers, and continue cooking for another 5 minutes. Stir in soy sauce, wine, and lemon juice. Cover skillet, reduce heat to low, and simmer for 20 minutes.

Preheat oven to 370 degrees F (180 degrees C).

Beat the eggs in a large bowl with the creme fraiche. Season with paprika, oregano, coriander, nutmeg, and salt and pepper to taste. Mix in Cheddar cheese, Emmentaler cheese, and blue cheese. Transfer mixture to a 9x13 inch baking dish. Sprinkle Parmesan cheese on top, and pour in enough milk to make mixture moist.

Bake in preheated oven for 40 to 45 minutes, or until the top is golden brown; serve.

Pasta with Hot Sausage Sauce

Ingredients

1 pound hot Italian sausage, casings removed
2/3 cup red onion, diced
3 cloves garlic, minced
1 tablespoon minced capers
1 (28 ounce) can whole peeled tomatoes, mashed, liquid reserved
1 (14.5 ounce) can crushed tomatoes
1 (8 ounce) can tomato sauce
1/2 cup red wine
1 teaspoon dried basil
1 teaspoon dried parsley
1/2 teaspoon dried oregano
1/4 teaspoon crushed red pepper
1/4 teaspoon ground black pepper
salt to taste
1 (16 ounce) package dry ziti pasta
1/2 cup grated Romano cheese

Directions

In a skillet over medium heat, cook the sausage until evenly brown.

Mix the red onion, garlic, and capers into the skillet, and cook until onion is tender. Mix in the mashed whole tomatoes, crushed tomatoes, tomato sauce, and red wine. Season with basil, parsley, oregano, red pepper, black pepper, and salt. Bring to a boil, and reduce heat to low. Simmer 45 minutes, stirring occasionally, until thickened.

Bring a large pot of lightly salted water to a boil. Place the ziti in the pot, cook 10 minutes, until al dente, and drain.

Serve the sauce mixture over the cooked pasta. Top with Romano cheese.

Caribbean Crabmeat Salad

Ingredients

3 cups uncooked rotini pasta
1 (8 ounce) package imitation crabmeat, flaked
1 red bell pepper, julienned
1 mango - peeled, seeded and cubed
2 tablespoons chopped fresh cilantro
1 jalapeno pepper, seeded and minced
1 teaspoon lime zest
3 tablespoons fresh lime juice
2 tablespoons olive oil
1 tablespoon honey
1/2 teaspoon ground cumin
1/2 teaspoon ground ginger
1/4 teaspoon salt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

Place pasta, crabmeat, red pepper, mango, cilantro and jalapeno in a large bowl and set aside.

In a small bowl, whisk together the lime zest, lime juice, olive oil, honey, cumin, ginger and salt. Pour over salad, toss to coat and let sit in refrigerator for at least one hour before serving.

Chicken and Pea Casserole

Ingredients

1 teaspoon kosher salt, divided
1 (16 ounce) package rigatoni
pasta
1 (10 ounce) can condensed
cream of mushroom soup
3/4 cup sour cream
1 (10 ounce) can chunk chicken,
drained
1 cup frozen peas, thawed
1 1/2 teaspoons garlic powder
2 1/2 teaspoons onion powder
1 teaspoon freshly ground black
pepper
2 cups freshly grated Parmesan
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of water to a boil. Add 1/2 teaspoon salt and pasta, and cook until al dente, about 8 to 10 minutes; drain.

Meanwhile, in a large bowl, stir together mushroom soup, sour cream, chicken, and peas. Season with garlic powder, onion powder, 1/2 teaspoon salt, and pepper.

Stir cooked pasta into chicken mixture until well combined. Pour pasta mixture into a 9x10-inch casserole dish, and spread out evenly. Top with Parmesan cheese, and spray the top with a bit of cooking spray.

Bake in a preheated oven until golden brown, about 20 to 25 minutes. Remove from oven, and let cool 5 minutes.

Green Green Pasta

Ingredients

1 (8 ounce) package pappardelle pasta
2 tablespoons olive oil, divided
1 zucchini, halved and sliced
1 bunch thin asparagus, cut into 1 1/2-inch lengths
1 crown broccoli, cut into florets
8 ounces fresh green beans, cut into 1-inch lengths
2 green onions, thinly sliced
1 (15 ounce) can garbanzo beans, drained and rinsed
2 tablespoons reserved pasta water
1 tablespoon chopped fresh basil
salt and pepper to taste
1/4 cup crumbled feta cheese

Directions

Bring a large pot of lightly salted water to boil. Add pappardelle, and cook until al dente, 8 to 10 minutes. Drain, reserving some pasta water. Coat with 1 tablespoon olive oil; set aside.

Meanwhile, heat 1 tablespoon olive oil in a large non-stick skillet over medium high heat. Add zucchini; cook and stir until zucchini begins to brown around the edges but is still firm. Stir in asparagus, broccoli, and green beans; continue to cook until vegetables turn bright green in color, about 3 minutes. Add green onions and garbanzo beans; cook and stir until vegetables are lightly browned around the edges.

Add reserved pasta water to vegetables. Cover skillet; reduce heat to low and simmer until garbanzos are heated through and vegetables are just tender. Stir vegetables and basil into pasta; season to taste with salt and pepper, and top with crumbled feta.

Sun-Dried Tomato Chicken

Ingredients

2 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
4 cloves garlic, minced
1 cup heavy cream
1 (9 ounce) jar sun-dried tomato pesto
1 (12 ounce) jar roasted red peppers, drained and chopped
1 cup chopped fresh basil
1 teaspoon cayenne pepper
1 pound dry penne pasta

Directions

Heat the olive oil in a skillet over medium heat, and cook and stir the chicken breast meat for about 10 minutes, until the chicken is browned. Add the garlic, cook and stir with the chicken for about 1 minute, and pour in the cream. Mix in the sun-dried tomato pesto, roasted peppers, basil, and cayenne pepper; simmer over low heat for 30 minutes, until the sauce has thickened.

While the sauce is simmering, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Serve the sauce over the cooked penne.

Ham-Stuffed Jumbo Shells

Ingredients

24 jumbo pasta shells
3 tablespoons all-purpose flour
2 cups 1% milk
1/2 pound fresh mushrooms,
halved and sliced
1/2 cup chopped onion
1/2 cup chopped green pepper
1 tablespoon canola oil
3 cups cubed fully cooked lean
ham
1 cup shredded reduced-fat Swiss
cheese, divided
3 tablespoons grated Parmesan
cheese
2 tablespoons minced fresh
parsley
1/4 teaspoon paprika

Directions

Cook pasta according to package directions. Meanwhile, in a small saucepan, combine flour and milk until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; set aside.

In a large nonstick skillet, saute the mushrooms, onion and green pepper in oil until tender. Reduce heat; add the ham, 1/2 cup Swiss cheese and Parmesan cheese. Cook and stir until cheese is melted. Remove from the heat. Stir in 1/2 cup of the reserved sauce.

Drain pasta; stuff each shell with about 3 tablespoons of filing. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with remaining sauce. Cover and bake at 350 degrees F for 30 minutes or until heated through. Sprinkle with parsley, paprika and remaining Swiss cheese.

Cordon Bleu Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
2 cups cubed cooked chicken
2 cups cubed fully cooked ham
2 cups cubed Swiss cheese
1 cup broccoli florets
1/4 cup honey
1 1/2 cups mayonnaise
2 tablespoons Dijon mustard
2 tablespoons distilled white vinegar
2 tablespoons chopped onion
1/2 cup olive oil
1/4 cup white sugar
1/2 teaspoon garlic salt
2 tablespoons chopped parsley
1/4 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Combine pasta, chicken, ham, Swiss cheese, and broccoli in a large bowl. Set aside. Blend honey, mayonnaise, mustard, vinegar, onion, olive oil, sugar, and garlic salt in a blender. Stir in parsley. Stir dressing into the pasta, reserving 1/2 cup of dressing. Chill salad and reserved dressing in the refrigerator for at least 1 hour. Stir in the remaining dressing and Parmesan cheese before serving.

Cheryl's Spinach Cheesy Pasta Casserole

Ingredients

1 (12 ounce) package medium seashell pasta
1 (10 ounce) package frozen chopped spinach, thawed
2 eggs
1/4 cup olive oil
1/2 cup bread crumbs
1 1/2 (26 ounce) jars tomato basil pasta sauce
1 (8 ounce) package shredded Cheddar cheese
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain. Bring 1/2 cup water to a boil in a saucepan, and cook the spinach 4 to 6 minutes, until tender.

Place the cooked pasta in a medium bowl. In a small bowl, whisk together the eggs and oil. Toss the pasta with the cooked spinach, egg mixture, and bread crumbs.

Cover the bottom of a 9x13 inch baking dish with 1/3 of the pasta sauce. Pour half of the pasta mixture into the baking dish, and cover with another 1/3 of the pasta sauce. Sprinkle with half of the Cheddar cheese and half of the mozzarella. Layer with remaining pasta mixture, and top with remaining sauce. Sprinkle with the rest of the Cheddar and mozzarella cheeses.

Bake 45 minutes in the preheated oven, or until bubbly and lightly browned.

Turkey Macaroni Salad

Ingredients

8 ounces dry fusilli/spiral pasta
1 cup mayonnaise
1 cup plain yogurt
1/4 cup chopped green onions
1 teaspoon salt
1/8 teaspoon ground white pepper
3 cups cooked turkey, cubed
1 cup chopped celery

Directions

Cook pasta according to package directions. Drain, rinse with cold water, and drain again.

In a large bowl, combine mayonnaise, yogurt, onions, salt, and white pepper. Gently stir in turkey, pasta, and celery. Cover, and chill until serving time.

Lasagna Bolognese

Ingredients

1 pound dry lasagna noodles
1 1/2 tablespoons olive oil, divided

1 (28 ounce) can Italian whole peeled tomatoes (such as La Valle®)
1 onion, coarsely chopped
2 carrots, coarsely chopped
2 stalks celery, coarsely chopped
3 cloves garlic, coarsely chopped
1 tablespoon fresh sage
1 tablespoon fresh rosemary
2 tablespoons olive oil
1 pound ground beef
1 pound sweet Italian sausage links, removed from casing and crumbled
2 tablespoons all-purpose flour
1 cup dry red wine
1/4 cup heavy cream
1/2 cup grated Parmesan cheese
1 pinch ground cinnamon

1 (16 ounce) container ricotta cheese, broken apart with a fork
3 eggs, lightly beaten
1 pound shredded mozzarella cheese, divided
kosher salt to taste
freshly ground black pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in 1 tablespoon of olive oil. Once the water is boiling, stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Drizzle the cooked noodles with about 1 1/2 teaspoons of olive oil to prevent them from sticking together.

Place the tomatoes, juice and all, into the work bowl of a food processor and pulse to puree, about 1 minute. Set the tomatoes aside. Place the onion, carrots, celery, garlic, sage, and rosemary into the food processor, and pulse several times, until the vegetables are minced.

Heat 2 tablespoons of olive oil in a large saucepan over high heat until smoking hot, and add the minced vegetables. Reduce heat to medium, and cook and stir until the vegetables have softened and are just beginning to brown, about 10 minutes. Stir in the ground beef and Italian sausage, and brown the meat, breaking it apart into crumbles as it cooks, about 10 minutes. When the meat is no longer pink, stir in the flour, and cook and stir about 2 more minutes. Pour in the red wine, bring the mixture to a simmer, and cook, stirring occasionally, until the wine has reduced, about 15 minutes. Pour the pureed tomatoes, cream, Parmesan cheese, and cinnamon into the meat sauce, bring to a boil over medium heat, reduce heat to a simmer, and cover the pan. Cook the sauce, stirring occasionally, for 20 minutes. Set the sauce aside.

In a large bowl, mix together the ricotta cheese, eggs, 3/4 pound of shredded mozzarella cheese, and kosher salt and pepper. Reserve 1/4 pound of mozzarella for topping.

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish with olive oil.

To make the lasagna, lay about 4 noodles in the bottom of the prepared baking dish, running the long way, and slightly overlap them to cover the bottom completely. Spread 1/3 of the ricotta cheese mixture over the noodles, and top with 1/4 of the meat sauce. Top with a second layer of noodles, running the short way. Top the second layer with 1/3 of the ricotta cheese mixture and 1/4 of the meat sauce as before; make a 3rd layer of noodles, the last third of the ricotta mixture, and 1/4 of the meat sauce. Place one

Spicy Chicken Spaghetti

Ingredients

3 tablespoons extra virgin olive oil, divided
10 chicken tenderloins
salt and pepper to taste
1 (26 ounce) jar spaghetti sauce with mushrooms
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 red bell pepper, diced
1 (15 ounce) can whole kernel corn, drained
1 (10 ounce) can whole black olives, drained
1/4 cup canned jalapeno pepper slices, undrained
1 1/2 teaspoons garlic powder
1 teaspoon onion powder
1 teaspoon ground black pepper
1 (16 ounce) package angel hair pasta
1 tablespoon butter

Directions

Heat 2 tablespoons olive oil in a skillet over medium-high heat. Place chicken in the skillet, season with salt and pepper, and cook 6 minutes on each side, until juices run clear. Set aside, and keep warm.

In a large pot, mix spaghetti sauce, tomatoes with liquid, red bell pepper, corn, olives, and jalapenos. Bring to a boil, and season with garlic powder, onion powder, and 1 teaspoon pepper. Place chicken in the pot. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, and cook 2 to 4 minutes, until al dente. Drain, transfer to a bowl, and toss with remaining olive oil and butter. Spoon the sauce over the pasta to serve.

Turkey Garbanzo Bean and Kale Soup with Pasta

Ingredients

16 ounces whole-wheat pasta shells
1 tablespoon extra-virgin olive oil
1 pound ground turkey
1 cup chopped onion
3 cloves garlic, minced
2 tablespoons chopped fresh sage
2 tablespoons chopped fresh rosemary
3 (14 ounce) cans chicken broth
3/4 cup water
1 (15 ounce) can garbanzo beans, drained and rinsed
1/3 cup tomato paste
2 cups roughly chopped kale
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil. Stir in the pasta, and return to a boil. Boil, stirring occasionally, until cooked through but still firm to the bite, about 12-15 minutes. Drain well.

Heat olive oil in a large soup pot; add turkey, onion, and garlic. Cook over medium heat until meat browns and onion is soft, about 5 minutes. Stir in sage and rosemary and cook for about 1 minute, do not allow herbs to brown. Pour the broth and water into the pot along with the garbanzo beans and tomato paste. Bring to a boil and add kale. Simmer until kale softens, about 5 minutes. Season soup with salt and pepper.

To serve, place a serving of cooked pasta in the bottom of a soup bowl and ladle hot soup over.

Rotelle Pasta Salad

Ingredients

1 (8 ounce) package rotelle pasta
6 slices bacon
1 (16 ounce) package frozen mixed vegetables
1 cup Italian-style salad dressing
1 teaspoon yellow mustard
1 tablespoon seasoning salt
1/4 teaspoon black pepper
1/2 green bell pepper, chopped
3 ounces turkey breast, cut into bite size pieces
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add rotelle pasta and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Cook the frozen vegetables in the microwave approximately 4 to 6 minutes, making sure they stay crisp; drain.

In a large bowl mix together Italian dressing, mustard, seasoning salt, and pepper. Add pasta, mixed vegetables, bell pepper, turkey, 1/2 of the bacon and 1/2 of the cheese; mix well. Sprinkle remainder of cheese and bacon on the top. Cover and chill thoroughly before serving.

Taco Pasta Salad

Ingredients

2 cups uncooked spiral pasta
1 pound ground beef
1 (1.25 ounce) package taco seasoning
3 cups shredded lettuce
2 cups halved cherry tomatoes
1 cup shredded Cheddar cheese
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup Catalina salad dressing
Tortilla chips

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, cook beef over medium heat until no longer pink; drain. Stir in the taco seasoning; cool.

Drain pasta and rinse in cold water; stir into meat mixture. Add the lettuce, tomatoes, cheese, onion, green pepper and dressing; toss to coat. Serve with tortilla chips.

The Cheese Thing

Ingredients

1 (16 ounce) package penne pasta
1/4 cup low fat margarine
2 1/2 cups shredded reduced fat Colby cheese
1 (28 ounce) can diced tomatoes with green chile peppers
1 tablespoon white sugar
1/2 teaspoon salt

Directions

Cook pasta according to package directions. Drain.

Stir together pasta, margarine, cheese, diced tomatoes, sugar, and salt. Place in a 9 x 13 inch pan.

Bake at 400 degrees F (205 degrees C) for 40 to 60 minutes. The pasta will stick up and brown slightly, so you may want to cover with foil.

Lemon Broccoli Pasta

Ingredients

2 (14.5 ounce) cans chicken broth
1 teaspoon lemon juice
1 teaspoon grated lemon peel
1/4 teaspoon garlic powder
1/4 teaspoon pepper
6 ounces uncooked angel hair pasta
3 cups broccoli florets
3/4 cup sour cream
2 tablespoons grated Parmesan cheese

Directions

In a saucepan, combine the broth, lemon juice and peel, garlic powder and pepper. Bring to a boil. Add pasta and broccoli. Reduce heat; simmer, uncovered, for 3-4 minutes or until pasta is tender. Drain; stir in sour cream. Sprinkle with cheese.

Tuscan Tomato Pasta

Ingredients

1/2 cup chopped onion
2 cloves garlic, minced
1 tablespoon olive oil or vegetable oil
1 cup sliced fresh mushrooms
1 (28 ounce) can whole tomatoes, cut up
1/2 cup shredded carrot
2 tablespoons red wine vinegar
1 tablespoon dried basil leaves
1 cup Morningstar Farms® Meal Starters®, Chik'n Strips
8 ounces spaghetti or fettuccine
2 tablespoons shaved Parmesan cheese

Directions

In large saucepan cook onion and garlic in hot oil until tender. Add mushrooms. Cook and stir for 1 to 2 minutes or until tender.

Stir in undrained tomatoes, carrot, vinegar and basil. Bring to boil. Reduce heat. Simmer, uncovered, for 10 to 15 minutes or until desired thickness. Stir in Chik'n Strips. Cook and stir for 1 to 2 minutes or until heated through.

Meanwhile, cook pasta according to package directions. Drain. Toss tomato mixture with pasta. Sprinkle with cheese.

Salami Lover's Italian Pasta Salad

Ingredients

8 ounces rotelli pasta
3/4 cup creamy salad dressing
3/4 cup Italian-style salad dressing
3/4 cup grated Parmesan cheese
8 ounces salami, cubed
1 red bell pepper, thinly sliced
1 (2 ounce) can sliced black olives
1/2 red onion, julienned

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, mix together the creamy salad dressing, Italian Dressing, and grated cheese.

Add the pasta, salami, bell pepper, olives and onion. Stir well to evenly coat. Allow to chill before serving.

Enchilada Stuffed Shells

Ingredients

15 uncooked jumbo pasta shells
1 pound lean ground turkey
1 (10 ounce) can enchilada sauce
1/2 teaspoon dried minced onion
1/4 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon ground cumin
1/2 cup fat-free refried beans
1 cup shredded reduced-fat
Cheddar cheese

Directions

Cook pasta according to package directions; drain. In a nonstick skillet, cook turkey over medium heat until no longer pink; drain. Stir in enchilada sauce and seasonings; set aside.

Place a rounded teaspoonful of refried beans in each pasta shell, then fill with turkey mixture. Place in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray.

Cover and bake at 350 degrees F for 25 minutes. Uncover; sprinkle with cheese. Bake 5 minutes longer or until cheese is melted.

Zippy Beef Casserole

Ingredients

1 cup uncooked elbow macaroni
1 pound ground beef
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup milk
2/3 cup ketchup
1/2 cup shredded Cheddar cheese
1/4 cup chopped green bell pepper
1 cup dried minced onion
1 teaspoon salt, or to taste
1 cup crushed potato chips

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a saucepan of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Cook ground beef in a skillet over medium heat, stirring until evenly browned; drain. Stir in cooked macaroni, condensed soup, milk, and ketchup until well blended. Mix in the Cheddar cheese, green pepper, and minced onion. Season with salt, and pour into a 2 quart baking dish.

Cover, and bake for 40 minutes in the preheated oven. Uncover, sprinkle the top with potato chips, and bake for another 5 to 10 minutes, until chips are toasted.

Grandma's Gnocchi

Ingredients

6 russet potatoes
1 cup all-purpose flour
1 egg, lightly beaten
1 tablespoon olive oil
1 pinch salt

Directions

Bring a large pot of salted water to a boil. Drop in potatoes and cook until tender but still firm, about 15 minutes. Drain, cool slightly, and peel. Season with salt, then mash potatoes with fork, masher, or in ricer. Place in large bowl, and stir in egg and olive oil. Knead in enough flour to make a soft dough.

On a floured surface, roll dough into a long rope. Cut the rope into 1/2-inch pieces.

Bring a large pot of lightly salted water to a boil. Drop in gnocchi, and cook until they float to the top, about 3 to 5 minutes. Serve with pasta sauce.

Crawfish Linguine

Ingredients

1 (8 ounce) package linguine
pasta
1/2 cup butter
1/4 cup olive oil
1 clove garlic, crushed
1 cup sliced mushrooms
1 pound crawfish tails
1/2 cup chopped green onions
1 cup half-and-half cream
1/3 cup grated Parmesan cheese
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Melt butter with olive oil in a large skillet over medium heat. Saute garlic and mushrooms until tender. Stir in crawfish and green onions; reduce heat to low, and cook 5 minutes. Stir in half and half, Parmesan cheese, and parsley. Simmer for 5 minutes. Season with salt and pepper, and serve over hot linguine.

Smoked Salmon Pasta Salad

Ingredients

11 ounces multi-colored fusilli pasta
1 small carrot, grated
1 small onion, chopped
1/2 cup diced cucumber
1/2 cup diced celery
8 ounces smoked salmon, cut into 3/4 inch pieces
1/3 cup mayonnaise
2 teaspoons lemon juice
1 pinch salt
1 pinch ground black pepper
1 pinch cayenne pepper (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the fusilli; return to a boil. Cook the pasta uncovered, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well and rinse with cold water. Transfer cooled pasta to a large bowl.

Toss the carrot, onion, cucumber, celery, and salmon with the pasta; mix well.

Combine the mayonnaise, lemon juice, salt, pepper, and cayenne pepper in a small bowl; mix well. Pour sauce over pasta mixture. Mix well to coat evenly.

Ingredients

4 slices bacon, diced
1/2 cup chopped onion
1 teaspoon minced garlic
1/4 teaspoon crushed red pepper flakes
2 (14.5 ounce) cans stewed tomatoes
1 pound linguine pasta, uncooked
1 tablespoon chopped fresh basil
2 tablespoons grated Parmesan cheese

Directions

Cook diced bacon in a large saucepan over medium high heat until crisp, about 5 minutes. Drain all but 2 tablespoons of drippings from the pan.

Add onions, and cook over medium heat about 3 minutes. Stir in garlic and red pepper flakes; cook 30 seconds. Add canned tomatoes, undrained; simmer 10 minutes, breaking up tomatoes.

Meanwhile, cook the pasta in a large pot of 4 quarts boiling salted water until al dente. Drain.

Stir basil into the sauce, and then toss with cooked pasta. Serve with grated Parmesan cheese.

Three Pepper Pasta Salad

Ingredients

1 (16 ounce) package tri-color pasta
2/3 cup olive oil
3 tablespoons white wine vinegar
1/4 cup fresh basil leaves
2 tablespoons grated Parmesan cheese
1 1/4 teaspoons salt
1/4 teaspoon ground black pepper
1 red bell pepper, julienned
1 yellow bell pepper, julienned
1 orange bell pepper, julienned
1 medium fresh tomato, chopped
1 (2.25 ounce) can black olives, drained
8 ounces mozzarella cheese, cubed

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a blender or food processor, blend the olive oil, white wine vinegar, basil, Parmesan cheese, salt, and pepper until smooth.

In a large bowl, toss together the cooked pasta, dressing mixture, red bell pepper, yellow bell pepper, orange bell pepper, tomato, and olives. Top with mozzarella cheese to serve.

Gingered Garlic Shrimp

Ingredients

3/4 teaspoon ground ginger
2 garlic cloves, minced
2 tablespoons butter or margarine
2 tablespoons olive or vegetable oil
2 plum tomatoes, diced
3/4 cup chicken broth
3 teaspoons minced fresh parsley, divided
3 teaspoons minced fresh basil, divided
1 1/2 teaspoons cornstarch
1 tablespoon cold water
1/2 pound uncooked medium shrimp, peeled and deveined
2 cups cooked angel hair pasta

Directions

In a large skillet, saute ginger and garlic in butter and oil for 2-3 minutes or until tender. Stir in the tomatoes, broth, 1-1/2 teaspoons parsley and 1-1/2 teaspoons basil. Combine cornstarch and cold water until smooth; add to the skillet. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; add shrimp. Simmer, uncovered, for 2-3 minutes or until the shrimp turn pink. Add the pasta and remaining parsley and basil; toss to coat.

Pasta alla Carbonara

Ingredients

1 tablespoon vegetable oil
1 pound white onions, chopped
1 1/2 pounds fresh mushrooms,
sliced
1 tablespoon butter
2 pounds bacon
8 eggs
1 cup heavy whipping cream
2/3 cup grated Parmesan cheese
2 pounds uncooked pasta
2/3 cup chopped parsley
1/4 teaspoon crushed red pepper
flakes

Directions

Heat oil in a large skillet over medium heat. Saute onions in oil until tender. Drain on paper towels.

Using the same pan, cook mushrooms in butter over medium heat. Stir in onions and bacon; reduce heat to low, and cook until bacon browns. In a medium bowl, beat together eggs, cream, and cheese; mix into bacon mixture. Cook, stirring, until the sauce begins to thicken. Remove from heat.

Meanwhile, cook pasta in a large pot of boiling water until done. Drain. Toss hot noodles with sauce, parsley and red pepper flakes.

Sirloin Marinara

Ingredients

2 tablespoons olive oil
1 onion, thinly sliced
2 pounds top sirloin steak, sliced
2 cups chunky pasta sauce
2 cloves garlic, minced
1/2 cup red wine

Directions

Heat the oil in a 10 inch skillet over medium high heat. Add the onions and saute until tender, about 5 minutes. Add the steak strips, turning so that all sides get browned, about 10 minutes.

Add the tomato sauce, garlic and red wine. Reduce heat to low and simmer for 10 to 15 minutes, or until the steak is cooked through.

Homemade Chicken Fettuccine

Ingredients

8 ounces fettuccini pasta
2 tablespoons butter
3 skinless, boneless chicken breast halves - cut into chunks
8 ounces mushrooms, sliced
1 teaspoon garlic salt
1/8 teaspoon ground black pepper
1 1/2 cups heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, brown chicken and mushrooms in butter until chicken is cooked through. Season with garlic salt and pepper. Add whipping cream and cook until thick, stirring constantly. Add parmesan cheese when at desired consistency. Serve over noodles.

Exchange Gang Pasta with Shrimp

Ingredients

1/2 pound spaghetti
4 tablespoons butter, divided
2 shallots, minced
1 cup diced mushrooms
1 cup grape tomatoes, quartered
2 cloves garlic, minced
salt and ground black pepper to taste
1 pound uncooked medium shrimp, peeled and deveined
1/4 cup white wine
2 tablespoons fresh lemon juice
2 cups torn fresh spinach leaves
1/2 cup half-and-half cream
1/4 cup shredded Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the spaghetti, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 12 minutes. Drain; toss with 2 tablespoons of the butter.

Melt the remaining 2 tablespoons butter in a large skillet over medium heat, and cook and stir the shallots and mushrooms until the mushrooms are tender, about 5 minutes. Stir in the grape tomatoes and garlic, season with salt and pepper, and cook and stir until tomatoes are heated through, about 3 minutes. Add the shrimp, and cook until the shrimp just begins to turn pink, stirring occasionally.

Stir in the white wine and lemon juice, reduce the heat to medium-low, and simmer until shrimp are opaque, about 5 minutes. Stir in the spinach; once spinach has wilted, stir in the half-and-half and Parmesan cheese. Simmer until all ingredients are heated through and the sauce is slightly thickened, about 5 minutes. Serve over the cooked spaghetti.

Macaroni and Tomatoes

Ingredients

1 (8 ounce) package macaroni
1 tablespoon butter
1 teaspoon bacon grease
1 (8 ounce) can tomato sauce
1 (14.5 ounce) can chopped
stewed tomatoes, with juice
1/2 teaspoon white sugar
salt and ground black pepper to
taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Pour the macaroni into a saucepan and place over medium heat; stir in the butter, bacon grease, tomato sauce, stewed tomatoes with juice, and sugar; season with salt and pepper. Stir while cooking until butter and bacon grease has melted and incorporated completely, 5 to 10 minutes; remove from heat, cover, and allow to sit about 20 minutes before serving.

Italian Hot Turkey Sausage and Black-Eyed Peas

Ingredients

2 tablespoons extra-virgin olive oil
1 small yellow onion, chopped
2 stalks celery, thinly sliced
3 cloves garlic, minced
2 teaspoons dried oregano
6 hot Italian turkey sausage links, skinned and coarsely chopped
1 (14.5 ounce) can no-salt-added diced tomatoes
1 (15 ounce) can black-eyed peas, rinsed and drained
2 (14 ounce) cans canned low-sodium chicken broth
8 ounces whole wheat thin spaghetti, broken into 3-inch pieces
1/4 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium heat; cook and stir the onion and celery in the hot oil until softened, about 3 minutes. Stir in the garlic and oregano, let cook for 1 more minute. Push the cooked ingredients to the sides of the pan. Cook sausage meat in the center of the pan until no longer pink, about 5 minutes.

Stir in the tomatoes, black-eyed peas, and chicken broth. Cover the skillet and reduce heat to medium-low. Let the mixture simmer until the vegetables are tender and the meat is thoroughly cooked, stirring occasionally, 18 to 20 minutes. Mix in the broken spaghetti and let the mixture cook until the pasta is tender, 6 to 8 minutes. Ladle into a heated serving bowl and sprinkle with Parmesan cheese.

Spaghetti Olio

Ingredients

16 ounces spaghettini
3/4 cup butter, divided
2 cloves garlic, minced
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt 1/4 cup of the butter in skillet over medium heat. Add garlic and saute for 2 to 3 minutes; remove from heat. Melt the remaining butter in the skillet with the garlic. In a bowl, combine butter with noodles; mix well. Add pepper if you would like.

Wacky Mac

Ingredients

1 (16 ounce) package wagon wheel pasta
1 pound ground beef
1 1/2 teaspoons chili powder
1 1/2 teaspoons cayenne pepper
1 dash salt
1/2 onion, chopped
1 cup chopped green bell pepper
1 (30 ounce) can chili with beans
1 (12 ounce) can whole kernel corn, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef in a large, deep skillet. Season with chili powder and cayenne. Cook over medium high heat until evenly brown. Stir in onion and green pepper. Season with salt. Simmer until onion is tender and translucent. Drain excess fat. Stir in chili, corn and cooked pasta. Cover, and simmer for 10 to 12 minutes, stirring occasionally.

Crab Alfredo

Ingredients

8 ounces dried fettucine
3 tablespoons butter
2 cloves garlic, minced
3 tablespoons all-purpose flour
salt and black pepper to taste
1/2 teaspoon cayenne pepper
2 cups half-and-half
1 (4 ounce) package cream cheese, softened
1/2 cup grated Parmesan cheese
8 ounces crabmeat, flaked

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Keep warm and covered.

Meanwhile, melt the butter in a large saucepan over medium heat. Add the minced garlic and cook until garlic releases its aroma, about 2 minutes, being careful not to let the garlic brown. Stir in the flour, salt, pepper, and cayenne pepper. Reduce heat, and cook, stirring constantly for about 2 minutes. Add the half-and-half and stir over medium heat until slightly thickened, about 3 minutes.

Add the cream cheese and Parmesan cheese to the sauce and stir until cheeses melt and mixture is smooth. Mix in the crabmeat and continue cooking until crabmeat is heated through, about 3 minutes.

Divide the fettucine between 2 plates or bowls and top with the crab sauce.

Fideo (Mexican Spaghetti)

Ingredients

2 tablespoons vegetable oil
4 skinless, boneless chicken breast halves
1 (12 ounce) package spaghetti noodles, broken in half
5 roma (plum) tomatoes, chopped
1 large onion, chopped
1/2 tablespoon ground cumin
2 1/2 teaspoons chili powder
salt and pepper to taste
1 1/2 cups water
1 cup shredded Cheddar cheese

Directions

Heat 1 tablespoon of vegetable oil in a large skillet over medium heat. Cook chicken breasts in the oil until nicely browned on the outside. Remove from the skillet and set aside.

Add remaining oil to the skillet, and add the broken spaghetti. Cook, stirring constantly until spaghetti is browned. Drain off any excess oil, and add tomatoes and onion. Dice the chicken breasts, and return them to the skillet. Season with cumin, chili powder, salt and pepper. Pour in water, cover, and simmer over medium-low heat until pasta is tender, and water has been absorbed, about 10 minutes. Check towards the end, and add more water if necessary.

Spoon the chicken mixture into bowls to serve, and garnish with shredded cheese.

Lasagna Stuffed Shells

Ingredients

18 jumbo pasta shells

1 1/2 pounds ground beef
2 tablespoons chopped onion
1 (12 ounce) can tomato paste
1 (14 ounce) can tomato sauce
1/2 teaspoon salt
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder

2 eggs
3 cups cottage cheese
1 (16 ounce) package shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
2 tablespoons dried parsley
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Preheat an oven to 375 degrees F (190 degrees C). Fill a large pot with lightly-salted water and bring to a rolling boil; stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has nearly cooked through but still very firm to the bite, about 5 minutes. Drain well and rinse with cold water.

While the shells are cooking, heat a large skillet over medium-high heat; cook and stir the beef and onion in the hot skillet until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease; stir in the tomato paste, tomato sauce, salt, oregano, and garlic powder. Bring to a simmer and cook for 5 minutes. Spread half of the sauce into a 9x13-inch baking dish.

Beat the eggs in a mixing bowl. Stir in the cottage cheese, 3/4 of the mozzarella cheese, Parmesan cheese, parsley, salt, and pepper. Spoon the cheese mixture into the shells and set them into the prepared baking dish. Once all the shells have been filled, pour the remaining meat sauce over the shells and sprinkle with the remaining mozzarella cheese.

Bake in the preheated oven until the shells are hot in the center and the mozzarella cheese is melted and bubbly, about 30 minutes.

Sausage Soup

Ingredients

1 pound Italian sausage
2 onions, chopped
1 (28 ounce) can whole peeled tomatoes with juice
6 cups chicken broth
2 teaspoons dried basil
2 cups bow tie pasta
1/2 teaspoon garlic salt
1 cup chopped celery
1 cup chopped carrots
1 1/2 cups shredded cabbage

Directions

In a soup pot, cook sausage over medium heat until no pink remains.

Add onions, celery, and carrots. Cook uncovered for 5 minutes, or until onions are soft.

Add tomatoes, chicken broth, cabbage, and basil. Bring to a boil. Stir in macaroni, and cover. Simmer for 10 minutes, or until pasta is tender. Season with garlic salt. Serve.

Cheesy Pasta Salad

Ingredients

4 cups cubed cooked chicken
8 ounces dry fusilli/spiral pasta
1 1/2 cups cubed Gouda or
Monterey Jack cheese
1 cup sliced celery
1 cup seedless green grapes
1 cup mayonnaise
1/4 cup sour cream
3 tablespoons lemon juice
3 tablespoons honey
1 teaspoon dried thyme
1/2 teaspoon dry mustard
1/4 teaspoon white pepper
2/3 cup chopped pecans, toasted
Lettuce Leaves

Directions

In a large bowl, combine chicken, pasta, cheese, celery and grapes. In a small bowl, combine next seven ingredients. Pour over chicken mixture and toss to coat. Cover and chill until ready to serve; toss with pecans.

Three Pepper Chicken

Ingredients

10 saltine crackers, crushed
1/2 teaspoon Italian seasoning
2 skinless, boneless chicken breasts
1/4 cup egg substitute
1/2 cup julienned red bell pepper
1/2 cup julienned yellow bell pepper
1/2 cup julienned green bell pepper
1 small onion, cut into wedges
1 clove crushed garlic
1 1/2 tablespoons butter
1/2 cup chicken broth
1/2 tablespoon all-purpose flour

Directions

In a shallow dish or bowl, mix together cracker crumbs and seasoning. Put egg substitute in a separate dish or bowl. Dip each chicken breast in the egg substitute, then coat with cracker mixture. Set aside.

In a large skillet saute bell peppers, onion and garlic in butter or margarine over medium heat, until just crisp and tender. Remove pepper mixture from skillet and set aside, keeping warm.

In the same skillet, saute coated chicken breasts in remaining butter or margarine until browned on both sides. Remove browned chicken breasts from skillet and keep warm.

Combine the chicken broth and flour and mix together. Pour broth mixture into pan drippings and heat through until mixture thickens and begins to boil. Stir in bell pepper mixture and heat through, stirring together. If desired, serve by placing chicken breast on a bed of hot cooked pasta and pouring bell pepper mixture over the top.

Creamy Crabby Pasta

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 (10.75 ounce) can condensed cream of celery soup
10 3/4 fluid ounces milk
1 (8 ounce) package cream cheese, softened
3/4 pound imitation crabmeat, flaked
1 bunch green onions, sliced
1 cup frozen green peas

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta. Cook 12 minutes, until al dente, and drain.

In a saucepan over medium heat, blend the cream of celery soup, milk, and cream cheese. Mix in the imitation crabmeat and green onions.

In a bowl, toss together the pasta, imitation crabmeat mixture, and frozen green peas.

Seafood Pasta Salad

Ingredients

1 1/2 (8 ounce) packages tri-color pasta
3 stalks celery
1 pound imitation crabmeat
1 cup frozen green peas
1 cup mayonnaise
1 1/2 tablespoons white sugar
2 tablespoons white vinegar
3 tablespoons milk
1 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold water until cool and drain.

While pasta is cooking, chop celery and crabmeat. Run hot water over peas to defrost.

In a large bowl, whisk together the mayonnaise, sugar, vinegar, milk, salt and pepper. Add the pasta, celery and crabmeat and stir until evenly coated. Adjust the salt, sugar or mayonnaise to suit your taste. Chill several hours before serving.

Pasta with Mock Creamy Tomato Sauce

Ingredients

16 ounces colored rotini pasta
1 (16 ounce) jar roasted red bell peppers
9 ounces low-fat, firm silken tofu
1 1/2 tablespoons tomato paste
2 cups vegetable broth
1 tablespoon balsamic vinegar
1 teaspoon Italian seasoning
1/2 onion, chopped
10 spears asparagus, sliced diagonally
8 ounces fresh mushrooms, sliced
1 teaspoon minced garlic
1 (16 ounce) can diced tomatoes
1/2 teaspoon hot chile paste (optional)
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water, cook pasta until al dente. Drain well.

Meanwhile, in a blender or food processor puree roasted red and yellow peppers, tofu, tomato paste, vegetable broth, balsamic vinegar, and Italian seasoning. Set aside.

Coat a medium saute pan with cooking spray. Cook onion, garlic, and asparagus over medium heat until tender, about 5 minutes. Add water if necessary to prevent sticking. Stir in mushrooms; cook 3 to 5 minutes, or until mushrooms are tender and soft. Stir in tofu sauce, tomatoes, black pepper. Add hot chili paste, if desired. Reduce heat to low, and heat through.

Toss pasta with sauce, and serve with Parmesan cheese.

Garden Penne

Ingredients

1 (16 ounce) package penne pasta
1 tablespoon olive oil
2 zucchini, chopped
2 yellow squash, chopped
1 red onion, chopped
1 red bell pepper, chopped
1 green bell pepper, chopped
1 tablespoon crushed garlic
1 (28 ounce) can diced tomatoes, drained
1 (28 ounce) jar chunky style pasta sauce
1 (15.25 ounce) can whole kernel corn, drained
1 teaspoon crushed red pepper, or to taste
1/2 teaspoon black pepper, or to taste
2 cups shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink, place the pasta in a large bowl, and set aside.

While the pasta is cooking, heat the oil in a large skillet over medium heat, and cook and stir the zucchini, squash, onion, red and green peppers, and garlic until the vegetables are tender, for about 10 minutes. Pour in the tomatoes, pasta sauce, and corn, and stir to mix. Sprinkle with red and black pepper to taste, and bring the mixture back to a boil. Simmer for 20 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Pour the vegetable mixture into the bowl with the cooked penne pasta, stir to mix well, and spoon into the prepared baking dish. Sprinkle the mozzarella cheese over the top, and bake in the preheated oven until the cheese is melted and the casserole is bubbling, 20 to 30 minutes.

Bow-Tie Pasta With Red Pepper Sauce

Ingredients

2 cups red bell pepper, chopped
1/2 cup chicken broth
1 tablespoon chopped fresh oregano
1/4 teaspoon salt
1/4 teaspoon ground black pepper
1 tablespoon tomato paste
1 tablespoon balsamic vinegar
1 teaspoon honey
2 cups bow tie pasta
1 cup blanched green peas
2 tablespoons chopped fresh parsley

Directions

Combine bell pepper, broth, oregano, salt, and pepper in 2 quart saucepan. Cover. Cook over medium low heat for 20 minutes, stirring occasionally, until bell pepper is tender.

Stir in tomato paste, vinegar, and honey; remove from heat. Puree mixture in a blender or food processor.

Meanwhile, cook pasta as directed on package. Drain.

Mix together pasta, red pepper sauce, peas, and parsley.

Melissa Newman's Minestrone

Ingredients

4 ounces dried lima beans or kidney beans, soaked overnight, cooked until tender, and drained
1 large onion, chopped
1 stalk celery, chopped
1 carrot, chopped
1/4 head green cabbage, shredded
4 ounces fresh peas
1 cube chicken or vegetable bouillon
2 cups Newman's Own Cabernet Marinara or Sockarooni Pasta Sauce

Directions

Simmer the beans, onion, celery, carrot, cabbage, and peas in 3 cups of water(or more if needed) with the bouillon cubes until the vegetables are tender, about 12 or 15 minutes. Add the pasta sauce and simmer gently 5 minutes more. Serve hot.

Alla Checca

Ingredients

5 tomatoes, seeded and diced
4 cloves garlic, minced
1/2 cup chopped fresh basil
1/2 cup olive oil
salt to taste
2 tablespoons grated Parmesan
cheese
1 pound pasta

Directions

Combine tomatoes, garlic, basil, and olive oil in a non-metal bowl. Stir in salt. Cover with plastic wrap. Allow to sit at room temperature at least 2 hours, or as long as 10 hours.

Cook pasta in a large pot of boiling salted water until al dente. Drain. Pour uncooked sauce over hot pasta, and toss. Add grated Parmesan cheese to your liking.

Singapore Noodles

Ingredients

1 pound dry vermicelli pasta
2 skinless, boneless chicken breast halves - cut into strips
2 butterfly pork chops, thinly sliced
2 cloves garlic, crushed
3 tablespoons vegetable oil
1/2 onion, thinly sliced
2 carrots, thinly sliced
2 stalks celery, thinly sliced
1/2 (12 ounce) package frozen shrimp, thawed
1 cup bean sprouts
2 tablespoons soy sauce
3 tablespoons yellow curry powder
1/4 cup water

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a deep skillet or fry pan, brown chicken, pork and garlic in the oil over medium-high heat.

Reduce heat to medium-low, and add the onion, carrots and water; cover and steam for 5 minutes. Stir in celery and shrimp. Cover and steam for 2 minutes.

Mix in the bean sprouts, curry powder and soy sauce; stir together until blended and hot, 4 to 5 minutes. Toss with noodles, and serve with the option of hot pepper sauce and soy sauce as condiments

Bow Tie Cabbage Salad

Ingredients

1/2 cup evaporated milk
1/3 cup sour cream
1/3 cup cider vinegar
1/4 cup sugar
1 tablespoon prepared mustard
1 1/2 teaspoons salt
1/2 teaspoon pepper
1 1/2 cups uncooked bow tie pasta
5 cups shredded cabbage
3/4 cup chopped green onions
1/2 cup finely chopped green pepper
8 ounces cubed Cheddar cheese

Directions

In a jar with a tight-fitting lid, combine the first seven ingredients; shake well. Cover and refrigerate for 1-1/2 to 2 hours. Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the cabbage, onions, green pepper, cheese and dressing. Toss to coat. Cover and refrigerate for 1-2 hours.

Corn Casserole I

Ingredients

1 (15.25 ounce) can whole kernel corn, with liquid
1 (14.75 ounce) can cream style corn
1 cup small uncooked seashell pasta
1/2 cup butter, cut into pieces
1 cup cubed processed cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium baking dish, mix the whole kernel corn, cream style corn, uncooked pasta, butter, and processed cheese.

Bake, covered, for 30 minutes in the preheated oven. Remove cover, stir, and continue baking 30 minutes, or until the pasta is tender but firm.

Vegan Lentil, Kale, and Red Onion Pasta

Ingredients

2 1/2 cups vegetable broth
3/4 cup dry lentils
1/2 teaspoon salt
1 bay leaf

1/4 cup olive oil
1 large red onion, chopped
1 teaspoon chopped fresh thyme
1/2 teaspoon chopped fresh oregano
1/2 teaspoon salt
1/2 teaspoon black pepper
8 ounces vegan sausage, cut into 1/4 inch slices (optional)

1 bunch kale, stems removed and leaves coarsely chopped
1 (12 ounce) package rotini pasta
2 tablespoons nutritional yeast (optional)

Directions

Bring the vegetable broth, lentils, 1/2 teaspoon of salt, and bay leaf to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and cook until the lentils are tender, about 20 minutes. Add additional broth if needed to keep the lentils moist. Discard the bay leaf once done.

As the lentils simmer, heat the olive oil in a skillet over medium-high heat. Stir in the onion, thyme, oregano, 1/2 teaspoon of salt, and pepper. Cook and stir for 1 minute, then add the sausage. Reduce the heat to medium-low, and cook until the onion has softened, about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil over high heat. Add the kale and rotini pasta. Cook until the rotini is al dente, about 8 minutes. Remove some of the cooking water, and set aside. Drain the pasta, then return to the pot, and stir in the lentils, and onion mixture. Use the reserved cooking liquid to adjust the moistness of the dish to your liking. Sprinkle with nutritional yeast to serve.

Spinach Cheese Pasta

Ingredients

1 (16 ounce) package extra wide egg noodles
1/3 cup extra virgin olive oil
2 cloves garlic, pressed
1 1/2 (10 ounce) packages frozen chopped spinach
1 (8 ounce) container cottage cheese
1 (3 ounce) package finely grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente. Drain, and return to the pot.

Heat the olive oil in a skillet, and cook the garlic and spinach 3 to 5 minutes, until well coated. Transfer to the pot with the drained pasta. Toss in the cottage cheese. Top with Parmesan cheese to serve.

Red Pepper-Salmon Pasta

Ingredients

4 (4 ounce) fillets salmon
2 tablespoons lemon juice
1/2 cup roasted red bell peppers
1/3 cup grated Parmesan cheese
1 tablespoon cornstarch
2 teaspoons minced jalapeno peppers
1 clove garlic, minced
1/4 cup chopped fresh cilantro
1 cup chicken broth
1 (8 ounce) package angel hair pasta

Directions

In an 8 inch baking dish, arrange filets in a single layer. Sprinkle with lemon juice. Tightly cover dish with foil. Bake at 450 degrees F (230 degrees C). Cook until fish is opaque, but still moist looking in thickest part, 12 to 14 minutes.

Meanwhile, in a blender, smoothly puree red peppers, parmesan, cornstarch, chili, and garlic. Add cilantro and chicken broth; whirl to blend.

Pour pepper mixture into a 10 inch frying pan. Stir over high heat until boiling. Reduce heat to keep warm.

Cook pasta in 3 quarts boiling water until tender to bite, about 7 minutes. Drain, and return to pan.

Stir juices from the baked salmon into red pepper sauce. Mix 1 1/2 cups sauce with pasta. Spoon pasta onto plates. Top with fish, and drizzle with remaining sauce. Serve.

Quick and Dreamy Pasta

Ingredients

16 ounces sour cream
2 eggs, beaten
1 tablespoon dried dill weed
1/2 cup grated Parmesan cheese
2 (6 ounce) cans sliced mushrooms
salt and pepper to taste
2 (8 ounce) packages angel hair pasta

Directions

In a medium bowl, whisk sour cream, eggs, dill and cheese; add mushrooms and salt and pepper to taste. Mix and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to pot.

Over medium heat, pour sour cream mixture into pot with pasta until sauce begins to boil; stir frequently. Be careful to not overcook this sauce or it will become sticky.

Add the cream mixture to pasta and cook over medium heat; stir frequently for about 3 minutes or until sauce begins to bubble. Be careful not to overcook the sauce.

Remove from heat and serve immediately.

Chicken Veggie Stir Fry

Ingredients

3 tablespoons vegetable oil
3 skinless, boneless chicken breast halves - cut into strips
2 stalks celery, chopped
2 zucchini, quartered and sliced
10 mushrooms, sliced
2 cups chopped spinach
1 (3 ounce) package ramen noodle pasta with flavor packet
1 cup uncooked long-grain rice
1 tablespoon cornstarch
1/4 cup cold water
1 teaspoon vegetable oil
1/4 cup soy sauce

Directions

Heat oil in a large skillet or wok and saute chicken until cooked through (no longer pink).

Stir in celery and zucchini and stir fry for 3 minutes; then add mushrooms and spinach and stir fry another 2 minutes. Reduce heat to low and allow to simmer.

Meanwhile, bring salted water to a boil in a medium saucepan. Add rice, reduce heat, cover and simmer for 20 minutes. Prepare ramen noodles according to package directions, then stir ramen into prepared rice and set aside.

In a small bowl, combine the cornstarch, water, oil and soy sauce. Mix well and stir mixture into chicken and vegetables, then stir in rice and noodles. Mix all together and simmer for another 5 minutes. Serve hot.

Pasta with Salami and Peas

Ingredients

1 (16 ounce) package dry mostaccioli pasta
2 cups frozen green peas
1/2 cup olive oil
1/4 cup butter
1 bunch green onions, chopped
2 teaspoons minced garlic
salt to taste
1/2 teaspoon ground black pepper
3/4 teaspoon ground cayenne pepper
8 ounces thinly sliced hard salami
1 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, and cook for 6 minutes. Mix in peas. Continue cooking 4 to 6 minutes, until pasta is al dente. Drain, and return to pot.

Heat the oil and butter in a skillet over medium heat. Stir in green onions and garlic. Season with salt, black pepper, and cayenne pepper. Cook and stir until green onions are tender. Mix in salami, and continue cooking until heated through. Transfer to the pot with the cooked pasta. Add Parmesan cheese, and gently toss.

Olive Blasta Pasta

Ingredients

4 ounces fettuccini pasta
2 skinless, boneless chicken breast halves - cut into bite size pieces
2 green onions, chopped
1/2 teaspoon dried basil
1/2 cup sliced black olives
2 tablespoons olive oil
1/2 teaspoon minced garlic
2 tablespoons grated Parmesan cheese
10 sun-dried tomatoes, softened
1 tablespoon minced fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium-high heat, cook chicken until brown and juices run clear, 5 to 10 minutes. Stir in green onions, basil, olives, olive oil, garlic, Parmesan, sun-dried tomatoes and parsley; cook 5 minutes, or until garlic is golden and whites of onions are translucent. Toss chicken mixture with pasta; serve.

Pasta with Clam Sauce

Ingredients

1 pound fresh mushrooms, sliced
1 green bell pepper, diced
2 tablespoons butter
1 pound fettuccini pasta
1/2 large head broccoli, cut into florets
3/4 cup butter, divided
1/4 cup grated Parmesan cheese
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1/4 cup all-purpose flour
1 pint heavy cream
1 (14.5 ounce) can chicken broth
2 (6.5 ounce) cans minced clams, drained

Directions

In a large skillet over medium heat, cook mushrooms and bell pepper in 2 tablespoons butter until tender. Remove from heat and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Steam broccoli in colander over pasta water, or in steamer, until bright green, 5 to 10 minutes.

Toss cooked pasta with 1/4 cup butter, Parmesan, oregano, parsley, garlic powder and black pepper. Cover and set aside to keep warm.

In a medium saucepan over medium heat, melt 1/2 cup butter. Dump in flour all at once and whisk until smooth. Whisk in cream and chicken broth a little at a time and cook until mixture thickens. Stir in clams and reserved broccoli, mushrooms and bell pepper. Heat through and toss with pasta. Serve at once.

Shell Pasta Salad with Salmon and Green Beans

Ingredients

1 cup seashell pasta
1/4 pound fresh green beans, cut into 1-inch lengths
1/4 cup low-fat cottage cheese
1/4 cup plain yogurt
1 tablespoon lemon juice
1/4 cup chopped fresh dill weed
2 (6 ounce) cans salmon, drained
ground black pepper to taste
8 leaves lettuce

Directions

Bring a large pot of salted water to a boil, add pasta and cook until al dente. Drain and rinse pasta under cold running water. Drain again and set aside.

Blanch green beans in boiling water for 2 minutes. Drain and rinse under cold running water. Drain again and set aside.

In food processor or through a sieve, puree cottage cheese. Combine with yogurt and lemon juice; mix well

In a large bowl, combine pasta, green beans, yogurt mixture and dill; stir to mix. Discard skin from salmon and break into chunks; add to salad and stir gently to mix. Add pepper to taste. Line serving plate with lettuce leaves and mound salad on top.

Quick and Easy Alfredo Sauce

Ingredients

1/2 cup butter
1 (8 ounce) package cream cheese
2 teaspoons garlic powder
2 cups milk
6 ounces grated Parmesan cheese
1/8 teaspoon ground black pepper

Directions

Melt butter in a medium, non-stick saucepan over medium heat. Add cream cheese and garlic powder, stirring with wire whisk until smooth. Add milk, a little at a time, whisking to smooth out lumps. Stir in Parmesan and pepper. Remove from heat when sauce reaches desired consistency. Sauce will thicken rapidly, thin with milk if cooked too long. Toss with hot pasta to serve.

Baked Ziti I

Ingredients

1 pound dry ziti pasta
1 onion, chopped
1 pound lean ground beef
2 (26 ounce) jars spaghetti sauce
6 ounces provolone cheese, sliced
1 1/2 cups sour cream
6 ounces mozzarella cheese,
shredded
2 tablespoons grated Parmesan
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes; drain.

In a large skillet, brown onion and ground beef over medium heat. Add spaghetti sauce, and simmer 15 minutes.

Preheat the oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Layer as follows: 1/2 of the ziti, Provolone cheese, sour cream, 1/2 sauce mixture, remaining ziti, mozzarella cheese and remaining sauce mixture. Top with grated Parmesan cheese.

Bake for 30 minutes in the preheated oven, or until cheeses are melted.

Pepperoni Caesar Pasta Salad

Ingredients

1 1/2 cups uncooked medium
pasta shells
1 cup cubed mozzarella cheese
1 (3.25 ounce) package sliced
pepperoni, quartered
1 cup fresh broccoli florets
1/2 cup prepared Caesar salad
dressing

Directions

Cook the pasta according to package directions. In a large bowl, combine the mozzarella cheese, pepperoni and broccoli. Drain pasta and rinse in cold water; add to the pepperoni mixture. Drizzle with salad dressing; toss to combine. Refrigerate until serving.

Herb Garden Pasta

Ingredients

1 1/2 pounds ground beef
1 medium onion, chopped
1 garlic clove, minced
1 (28 ounce) can diced tomatoes, undrained
1 small green pepper, chopped
1 small sweet red pepper, chopped
1 (6 ounce) jar sliced mushrooms, drained
1 (6 ounce) can tomato paste
1 teaspoon Italian seasoning
1 teaspoon dried parsley flakes
1/2 teaspoon celery salt
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon dried oregano
salt and pepper to taste
3/4 cup elbow macaroni, cooked and drained
grated Parmesan cheese

Directions

In a large saucepan, cook beef, onion and garlic over medium heat until no longer pink; drain. Add the tomatoes, peppers, mushrooms, tomato paste and seasonings. Bring to a boil. Reduce heat; cover and simmer for 15 minutes. Add macaroni; cover and simmer 10 minutes longer or until heated through. Sprinkle with Parmesan cheese.

Father-in-Law's Scallops with Sun-Dried

Ingredients

4 slices double smoked bacon
1 1/2 tablespoons olive oil
12 large scallops, patted dry
1/2 cup dry white wine
3 tablespoons sun-dried tomatoes
packed in oil, drained and thinly
sliced
1/4 cup heavy cream
2 tablespoons butter, at room
temperature
2 teaspoons minced garlic
1 (8 ounce) package angel hair
pasta
salt and black pepper to taste

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate. Chop the bacon, and set aside.

Bring a large pot of lightly salted water to a boil for the pasta. While water is coming to a boil, heat olive oil in a large, heavy skillet over high heat, and pan-fry the scallops until browned and opaque, about 2 minutes per side. Remove scallops to a plate.

Stir the angel hair pasta into the boiling water, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink, and divide the hot pasta between 4 plates.

Pour white wine and sun-dried tomatoes into the skillet, and scrape up and dissolve any browned flavor bits left in the pan. Stir in the cream, bring to a boil over medium heat, reduce heat, and simmer until thickened, about 2 minutes. Remove the pan from the heat, and add the butter and garlic. Whisk the butter into the sauce, return the scallops to the pan, and cover with sauce.

Spoon scallops and sauce over the pasta, sprinkle with chopped bacon, and season to taste with salt and pepper.

Louisiana Crawfish Ya-Ya Pasta

Ingredients

3/4 (12 ounce) package egg noodles
1/2 cup butter
1/2 cup chopped onion
1/4 cup minced green bell pepper
1 clove garlic, minced
2 tablespoons chopped fresh parsley
1 (16 ounce) package cooked and peeled whole crawfish tails
2 tablespoons Cajun seasoning blend (such as Tony Chachere's®), or to taste
1/2 cup heavy cream
1/3 cup sliced fresh mushrooms (optional)
3/4 cup shredded Cheddar cheese, divided
1/3 cup sliced green onions

Directions

Bring a large pot of lightly-salted water to a rolling boil; stir in the egg noodles and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Meanwhile, melt the butter in a large skillet over medium heat. Stir in the chopped onion, green pepper, garlic, and parsley. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the crawfish tails and Cajun seasoning; simmer 5 minutes longer.

Pour in the heavy cream, mushrooms, and 1/2 cup of Cheddar cheese; stir until the cheese has melted. Toss the pasta with the crawfish sauce and green onions; sprinkle with the remaining Cheddar cheese.

Swedish Meatball Casserole

Ingredients

3 cups hot water
1 (3 ounce) package cream cheese, softened
1 (5.6 ounce) box beef pasta skillet meal, such as Hamburger Helper®
1/2 teaspoon ground nutmeg
1 pound ground beef
1/4 cup bread crumbs
1 egg, lightly beaten
2 tablespoons Worcestershire sauce
1 1/2 teaspoons seasoned salt
1/2 teaspoon garlic powder

Directions

Preheat an oven to 400 degrees F (200 degrees C).

Pour the hot water into a 3 quart casserole dish. Stir the softened cream cheese into the water. Mix in the sauce mix from the packaged dinner and the nutmeg. Add the uncooked noodles and stir until well combined. Cover and bake in a preheated oven for 30 minutes.

In a large bowl, combine ground beef, bread crumbs, egg, Worcestershire sauce, seasoned salt, and garlic powder. Mix well and form into golf ball sized meatballs. Place a cooling rack onto a cookie sheet and arrange the meatballs on the rack. Bake in the preheated oven until no longer pink in the center, about 15 minutes.

Stir the cooked meatballs into the noodles and return the casserole to the oven. Cook uncovered for 5 to 10 minutes.

Ragu® Upside-Down Deep Dish Pizza

Ingredients

1 (10 ounce) package frozen chopped broccoli OR spinach, thawed and squeezed dry (optional)
2 cups shredded mozzarella cheese
1 (10 ounce) can refrigerated pizza crust
1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce

Directions

Preheat oven to 375 degrees F. Brown ground beef in 12-inch nonstick skillet; drain and season, if desired, with salt and ground black pepper. Stir in pasta sauce and bring to a boil; turn into 2-quart baking dish.

Top with broccoli, then cheese. Place pizza dough over dish, sealing edges tightly.

Bake 20 minutes or until crust is golden. Let stand 10 minutes.

Chinese Cold Pasta Salad

Ingredients

8 ounces dry fettuccine pasta
2 tablespoons natural peanut butter
1/2 cup vegetable broth
2 tablespoons soy sauce
3 cloves garlic, minced
2 teaspoons crushed red pepper flakes
1 red bell pepper, chopped
2 green onions, chopped
1/2 cup chopped fresh cilantro

Directions

Cook pasta in a large pot of boiling water until al dente. Rinse and drain. Set aside.

In a large bowl, combine peanut butter, broth, soy sauce, garlic, and crushed red pepper. Mix well. Add pasta, sliced red pepper, scallions, and cilantro; toss to combine. Chill.

Herbed Chicken Pasta

Ingredients

1 pound uncooked linguine
2 teaspoons vegetable oil
1 1/2 cups fresh sliced mushrooms
1/2 cup chopped onion
1 clove garlic, minced
1 pound skinless, boneless chicken breast halves - cut into 1 inch pieces
1/2 teaspoon salt
1/2 teaspoon dried basil
1/4 teaspoon ground black pepper
2 cups chopped tomatoes
1/4 cup grated Parmesan cheese

Directions

Cook pasta in about 4 quarts of boiling salted water until al dente. Drain.

Meanwhile, heat oil in a large nonstick skillet over medium high heat until hot. Add mushrooms, onions, and garlic; saute 2 minutes. Add chicken, salt, basil, and pepper; saute 5 minutes, or until chicken is done. Add chopped tomato, and saute an additional 2 minutes.

Serve chicken herb sauce over pasta. Sprinkle with Parmesan cheese.

Shrimp and Mushroom Angel Hair Pasta

Ingredients

1 pound angel hair pasta
1/4 cup butter, divided
1 pound large shrimp, peeled and deveined and butterflied
1 1/2 cups sliced fresh mushrooms
4 tablespoons chopped shallots
1/2 cup port wine
1 cup dry white wine
1 pint heavy cream
4 cloves garlic, crushed
salt to taste
2 teaspoons white sugar (optional)
1 teaspoon ground white pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

In a large skillet, melt 1 tablespoon butter over medium heat; saute mushrooms until soft. Season with salt to taste; set aside.

In a large skillet, melt 2 tablespoons butter over medium-low heat; cook shrimp for a few minutes. Season with salt to taste; set aside.

In a large skillet, melt 1 tablespoon butter over medium heat; saute shallots for a few minutes. Pour in port wine, white wine and cream; allow to cook over medium-low heat until it thickens.

Stir in mushrooms, shrimp, garlic, salt, sugar and ground white pepper; toss with pasta and serve.

Onion Pasta

Ingredients

1/2 cup olive oil
4 tablespoons butter
5 onions, thinly sliced
1 teaspoon dried basil
1 pinch ground black pepper
1 cup water
1 tablespoon chicken bouillon
1 pound uncooked pasta, cooked
according to package directions

Directions

In a large skillet place oil, butter and onions and cook until golden brown.

Add basil, pepper, water and bouillon and cook on low heat for 10 minutes.

Add onion mixture to cooked pasta, sprinkle with cheese, toss and serve.

Penne with Chicken and Asparagus

Ingredients

1 (16 ounce) package dried penne pasta
5 tablespoons olive oil, divided
2 skinless, boneless chicken breast halves - cut into cubes
salt and pepper to taste
garlic powder to taste
1/2 cup low-sodium chicken broth
1 bunch slender asparagus spears, trimmed, cut on diagonal into 1-inch pieces
1 clove garlic, thinly sliced
1/4 cup Parmesan cheese

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Warm 3 tablespoons olive oil in a large skillet over medium-high heat. Stir in chicken, and season with salt, pepper, and garlic powder. Cook until chicken is cooked through and browned, about 5 minutes. Remove chicken to paper towels.

Pour chicken broth into the skillet. Then stir in asparagus, garlic, and a pinch more garlic powder, salt, and pepper. Cover, and steam until the asparagus is just tender, about 5 to 10 minutes. Return chicken to the skillet, and warm through.

Stir chicken mixture into pasta, and mix well. Let sit about 5 minutes. Drizzle with 2 tablespoons olive oil, stir again, then sprinkle with Parmesan cheese.

Prego® Easy Chicken Cacciatore

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast or thighs, cut into
cubes
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
8 ounces corkscrew-shaped pasta
(rotini), cooked and drained

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned, stirring often.

Stir the sauce in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through. Serve the chicken mixture with the pasta.

Italian Sausage Soup II

Ingredients

2 tablespoons olive oil
1 pound Italian sausage, casings removed
1 1/2 cups chopped onion
1 1/2 cups sliced carrots
1 stalk celery with leaves, chopped
1 tablespoon chopped garlic
1 teaspoon dried basil
1 teaspoon dried rosemary
1/4 teaspoon dried crushed red pepper
1/4 teaspoon dried sage
1 (14.5 ounce) can canned diced tomatoes
5 cups chicken broth
1 (16 ounce) can kidney beans, drained
1 cup uncooked pasta shells

Directions

Heat the oil in a large pot over medium-high heat. Cook the sausage until evenly browned, and break into pieces. Stir in the onions, carrots, celery, garlic, basil, rosemary, red pepper, and sage. Continue cooking 10 minutes, until vegetables are tender. Mix in tomatoes, and cook until heated through. Stir in the broth and beans. Bring to a boil. Reduce heat to low, and simmer 20 minutes.

Stir pasta into soup, and continue cooking 10 minutes, or until pasta is al dente.

Sauce Rosee

Ingredients

6 tablespoons olive oil
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon dried parsley
1/4 teaspoon dried red pepper flakes
2 tablespoons minced onion
2 tablespoons minced green bell pepper
1 tablespoon minced garlic
7 ounces tomato sauce
1/2 teaspoon chicken soup base
1 tablespoon white sugar
1/2 pound cheese tortellini
6 fluid ounces heavy cream
1/2 cup white wine

Directions

In a large skillet, heat olive oil over medium-low heat and add basil, thyme, oregano, parsley and dried red pepper flakes; stir together.

Add onion, bell pepper and garlic and cook until onions are transparent; add tomato sauce and bring to a boil, stirring well. Add chicken bouillon and sugar; stir.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Reduce heat, add cream and wine; bring close to a boil, stirring constantly. Add pasta and serve.

Rosie's Bok Choy Salad

Ingredients

1/2 cup red wine vinegar
1/2 cup olive oil
1/2 cup white sugar
1 tablespoon soy sauce
1/4 cup margarine
1/4 cup blanched slivered almonds
1/4 cup sesame seeds
2 (3 ounce) packages ramen noodle pasta, crushed
1 medium head bok choy
3 green onions

Directions

In a small bowl, whisk together the vinegar, oil, sugar and soy sauce. Set aside.

Melt the margarine over medium heat in a small skillet. Crush the ramen noodles while still in their packaging, and add to the margarine along with the almonds and sesame seeds. Saute until everything is golden brown. Remove from heat and drain on a paper towel.

Chop the bok choy and green onions and add to a large bowl. Just before serving, sprinkle with the noodle mixture and dressing, and toss to coat.

Tuna Lasagna Casserole

Ingredients

12 lasagna noodles
1 tablespoon butter
3 tablespoons all-purpose flour
1/2 cup chicken broth
1 cup milk, divided
2 cloves garlic, minced
12 soda crackers
1 pinch Italian seasoning
3 (6 ounce) cans tuna, drained
1 1/2 cups frozen mixed vegetables
1 egg white
1/4 teaspoon salt
1/2 cup grated Cheddar cheese
1/8 teaspoon black pepper
1/2 cup grated Cheddar cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the lasagna, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 8 to 9 minutes. Drain well in a colander set in the sink.

Melt the butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the chicken broth and 1/2 of the milk, into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes. Stir in the remaining milk and 1/2 of the minced garlic.

Place soda crackers in a resealable plastic bag. Finely crush the crackers, then add the Italian seasoning. Combine tuna, mixed vegetables, egg white, salt, 1/2 cup of Cheddar cheese, 1/4 cup of the cracker crumbs, 1/2 cup of the flour mixture, and the remaining minced garlic in a large bowl.

Spread a thin layer of the white sauce onto the prepared baking dish, followed by a layer of lasagna noodles. Spread about 1/3 of the tuna mixture over the noodles. Repeat the noodle and tuna layering three more times, topping with the remaining flour mixture. Sprinkle the pepper evenly on top of the casserole. Cover with aluminum foil.

Bake in the preheated oven for 35 minutes. Remove from the oven and top with 1/2 cup of Cheddar cheese and the remaining cracker crumbs. Change the oven setting to broil and return the casserole to the oven. Broil until lightly brown, 2 to 3 minutes.

Sicilian Lemon Chicken with Raisin-Tomato Sauce

Ingredients

3/4 cup golden raisins
3 tablespoons extra virgin olive oil
1 medium onion, halved and thinly sliced
1 tablespoon minced garlic
2 tablespoons pine nuts
2 tablespoons chopped black olives
2 bay leaves
1/4 teaspoon dried oregano
1/4 teaspoon cayenne pepper
1 (15 ounce) can diced tomatoes, drained
salt and pepper to taste
1 tablespoon balsamic vinegar
1 teaspoon white sugar
2 tablespoons julienned fresh basil
1 (16 ounce) package angel hair pasta
1 tablespoon extra virgin olive oil
4 (6 ounce) skinless, boneless chicken breast halves
1 lemon, zested and juiced
1/4 cup shaved Parmesan cheese
4 sprigs fresh basil

Directions

Soak the raisins in warm water until they plump, about 10 minutes. Drain and set aside.

Heat 3 tablespoons of olive oil in a saucepan over medium-high heat. Stir in the onion, garlic, pine nuts, and olives. Season with bay leaves, oregano, and cayenne. Cook until the onions have softened and begun to turn golden, about 5 minutes. Stir in the tomatoes and season with salt and pepper; cook for 5 more minutes. Add the raisins, balsamic vinegar, and sugar; cook, stirring occasionally until thickened, about 5 more minutes. Remove the bay leaves, and stir in the julienned basil. Cover and keep warm.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the remaining 1 tablespoon of olive oil in a skillet over medium heat. While the skillet is heating, toss the chicken with the lemon juice to coat (the lemon zest will be used later). Cook the chicken on both sides until golden brown and the juices run clear, about 15 minutes. Transfer to a warm plate, and allow to rest for about five minutes.

To serve, slice each chicken breast against the grain into thin slices. Divide the pasta into four wide, shallow bowls. Fan the chicken slices out over top of the pasta, and spoon the tomato sauce over them. Sprinkle with lemon zest, Parmesan cheese, and a sprig of basil to garnish.

Chicken Orzo Salad

Ingredients

1 1/2 cups uncooked orzo pasta
1/3 cup olive oil
1/4 cup orange juice
1 1/2 tablespoons vinegar
3/4 teaspoon salt
1 teaspoon grated orange zest
4 cups chopped cooked chicken breast
1 cantaloupe, cut into bite-size pieces
1 cup red seedless grapes, halved
1 cup low-fat mayonnaise
3/4 cup cashew halves
1 head lettuce leaves, for lining salad bowls

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Rinse with cold water, drain, and set aside.

In a large bowl, whisk together oil, orange juice, vinegar, salt, and orange zest. Stir in cooked chicken until coated. Stir in cooked orzo, cantaloupe, grape halves, and mayonnaise. Cover and chill for 4 to 6 hours. Just before serving, stir in cashews. Serve in lettuce lined bowls.

Vegetarian Pasta

Ingredients

1 (15.5 ounce) can great northern beans, rinsed and drained
2 cups hot cooked angel hair pasta
3 tablespoons butter or margarine
1/4 teaspoon garlic salt
1/4 cup shredded Parmesan or Romano cheese
Minced fresh parsley

Directions

Place beans in a microwave-safe dish; cover and microwave on high for 2 minutes or until heated through. Place pasta in a serving bowl. Add butter and garlic salt if desired; toss until butter is melted. Add beans and cheese; toss to coat. Sprinkle with parsley. Serve immediately.

Sausage Spaghetti Spirals

Ingredients

1 pound bulk Italian sausage
1 medium green pepper, chopped
5 cups spiral pasta, cooked and drained
1 (28 ounce) jar meatless spaghetti sauce
1 1/2 cups shredded mozzarella cheese

Directions

In a skillet, cook sausage and green pepper over medium heat until meat is no longer pink; drain. Stir in pasta and spaghetti sauce; mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 25 minutes. Uncover; sprinkle with cheese. Bake 5-10 minutes longer or until the cheese is melted.

LJ's Easy Penne with Vodka Sauce

Ingredients

3 tablespoons olive oil
1 small onion, chopped
4 cloves garlic, minced
1/4 teaspoon crushed red pepper flakes
1/2 cup vodka
1 (28 ounce) can crushed tomatoes
1 cup light cream
1/2 cup grated Romano cheese
salt and pepper to taste
1 pound penne pasta

Directions

Heat the olive oil in a large saucepan over medium heat. Stir in the onion and cook and stir until softened, about 5 minutes. Add the garlic and crushed red pepper flakes and cook, stirring, for an additional minute.

Stir the vodka, crushed tomatoes and light cream into the onion mixture, turn heat to high, and bring sauce to a boil. Reduce heat to low, stir in the Romano cheese and simmer for 2 hours, stirring occasionally. Season finished sauce with salt and pepper.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink. Transfer pasta to a large bowl and pour vodka sauce over, tossing to coat pasta with the sauce to serve.

Macaroni and Cheese Bake

Ingredients

2 (10.75 ounce) cans condensed
cream of chicken soup
3/4 cup milk
1 pound elbow macaroni
4 tomatoes, sliced
12 slices processed sharp
Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a medium saucepan, heat soup and milk over medium heat until simmering. Remove from heat and stir in macaroni. Pour macaroni mixture into 9x13 baking dish. Place a layer of tomatoes, then a layer of cheese slices over macaroni. Repeat.

Bake for 25 minutes or until cheese is golden and bubbly.

Beefy Tomato Pasta Soup

Ingredients

1 pound ground beef
2 medium green peppers, cut into 1-inch pieces
1 medium onion, cut into chunks
2 garlic cloves, minced
5 cups water
2 (14.5 ounce) cans diced Italian tomatoes, undrained
1 (6 ounce) can tomato paste
1 tablespoon brown sugar
2 teaspoons Italian seasoning
1 teaspoon salt
1/4 teaspoon pepper
2 cups uncooked spiral pasta
Croutons

Directions

In a Dutch oven or soup kettle, cook the beef, green peppers, onion and garlic over medium heat until meat is no longer pink; drain. Add the water, tomatoes, tomato paste, brown sugar, Italian seasoning, salt and pepper. Bring to a boil. Add pasta. Cook for 10-14 minutes or until pasta is tender, stirring occasionally. Serve with croutons if desired.

Shrimp and Artichoke Linguine

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons olive oil
1 onion, chopped
1 clove crushed garlic
1 pound large shrimp - peeled and deveined
1 1/4 cups frozen artichoke hearts
1/2 cup white wine
2 tablespoons lemon juice
2 teaspoons lemon zest
salt to taste
ground black pepper to taste
2 tablespoons chopped fresh parsley

Directions

Cook pasta in boiling water.

While pasta is cooking, saute onion and garlic in oil for about 5 minutes. Remove to bowl. Add shrimp to remaining drippings, and cook for about 3 minutes. Stir in artichoke hearts, wine, lemon juice, lemon peel, salt, pepper, and cooked onion. Heat to boiling over high heat. Reduce heat to low; simmer, covered, for 4 to 5 minutes. Toss with pasta and parsley. Serve immediately.

Grilled Chicken and Portobello Lasagna Rollups

Ingredients

18 lasagna noodles, cooked and drained
2 cups marinara sauce
1 teaspoon vegetable oil
2 portobello mushrooms, diced
1 cup frozen chopped spinach
2 cups diced cooked chicken
1 (15 ounce) container ricotta cheese
1/2 cup grated Parmesan cheese
1 teaspoon dried oregano
salt and ground black pepper to taste
2 cups Alfredo sauce
1 cup shredded mozzarella cheese
1/4 cup pine nuts

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the noodles are cooked, but still firm to the bite, about 8 minutes; drain and rinse.

Preheat oven to 375 degrees F (190 degrees C). Spread the marinara sauce in the bottom of a 9x13 glass baking dish; set aside.

Heat oil in a skillet over medium heat; cook and stir mushrooms until they soften, about 5 minutes. Stir in spinach, and cook until hot; remove from heat.

Stir together the chicken, ricotta cheese, Parmesan cheese, oregano, and the cooked spinach mixture in a large bowl. Season to taste with salt and black pepper. Spread about 1/4 cup of the mixture on each lasagna noodle. Roll the noodle up, and place seam-side down into the prepared baking dish. Repeat for each noodle. Spoon Alfredo sauce over the rollups.

Bake, covered, in the preheated oven for 40 minutes. Uncover; sprinkle with mozzarella cheese and pine nuts. Return to the oven and bake until the cheese is melted and bubbly and the pine nuts are toasted, about 10 minutes. Serve hot.

Creamy Chicken on Linguine

Ingredients

1 tablespoon olive oil
2 tablespoons butter
1 clove garlic, minced
6 skinless, boneless chicken breast halves
1 (16 ounce) package linguine pasta
1 onion, chopped
1 cube chicken bouillon, crumbled
1/2 cup water
1 1/4 cups heavy cream
3/4 cup milk
4 green onions, sliced diagonally into 1/2 inch pieces
1 cup grated Parmesan cheese

Directions

In a large saute pan, heat oil, butter and garlic over medium heat. Add chicken and cook until juices run clear. Remove chicken from pan let cool and slice diagonally into long strips. Reserve oil in pan.

Meanwhile, cook pasta according to directions on package. Drain.

Reheat oil in pan, add onion and saute, stirring often, until onion is soft but still white. Add bullion cube and water; bring to a boil and simmer uncovered for approximately 10 minutes. Stir in cream, milk, green onions and Parmesan cheese.

Place pasta in a bowl, layer chicken slices in a decorative pattern over pasta, pour sauce over top of chicken and around pasta. Garnish with parsley or any herbs you desire. Serve immediately.

Marianna's Marinated Pasta

Ingredients

1 (16 ounce) package dry
fettuccini noodles
2 tablespoons olive oil
2 teaspoons butter
1 lemon, juiced
2 cloves garlic, chopped
2 tablespoons chopped fresh
basil, divided
1 tablespoon chopped fresh
parsley
1 tablespoon salt
1 1/2 tablespoons black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, reserving 2 cups of water.

Bring the 2 cups reserved pasta water to a boil. Stir in olive oil, butter, 1/2 the lemon juice and the garlic. season with 1 tablespoon basil, parsley, salt and pepper. Boil 1 minute.

In a large bowl, combine pasta with sauce. Toss with remaining lemon juice and basil. Cover, and refrigerate 5 hours or overnight.

Pat's Simple Penne

Ingredients

6 cups penne pasta
1 pound bacon, cut into 1 inch pieces
1 onion, thinly sliced
3 1/2 (10.75 ounce) cans chicken broth
1 pinch crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, brown bacon until crisp; drain on paper towels. Discard all but 2 tablespoons of bacon fat.

Add sliced onions to skillet and cook over medium heat in bacon fat until slightly browned. Add broth, hot pepper flakes, and bacon; simmer until ready to serve.

Add penne to mixture in skillet and heat until warmed through; serve immediately.

Elegant Penne with Asparagus and Shrimp

Ingredients

1 cup penne pasta
2 tablespoons olive oil
2 cloves garlic, minced
1/4 cup onion, chopped
1/2 cup white wine
1/4 teaspoon crushed red pepper flakes
1 tablespoon butter
10 spears asparagus, cut into 1-inch pieces
18 peeled and deveined large shrimp (21 to 25 per lb)
1 tablespoon lemon juice
salt and pepper to taste
2 tablespoons chopped fresh flat-leaf parsley
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add penne and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the garlic and onion, and cook until the onion has softened and turned translucent, about 5 minutes. Pour in the white wine, and simmer for 2 minutes. Stir in the red pepper flakes, butter, and asparagus; cook until the asparagus is just tender, about 3 minutes. Add the shrimp and lemon juice, continue cooking until the shrimp have turned pink and are no longer translucent in the center. Season to taste with salt and pepper.

Toss the cooked penne pasta with the shrimp and asparagus mixture. Sprinkle with parsley and Parmesan cheese to garnish.

Campbell's Skillet Chicken Parmesan

Ingredients

6 tablespoons grated Parmesan cheese
1 1/2 cups Prego® Traditional Italian Sauce
vegetable cooking spray
6 small skinless, boneless chicken breasts
1 1/2 cups shredded part-skim mozzarella cheese

Directions

Stir 4 tbsp. Parmesan cheese into pasta sauce.

Spray skillet with cooking spray and heat 1 min. Add chicken and cook until browned. Drain.

Pour pasta sauce over chicken; turn breasts over to coat both sides with sauce. Cover and cook over medium heat 10 min. or until done.

Top with mozzarella cheese and remaining 2 tbsp. Parmesan cheese. Let stand 5 min. or until cheese is melted.

Three Cheese Manicotti II

Ingredients

1 (8 ounce) package manicotti shells
4 cups shredded mozzarella cheese, divided
2 cups ricotta cheese
1 cup grated Parmesan cheese, divided
1 tablespoon minced garlic
1 egg
2 tablespoons dried basil
2 (26 ounce) jars pasta sauce

Directions

Bring a large pot of lightly salted water to a boil. Add manicotti and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a bowl, mix 3 cups mozzarella cheese, ricotta cheese, 1/2 cup Parmesan cheese, garlic, egg, and basil. Stuff cooked manicotti with the mixture.

Spread about 2 cups pasta sauce over the bottom of the prepared baking dish. Arrange stuffed manicotti in the dish, and cover with remaining sauce. Sprinkle with remaining mozzarella cheese.

Bake 15 minutes in the preheated oven. Sprinkle with remaining Parmesan, and continue baking 10 minutes, until mozzarella is melted and bubbly.

Greek Pasta with Tomatoes and White Beans

Ingredients

2 (14.5 ounce) cans Italian-style
diced tomatoes
1 (19 ounce) can cannellini beans,
drained and rinsed
10 ounces fresh spinach, washed
and chopped
8 ounces penne pasta
1/2 cup crumbled feta cheese

Directions

Cook the pasta in a large pot of boiling salted water until al dente.

Meanwhile, combine tomatoes and beans in a large non-stick skillet. Bring to a boil over medium high heat. Reduce heat, and simmer 10 minutes.

Add spinach to the sauce; cook for 2 minutes or until spinach wilts, stirring constantly.

Serve sauce over pasta, and sprinkle with feta.

World's Best Pasta Sauce!

Ingredients

1 pound sweet Italian sausage, sliced
3/4 pound lean ground beef
1/2 cup minced onion
2 cloves garlic, crushed
1 (28 ounce) can crushed tomatoes
2 (6 ounce) cans tomato paste
2 (6.5 ounce) cans tomato sauce
1/2 cup water
2 tablespoons white sugar
1 1/2 teaspoons dried basil
1/2 teaspoon fennel seed
1 teaspoon Italian seasoning
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a large pot or Dutch oven over medium heat, cook the sausage, beef, onion, and garlic until well browned; drain fat. Stir in crushed tomatoes, tomato paste, tomato sauce, and water. Mix in sugar and season with basil, fennel seed, Italian seasoning, salt, and pepper. Reduce heat to low, cover, and simmer 1 1/2 hours, stirring occasionally.

Shrimp and Pasta Supper

Ingredients

3 tablespoons butter or margarine
1 pound fresh shrimp, peeled and deveined
1 cup diagonally sliced celery
1 (28 ounce) jar chunky spaghetti sauce
hot pepper sauce to taste
12 ounces dried linguine, cooked and well drained
1 cup frozen peas, defrosted
1 tablespoon finely chopped fresh parsley
1 cup shredded mozzarella cheese

Directions

In a large skillet, melt butter over medium heat. Saute shrimp and celery until shrimp turns pink. Stir in the spaghetti sauce and hot pepper sauce. Simmer, covered, 15 minutes. Add linguine and peas; toss well. Top with parsley and cheese. Heat until the cheese melts. Serve immediately.

Spaghetti Casserole II

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 (14.5 ounce) can peeled and diced tomatoes
1 (10.75 ounce) can condensed tomato soup
2 cups tomato juice
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

In a medium skillet over medium-high heat, cook ground beef until brown. Drain. Place beef in a 9x13 inch baking dish. Top with tomatoes, tomato soup and tomato juice. Layer spaghetti over tomatoes and top with shredded cheddar.

Bake in preheated oven for 45 minutes, until cheese is golden and bubbly.

Fra Diavolo Sauce With Pasta

Ingredients

4 tablespoons olive oil, divided
6 cloves garlic, crushed
3 cups whole peeled tomatoes with liquid, chopped
1 1/2 teaspoons salt
1 teaspoon crushed red pepper flakes
1 (16 ounce) package linguine pasta
8 ounces small shrimp, peeled and deveined
8 ounces bay scallops
1 tablespoon chopped fresh parsley

Directions

In a large saucepan, heat 2 tablespoons of the olive oil with the garlic over medium heat. When the garlic starts to sizzle, pour in the tomatoes. Season with salt and red pepper. Bring to a boil. Lower the heat, and simmer for 30 minutes, stirring occasionally.

Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

In a large skillet, heat the remaining 2 tablespoons of olive oil over high heat. Add the shrimp and scallops. Cook for about 2 minutes, stirring frequently, or until the shrimp turn pink. Add shrimp and scallops to the tomato mixture, and stir in the parsley. Cook for 3 to 4 minutes, or until the sauce just begins to bubble. Serve sauce over pasta.

Company Chicken Pasta Salad with Grapes

Ingredients

2 cups small seashell pasta
3 1/2 cups chopped poached chicken breast meat
1/2 cup diced celery
1 cup seedless green grapes, halved
salt to taste
1/4 teaspoon ground white pepper
1/3 cup mayonnaise
1/2 teaspoon curry powder
1/4 teaspoon ground cumin
2 tablespoons rice vinegar
1 tablespoon white sugar

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl, combine chicken, celery, grapes, cooked pasta, salt, and white pepper; mix well and reserve.

In a medium bowl, combine mayonnaise, curry powder, cumin, rice vinegar, and sugar; whisk ingredients together and toss with chicken mixture.

Cover salad with plastic wrap and refrigerate for at least 2 to 4 hours before serving.

Pasta Rustica

Ingredients

1 pound rotini or fusili pasta
6 slices bacon
1/2 cup extra virgin olive oil
2 medium onions, chopped
1 red bell pepper, chopped
1/4 cup chopped parsley
4 cloves garlic, minced
Salt (optional)
1/2 teaspoon crushed red pepper flakes
1 (28 ounce) can plum tomatoes, undrained, coarsely chopped
1/2 cup Lindsay® Black Ripe Pitted Olives or Lindsay® Green Ripe Select Olives sliced, drained
2 tablespoons capers, drained
1/2 teaspoon dried oregano
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large deep skillet, cook bacon until crisp. Drain bacon on paper towel; cut or break into 1/2-inch pieces.

Discard bacon drippings from skillet; add oil. Cook onions in oil over medium heat 5 minutes, stirring occasionally. Add bell pepper, parsley, garlic and pepper flakes; cook 2 minutes. Add tomatoes and reserved bacon; simmer 10 minutes, stirring occasionally. Stir in olives and oregano; simmer 2 minutes. Season to taste with salt, if desired.

Drain pasta; toss with sauce and cheese. Transfer to serving plates and serve with additional cheese, if desired.

Spam on the Go

Ingredients

1 (8 ounce) package uncooked spaghetti
1 tablespoon vegetable oil
1 (12 ounce) container fully cooked luncheon meat (e.g. Spam), cubed
1/2 green onion, chopped
1 clove garlic, chopped
1 tablespoon soy sauce
1/2 cup water
1/2 tablespoon sesame oil
1 teaspoon freshly ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat vegetable oil in a medium saucepan over medium heat. Add luncheon meat, green onion and garlic and saute until light brown. Stir in cooked spaghetti, then stir in soy sauce, water, sesame oil and pepper. Mix all together, heat through and serve.

Wedding Soup

Ingredients

1 (4 pound) whole chicken
1 large onion
6 stalks celery with leaves,
chopped
9 carrots, sliced
1 sweet potato, cubed
1/2 medium head cabbage,
coarsely chopped
2 (14.5 ounce) cans chicken broth
2 (6 ounce) cans roasted garlic
tomato paste

1 1/2 pounds lean ground beef
2 eggs
1/2 cup dry bread crumbs
1/2 cup grated Romano cheese

1 (16 ounce) package acini di
pepe pasta
1 cup grated Parmesan cheese for
topping

Directions

In a large stockpot, place the chicken, whole onion and cans of broth. Add enough water to cover the chicken. Bring to a boil and cook until the chicken is falling off of the bones.

Remove the chicken from the pot and separate the meat from the bones. Tear chicken into bite sized pieces and return them to the soup pot. Remove the onion from the broth, chop and return to the pot. Add the celery, carrots, sweet potato and cabbage. Stir in the tomato paste.

In a medium bowl, combine the ground beef, eggs, bread crumbs and Romano cheese. Mix well with your hands then form into walnut sized balls. Add the balls to the soup. Continue to cook the soup for an additional hour, or until vegetables are tender.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve the soup over pasta and top each bowl with a generous pinch of grated Parmesan cheese.

EZ Meatloaf

Ingredients

2 pounds lean ground beef
1 (6 ounce) package dry bread stuffing mix
2 eggs
1 cup water
1 onion, chopped
1 (28 ounce) jar pasta sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine the ground beef, dry bread stuffing mix, eggs, water and onion. Mix thoroughly.

Shape into 2 small loaves, or 1 large loaf. Put into a 9x13 inch baking dish and cover with pasta sauce.

Bake, uncovered, in the preheated oven for 45 minutes to 1 hour.

Pasta Puttanesca

Ingredients

1 (12 ounce) package dried penne pasta
3 tablespoons olive oil
1 1/2 pounds skinless, boneless chicken breast halves - cubed
1 cup all-purpose flour
salt and pepper to taste
2 lemons
1/2 cup capers
40 kalamata olives, pitted and chopped
1/2 teaspoon anchovy paste
5 roma (plum) tomatoes, diced
1/2 cup Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a skillet over medium heat. Dredge chicken cubes in flour seasoned with salt and pepper, and brown in the hot oil. Once the chicken is browned on all sides, squeeze the juice from one lemon over the cubes. Stir in the capers, olives and anchovy paste, and cook for at least 5 minutes to mingle the flavors, and cook the chicken.

When chicken is no longer pink, add the diced tomatoes, juice from the remaining lemon, salt, and pepper. Add pasta and cheese to the pan, and cook, stirring just until heated through.

Easy Chicken Tetrazzini

Ingredients

1 pound cooked and drained spaghetti
5 chicken breasts, cooked and cubed
2 (10.75 ounce) cans condensed cream of chicken soup
2 1/4 cups water
1/4 cup butter
2 cubes chicken bouillon
1/4 cup shredded Cheddar cheese

Directions

Put cooked spaghetti into 9x13-inch baking dish. Place chicken on top of spaghetti.

In medium saucepan heat together soup, water, butter, and bouillon. Bring to a boil and then pour over the pasta and chicken. Put shredded cheese (to taste) on top and press down a bit.

Bake at 350 degrees F (175 degrees C) for 25 minutes.

Chungles Pasta

Ingredients

2 tablespoons olive oil
1 clove garlic, crushed
1 onion, diced
1 large tomato, cubed
1 cup kalamata olives, pitted and chopped
1/3 cup sliced pepperoni sausage, cut into strips
1/2 cup sliced fresh mushrooms
2 tablespoons capers
salt and pepper to taste
1 pound pasta
1 cup smoked mozzarella cheese, cubed

Directions

In a large skillet heat the olive oil over medium high heat. Add the garlic and onion and saute until translucent.

Add the tomato, olives, pepperoni, mushrooms, capers and salt and pepper to taste and simmer until heated through.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add warm sauce to pasta and sprinkle with mozzarella cheese; mix well and serve immediately.

Inside Out Ravioli II

Ingredients

1 pound medium seashell pasta
1 (10 ounce) package frozen
chopped spinach
1 pound lean ground beef
2 (26 ounce) jars pasta sauce
8 ounces shredded Cheddar
cheese, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Cook spinach according to package directions; drain.

In a skillet over medium heat, cook ground beef until brown; drain. In a large bowl, stir together cooked beef, spinach, pasta sauce and all but 1/4 cup of the Cheddar cheese. Reserve 2 cups of sauce mixture. Stir the pasta shells into the remaining sauce mixture. Pour shell mixture into a 9x13 inch baking dish and top with reserved sauce and sprinkle with reserved cheese.

Bake in preheated oven 45 minutes, until browned and bubbly.

Spicy Pasta Salad

Ingredients

1 pound penne pasta
1 (15 ounce) can black beans,
rinsed and drained
2 green onions, chopped
1/2 (6 ounce) can black olives,
chopped
1/4 cup sun-dried tomatoes,
softened in water and sliced
1/4 cup crumbled feta cheese
1 (16 ounce) bottle Italian-style
salad dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, beans, green onions, olives, sun dried tomatoes and feta cheese. Add enough salad dressing to coat; toss and chill before serving.

True Love Chicken

Ingredients

10 bulbs garlic, cloves separated and peeled
8 skinless, boneless chicken breast halves
1 tablespoon olive oil
1 tablespoon white wine
1 pinch ground black pepper
1 onion, chopped
1 teaspoon olive oil
2 tablespoons butter
2 (14.5 ounce) cans diced tomatoes
1 tablespoon chopped fresh rosemary
1 (8 ounce) package spinach
tagliatelle pasta

Directions

Preheat oven to 180 degrees F (81 degrees C).

Peel the garlic and crush to release juices. In a large skillet, sear the chicken in 1 tablespoon olive oil and white wine. Place all of the garlic in a lightly greased 9x13 inch baking dish and place chicken on top. Sprinkle a dash of ground black pepper over the top. Cover and bake in the preheated oven for 30 to 45 minutes, until the juices run clear.

In a medium skillet saute the onion in 1 teaspoon of olive oil and butter/margarine, until it is soft and golden. Add the tomatoes and your favorite fresh herbs to taste. Stir together and remove from heat.

To Make Pasta: Cook pasta in a large pot of salted boiling water about 8 to 10 minutes, until it is al dente. Drain and place pasta on a long, very shallow serving dish. Pour tomato sauce over it, then place baked garlic chicken pieces on top with some or all of the garlic. Serve.

Light Southwestern Tomato Pasta

Ingredients

1 pound pasta
4 large tomatoes, cubed
1 teaspoon chopped fresh cilantro
1 pinch dried basil
2 teaspoons white sugar
1/2 teaspoon dried oregano
1/3 cup olive oil
salt and pepper to taste
2 tablespoons grated Parmesan
cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine tomatoes, cilantro, basil, sugar and oregano; mix well, then add olive oil and season with salt and pepper to taste. Mix well.

Combine sauce with pasta and toss to coat. Top with cheese and serve.

Pesto Pasta

Ingredients

8 ounces uncooked angel hair pasta
6 tablespoons olive oil
2 (3 ounce) packages cream cheese, cubed
2 garlic cloves, minced
16 fresh basil leaves
2 plum tomatoes, chopped
3 tablespoons shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, for pesto, combine the oil, cream cheese, garlic and basil in a blender or food processor; cover and process until smooth.

Drain the pasta and place in a serving bowl. Top with tomatoes and pesto; sprinkle with mozzarella and Parmesan cheeses.

Shrimp Linguine

Ingredients

1 1/2 pounds cooked fresh shrimp
6 tablespoons butter
1 tablespoon minced garlic
1 cup heavy whipping cream
1/2 cup chopped parsley
3 tablespoons chopped fresh basil
1/2 teaspoon dried thyme
3/4 cup grated Parmesan cheese
salt to taste
ground black pepper to taste
1 (16 ounce) package linguini
pasta

Directions

Cook pasta until al dente according to package directions.

While linguine is cooking, melt butter or margarine in a large skillet. Add garlic, and saute briefly to release flavor. Add cream; heat just to boiling, stirring frequently. Lower heat, and stir in shrimp, parsley, basil, and thyme. Continue cooking until shrimp are just heated through. Do not overcook shrimp! Remove sauce from heat.

Drain the pasta, and toss lightly with the sauce. Toss again with cheese, and salt and pepper to taste. Serve immediately.

Chicken Caesar Pasta Bowl

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (10.75 ounce) can Campbell's®
Condensed Cream of Celery Soup
(Regular or 98% Fat Free)
1 cup water
1/3 cup Caesar salad dressing
1 cup cherry tomatoes, cut in half
1 (8 ounce) package linguine,
cooked and drained
grated Parmesan cheese

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook until it's well browned on all sides.

Stir the soup, water and dressing in the skillet. Heat to a boil. Add the tomatoes. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Toss with the linguine. Sprinkle with Parmesan cheese.

Donna's Lasagna

Ingredients

1 pound lean ground beef
8 ounces Italian sausage, casings removed
1 (10.75 ounce) can tomato puree
2 (6 ounce) cans tomato paste
2 tablespoons white sugar
1 teaspoon salt
1 clove garlic, minced
1 1/2 tablespoons dried parsley

9 lasagna noodles

3 cups cottage cheese
2 eggs, beaten
1/2 teaspoon ground black pepper
1/2 cup grated Parmesan cheese
1 1/2 tablespoons dried parsley
1/2 teaspoon salt

16 ounces sliced mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, prepare the sauce. In a large pot or Dutch oven, cook ground beef and sausage over medium heat until brown; drain. Stir in tomato puree, tomato paste, sugar, 1 teaspoon salt, garlic, and 1 1/2 tablespoons parsley. Reduce heat, and simmer uncovered for 30 minutes.

In a bowl, stir together cottage cheese, eggs, pepper, Parmesan, 1 1/2 tablespoons parsley, and 1/2 teaspoon salt until blended.

Preheat oven to 350 degrees F (175 degrees C). In a 9x13 inch baking dish, layer a third each of the noodles, sliced mozzarella, cottage cheese mixture, and meat sauce. Repeat layers twice.

Bake lasagna in the preheated oven for 1 hour, or until hot and bubbly. Let stand 15 minutes before serving.

Creamy Crab and Pasta Salad

Ingredients

1 (12 ounce) package uncooked pasta shells
1/2 cup light sour cream
1/2 cup light mayonnaise
1 tablespoon lemon juice
1 tablespoon honey mustard
1 tablespoon chopped fresh dill
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 pound cooked crabmeat
1/2 cup diced red bell pepper
1/2 cup diced green bell pepper
1/2 cup chopped green onions

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta shells 10 to 12 minutes, until al dente, and drain.

In a bowl, blend the sour cream, mayonnaise, lemon juice, honey mustard, and dill. Season with salt and pepper.

In a large bowl, toss together the cooked pasta, sour cream mixture, crabmeat, red bell pepper, green bell pepper, and green onions. Cover and chill until serving.

Porcini Mushroom Pasta

Ingredients

1 tablespoon olive oil
2 cloves garlic, minced
1/2 red onion, minced
1/2 cup red bell pepper, julienned
1/2 cup julienned carrots
1/2 cup dry red wine
1 cup rehydrated porcini mushrooms
1 1/2 cups crushed tomatoes
2 teaspoons chopped fresh basil
1 teaspoon dried rosemary, crushed
salt and pepper to taste
6 cups tagliatelle (wide noodles)

Directions

Heat the oil in a large skillet over medium heat. Add garlic and onions and saute for 4 minutes, then add red bell pepper and carrots and saute for 4 more minutes. Add red wine, raise heat and boil for 1 minute; then reduce heat to medium low, add mushrooms and cook for 3 minutes.

Add tomatoes, basil and rosemary and season with salt and pepper to taste. Simmer for 10 minutes and serve sauce over cooked noodles.

Simply Lasagne

Ingredients

1 pound lean ground beef
2 1/2 cups KRAFT Part Skim
Mozzarella Shredded Cheese,
divided
2 cups light ricotta cheese
1/2 cup KRAFT 100% Grated
Parmesan Cheese, divided
1/4 cup chopped fresh parsley
1 egg, lightly beaten
1 (700 ml) jar pasta sauce
1 1/2 cups water
12 lasagna noodles, uncooked

Directions

Heat oven to 350 degrees F. Brown meat in large skillet on medium-high heat. Meanwhile, mix 1-1/4 cups of the mozzarella cheese, the ricotta cheese, 1/4 cup of the Parmesan cheese, the parsley and egg until well blended; set aside.

Drain meat; return to skillet. Stir in pasta sauce. Pour water into empty sauce jar; cover and shake well. Add to skillet; stir until well blended.

Spread 1 cup of the meat sauce onto bottom of 13x9-inch baking dish; top with layers of 3 lasagna noodles, one-third of the ricotta cheese mixture and 1 cup of the meat sauce. Repeat layers two more times. Top with remaining 3 noodles and remaining meat sauce. Sprinkle with remaining 1-1/4 cups mozzarella cheese and remaining 1/4 cup Parmesan cheese. Cover tightly with greased foil.

Bake 1 hour. Remove foil; continue baking 15 minutes or until heated through. Let stand 15 minutes before cutting to serve.

Tennille's Italian Pasta Salad

Ingredients

1 cup fresh broccoli florets
1 cup fresh cauliflower florets
1 tablespoon butter
1 teaspoon salt
1 (32 ounce) package seashell pasta
1 (16 ounce) bottle Italian-style salad dressing
1 cup shredded carrots
2 cucumbers, diced
3 tomatoes, diced
8 ounces shredded Cheddar cheese

Directions

Steam broccoli and cauliflower florets until tender. Place broccoli and cauliflower in a large bowl, toss with butter and salt.

Bring a large pot of salted water to a boil. Stir in the macaroni and return the water to a boil. Let cook until the noodles are al dente, drain well.

In a large mixing bowl, mix the Italian dressing with the hot macaroni. Next, mix in the carrots, cucumbers, tomatoes, broccoli, and cauliflower. Cover the bowl and refrigerate for 30 minutes.

After the pasta and vegetables have been chilling for 30 minutes, stir in the cheese. Return the bowl to the refrigerator for another 30 to 45 minutes before serving.

One - Two - Three - Mexican Macaroni Salad

Ingredients

1 (16 ounce) package dry macaroni
1 1/2 cups chunky salsa
1 cup mayonnaise
1/2 cup finely chopped green bell pepper
1 teaspoon garlic powder
1 teaspoon salt
ground black pepper to taste
1 (6 ounce) can sliced black olives, drained (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold running water, and drain.

In a large bowl, combine the salsa, mayonnaise, green pepper, garlic powder, salt, black pepper, and olives; mix well. Pour pasta into mixture, and stir to coat thoroughly. Cover, and refrigerate at least one hour before serving.

Wagon Wheel Chili

Ingredients

2 cups uncooked wagon wheel or spiral pasta
1 (15 ounce) can chili
1 (8 ounce) can tomato sauce
3 tablespoons ketchup
1/2 teaspoon chili powder
Shredded Cheddar cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, combine the chili, tomato sauce, ketchup and chili powder. Mix well; heat through. Drain and rinse pasta; stir into chili. Garnish with cheese if desired.

Chicken Marsala with Pasta

Ingredients

1 1/4 pounds boneless, skinless chicken breasts
4 tablespoons I Can't Believe It's Not Butter!B® Spread, divided
1 (10 ounce) package mushrooms, sliced
1/3 cup dry Marsala wine or beef broth
1/4 cup water
1 (4.5 ounce) package KnorrB® Pasta SidesB„Ÿ - Butter
1 (7.5 ounce) box frozen asparagus spears, thawed and halved

Directions

Season chicken, if desired, with salt and ground black pepper. Melt 1 tablespoon spread in 12-inch nonstick skillet over medium-high heat and cook chicken, turning once, 8 minutes or until chicken is thoroughly cooked. Remove chicken and keep warm.

Melt 1 tablespoon spread in same skillet and cook mushrooms, stirring occasionally, 6 minutes or until golden. Add wine. Bring to a boil over high heat. Cook 1 minute, scraping up brown bits from bottom of skillet. Reduce heat to low. Stir in remaining 2 tablespoon spread and water until spread is melted. Add chicken; turn to coat.

Meanwhile, prepare KnorrB® Pasta SidesB„Ÿ - Butter according to package directions, adding asparagus during the last 3 minutes of cook time. Serve chicken over Pasta with Mushroom Sauce.

Pasta with Spinach Pesto Sauce

Ingredients

16 ounces fresh spinach, washed and chopped
6 ounces low-fat, firm silken tofu
2 tablespoons fresh lemon juice
1 tablespoon minced garlic
1/8 cup low-sodium chicken broth
1/2 cup grated Parmesan cheese
1/2 teaspoon ground black pepper
1 teaspoon Italian seasoning
10 ounces fresh mushrooms, thinly sliced
6 ounces fresh sliced shiitake mushrooms
1/2 cup diced red onion
1/4 cup bacon bits
1 pound penne pasta

Directions

Cook pasta according to package directions.

While pasta is cooking, in food processor or blender, combine spinach, tofu, lemon juice, garlic, broth, cheese, pepper, and Italian seasoning, process until smooth. Set aside.

Spray a large non-stick saute pan with cooking spray. Over medium heat, cook onions and mushrooms until tender. Reduce heat to low, add pesto mixture and heat until hot.

Toss pasta with sauce and bacon bits. Serve with additional Parmesan cheese, if desired. NOTE: If sauce seems too thick, thin to desired consistency with pasta cooking water or broth.

Roasted Butternut Squash and Garlic Lasagna

Ingredients

3 pounds butternut squash,
halved and seeded
3 tablespoons vegetable oil
1/2 teaspoon salt

1/4 cup unsalted butter
2 tablespoons minced garlic
1/4 cup all-purpose flour
1 quart milk
salt and ground black pepper to
taste
1 cup heavy cream
9 no-cook lasagna noodles
1 1/3 cups finely grated Parmesan
cheese

Directions

Preheat an oven to 450 degrees F (230 degrees C). Grease a baking sheet.

Brush the butternut squash halves with vegetable oil and season with salt. Roast in the preheated oven until golden and easily pierced with a knife, 45 to 50 minutes. Allow to cool for 15 to 20 minutes, then scoop the flesh into a bowl. Set aside.

Heat the butter in a large skillet over medium-low heat. Cook and stir garlic in the butter until softened. Stir in flour and cook for 3 minutes. Whisk in the milk until smooth. Bring to a simmer, and cook until thick, about 10 minutes, whisking occasionally. Stir in the butternut squash and season with salt and pepper. Sauce can be made 3 days ahead and refrigerated.

Reduce oven temperature to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Beat the heavy cream until foamy in a large glass or metal mixing bowl. Gradually add the salt, continuing to beat until medium peaks form. Lift your beater or whisk straight up: the tip of the peak formed by the cream should curl over slightly. Set aside.

Pour 1 cup of the butternut sauce into the baking dish and place 3 lasagna noodles on top in a single layer. Spread half of the remaining sauce over the noodles and sprinkle with 1/2 cup of Parmesan cheese. Place another layer of noodles and spread the remaining sauce on top and sprinkle with 1/2 cup of Parmesan cheese. Place the final layer of noodles on top. Spread the whipped cream over the final layer of noodles making sure the pasta is completely covered. Sprinkle with the remaining 1/3 cup of Parmesan. Cover baking dish tightly with aluminum foil.

Bake in the preheated oven for 30 minutes. Remove foil and continue baking until the top is bubbly and golden brown, about 10 minutes. Allow to rest for 5 minutes before serving.

Zucchini Pasta II

Ingredients

1 (8 ounce) package uncooked pasta shells
1 teaspoon olive oil
1/2 onion, chopped
3 cloves garlic, sliced
1 zucchini, chopped
1/2 teaspoon dried oregano
salt and freshly ground black pepper to taste
1/4 teaspoon crushed red pepper flakes
3/4 cup chicken broth
1/2 cup chopped cooked chicken
1 ounce diced roasted red peppers
2 tablespoons light cream cheese
1/4 cup chopped fresh basil leaves
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place pasta shells in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium heat, and cook the onion and garlic until tender. Mix in the zucchini, and season with oregano, salt and pepper, and red pepper. Cook 10 minutes, until tender.

Stir the chicken broth into the skillet, and cook 5 minutes, until heated through. Mix in the chicken, roasted red peppers, and cream cheese, and continue cooking 5 minutes. Serve over the cooked pasta, and top with fresh basil and Parmesan cheese.

Suz's Vegetable Manicotti

Ingredients

6 manicotti shells
2 red bell pepper, cut into 1 inch pieces
2 large portobello mushrooms
1 (32 ounce) container part-skim ricotta cheese
2 cups shredded mozzarella cheese
1 egg
salt and pepper to taste
1/2 teaspoon Italian seasoning
1/2 teaspoon garlic powder
2 cups spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place manicotti on a sheet of waxed paper or aluminum foil to cool.

Grill red bell pepper until its skin had dark spots and is tender; place on a plate to cool. Grill mushrooms until tender and most of the moisture is gone; place on a cool plate. In a medium bowl, combine ricotta cheese, 1 1/2 cups of mozzarella cheese, egg, salt and pepper to taste, Italian seasonings and garlic powder; mix well.

Preheat oven to 350 degrees (175 degrees C).

When cool chop mushrooms and add to cheese mixture. When peppers are cool, pinch skin and pull away; dice and place in cheese mixture.

In a 9x13 inch baking dish place a thin layer of the spaghetti sauce on the bottom. Stuff manicotti with mixture and place the manicotti in the baking dish. Pour the spaghetti sauce on top of the noodles and sprinkle with 1/2 cup of mozzarella cheese. Bake in preheated oven for 20 minutes.

Shortcut Minestrone

Ingredients

4 bacon strips, diced
1 large onion, chopped
3 medium carrots, chopped
3 garlic cloves, minced
1 (28 ounce) jar spaghetti sauce
4 cups beef broth
1 (16 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can garbanzo beans
or chickpeas, rinsed and drained
2/3 cup uncooked pasta shells
2 teaspoons brown sugar
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 cup frozen cut green beans
grated Parmesan cheese

Directions

In a Dutch oven or soup kettle, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, saute onion and carrots for 3-4 minutes or until tender. Add garlic; cook 2 minutes longer.

Stir in spaghetti sauce, broth and beans. Bring to a boil. Add the pasta, brown sugar, basil and oregano. Cook, uncovered, for 8-10 minutes or until pasta is tender, stirring occasionally. Add green beans; cook 5 minutes longer or until heated through. Garnish with Parmesan cheese if desired and bacon.

Pasta Primavera with Italian Turkey Sausage

Ingredients

1 (16 ounce) package uncooked farfalle pasta
1 pound hot Italian turkey sausage, cut into 1/2 inch slices
1/2 cup olive oil, divided
4 cloves garlic, diced
1/2 onion, diced
2 small zucchini, chopped
2 small yellow squash, chopped
6 roma (plum) tomatoes, chopped
1 green bell pepper, chopped
20 leaves fresh basil
2 teaspoons chicken bouillon granules
1/2 teaspoon red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle in pot and cook 8 to 10 minutes, until al dente; drain.

Place sausage in a large skillet over medium heat and cook until evenly brown; set aside. Heat 1/4 cup oil in skillet. Stir in garlic and onion, and cook until tender. Mix in zucchini, squash, tomatoes, bell pepper and basil. Dissolve bouillon in the mixture. Season with red pepper. Stir in remaining oil. Continue cooking 10 minutes.

Mix pasta, sausage and cheese into skillet. Continue cooking 5 minutes, or until heated through.

Bowties and Broccoli

Ingredients

1 pound dry farfalle (bow tie)
pasta
4 cups broccoli florets
1/4 cup olive oil
4 cloves garlic, sliced
1 cup grated Pecorino Romano
cheese
salt to taste
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes, until al dente. Drain, reserving 1/4 cup pasta water.

Place broccoli in a pot fitted with a steamer basket over boiling water. Steam 5 minutes, or until tender.

Heat the oil in a skillet over medium heat. Stir in garlic, and cook 1 minute, or until golden brown.

In a bowl, toss together the pasta, reserved pasta water, broccoli, garlic, remaining oil, and cheese. Season with salt and pepper.

Pasta Shrimp Salad

Ingredients

1 (7 ounce) package small shell pasta
3 celery ribs, chopped
5 ounces frozen, small, cooked shrimp, thawed
1 cup frozen peas, thawed
1/2 cup fat free French dressing
1/2 cup reduced-fat mayonnaise
3 tablespoons chopped onion
2 teaspoons dried basil
2 teaspoons lemon juice
1/2 teaspoon garlic powder
1/2 teaspoon salt-free lemon-pepper seasoning
1/2 teaspoon salt-free seasoning blend

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, celery, shrimp and peas. In a small bowl, combine the remaining ingredients. Pour over pasta mixture and toss to coat. Cover and refrigerate until serving.

Zucchini Dutch Cheese Casserole

Ingredients

2 cups egg noodles
4 cups diced zucchini
1/2 cup water
1/4 cup butter or margarine
1 1/2 cups chopped mushrooms
1/2 cup chopped onion
1 clove garlic, chopped
1/4 cup flour
3/4 teaspoon salt
3/4 teaspoon dried basil
1 1/2 cups milk
1 1/2 cups shredded Gouda cheese

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the egg noodles, and cook until al dente, 8 to 10 minutes. Drain in a colander, rinse with cold water, and set aside.

Meanwhile, place the zucchini and water into a 2 quart, microwave safe casserole dish with lid. Cover and cook in the microwave on high for 6 minutes. Scrape the zucchini into the colander with the pasta and set aside. Place the butter, mushrooms, onion, and garlic into the casserole dish. Cook on high for 3 minutes, then stir in the flour, salt, and basil. Stir in the milk, then return the dish to the microwave and cook on high 5 minutes more, stirring every 2 minutes.

Stir the zucchini and pasta into the mushroom sauce along with 1 cup of the Gouda cheese. Cook for 6 more minutes on high, then sprinkle with the remaining cheese, and cook another minute until the cheese has melted.

Easy Pasta Fagioli

Ingredients

1 tablespoon olive oil
1 carrot, diced
1 stalk celery, diced
1 thin slice onion, diced
1/2 teaspoon chopped garlic
4 (8 ounce) cans tomato sauce
1 (14 ounce) can chicken broth
freshly ground black pepper to taste
1 tablespoon dried parsley
1/2 tablespoon dried basil leaves
1 (15 ounce) can cannellini beans, drained and rinsed
1 1/2 cups ditalini pasta

Directions

Heat olive oil in a saucepan over medium heat. Saute carrot, celery and onion until soft. Add garlic and saute briefly. Stir in tomato sauce, chicken broth, pepper, parsley and basil; simmer for 20 minutes.

Bring a large pot of lightly salted water to a boil. Add ditalini pasta and cook for 8 minutes or until al dente; drain.

Add beans to the sauce mixture and simmer for a few minutes. When pasta is done, stir into sauce and bean mixture.

Collins Goulash

Ingredients

1 (16 ounce) package elbow macaroni
1 pound ground beef
1 (8 ounce) package cream cheese, softened
2 (10.75 ounce) cans condensed cream of mushroom soup
1 cup milk, or as needed

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is tender and has cooked through, about 10 minutes. Drain well in a colander set in the sink.

Cook the ground beef in a skillet over medium heat, breaking the meat up as it cooks, until the beef is browned and no longer pink. Drain excess fat. Stir in the cream cheese until melted, then mix in the mushroom soup until thoroughly combined. Stir in milk, about 1/4 cup at a time, until the mixture is the consistency of gravy. Stir in the macaroni, bring to a simmer, and serve.

Vegetarian White Bean 'Alfredo' with Linguine

Ingredients

1 (16 ounce) package linguine pasta
1/4 cup butter
3 cloves garlic, minced
2 cups cooked navy beans, rinsed and drained
1 1/2 cups soy milk
1 cup asparagus, cut into 1/2-inch pieces
salt and black pepper to taste

Directions

Fill a large pot with lightly salted water, and bring to a boil over high heat. Cook pasta in boiling water, stirring occasionally, until the pasta has cooked through, about 11 minutes. Drain well.

Meanwhile, melt the butter in a large saucepan over medium heat. Stir in the garlic, and cook until golden brown, about 5 minutes. Add 2/3 cup of the beans and 1/2 cup of soy milk; mash with the back of a spoon or a potato masher to create a thick paste. Stir in the remaining soy milk to create a thick sauce. Mix in the remaining beans and asparagus; simmer until asparagus is tender. Season to taste with salt and pepper. Toss pasta with the sauce, and serve.

Artichoke and Shrimp Linguine

Ingredients

8 ounces whole wheat linguine
1/4 cup extra-virgin olive oil
1 (16 ounce) package frozen fully cooked salad shrimp, thawed
6 cloves garlic, minced
1 teaspoon crushed red pepper flakes
1 (14 ounce) can quartered artichoke hearts, drained
1/2 cup sliced black olives
1/4 cup lemon juice
1/8 teaspoon salt
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add linguine, and cook until tender, about 8 minutes. Drain.

Meanwhile, heat the olive oil in a large skillet over medium heat. Add the shrimp, garlic and red pepper flakes; cook and stir until garlic is lightly browned and shrimp is hot, about 5 minutes. Mix in the artichoke hearts, black olives, lemon juice and salt; cook until heated through. Toss with pasta in a serving dish and top with Parmesan cheese before serving.

Cucumber Shell Salad

Ingredients

1 (16 ounce) package medium shell pasta
1 (16 ounce) package frozen peas, thawed
1 medium cucumbers, halved and thinly sliced
1 small red onion, chopped
1 cup Ranch salad dressing

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, peas, cucumber and onion. Add dressing; toss to coat. Cover and chill at least 2 hours before serving.

Chicken and Pasta Primavera

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup milk
1/4 cup grated Parmesan cheese
1/8 teaspoon ground black pepper
2 cups broccoli florets
1/8 teaspoon garlic powder
2 carrots, sliced thin
1 1/2 cups farfalle pasta
2 (5 ounce) cans chicken chunks, drained

Directions

Cook pasta in boiling water until al dente. Drain.

Meanwhile, prepare the cream sauce. In a medium saucepan mix together cream of mushroom soup, milk, Parmesan Cheese, pepper, broccoli, garlic powder, and carrots. Bring to a boil over medium heat. Reduce heat to low and cover. Simmer for 10 minutes, or until vegetables are tender. Stir occasionally.

Stir pasta and chicken into cream sauce, and heat through.

Amazing Greek Pasta

Ingredients

1 small yellow onion, diced
1 tablespoon olive oil
5 cloves garlic, minced
1 (16 ounce) can organic Italian diced tomatoes
1 (6.5 ounce) can tomato sauce
1 tablespoon capers, chopped
15 kalamata olives, pitted and sliced
2 tablespoons balsamic vinegar
salt and pepper to taste
crushed red pepper to taste (optional)
crumbled Feta or grated Parmesan Cheese

Directions

In a skillet, cook onion in olive oil over medium high heat until tender and translucent. Stir in garlic, and cook for 1 minute. Add tomatoes, tomato sauce, capers, olives, vinegar, salt, pepper, and crushed red pepper (if using).

Reduce heat, cover, and simmer for a minimum of 30 minutes, or up to 2 hours, time permitting. Serve over pasta, fish, or chicken, and top with crumbled feta or grated Parmesan cheese. Enjoy!

Vegetable Lo Mein

Ingredients

8 ounces uncooked spaghetti
1/4 cup vegetable oil
2 cups fresh sliced mushrooms
1 cup shredded carrots
1/2 cup sliced red bell peppers
1 onion, chopped
2 cloves garlic, minced
2 cups fresh bean sprouts
1/2 cup chopped green onions
1 tablespoon cornstarch
1 cup chicken broth
1/4 cup hoisin sauce
2 tablespoons honey
1 tablespoon soy sauce
1 teaspoon grated fresh ginger
1/4 teaspoon cayenne pepper
1/4 teaspoon curry powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large wok or saute pan. Stir fry mushrooms, carrots, peppers, onion and garlic until tender. Stir in bean sprouts and green onions; cook one minute. Mix cornstarch and chicken broth in a small bowl and add to stir fry. Stir in hoisin sauce, honey, soy sauce, ginger, cayenne pepper and curry powder. Cook and stir until thickened and bubbly.

Add cooked spaghetti, and toss. Serve immediately.

Chicken with Pepper Cheese Sauce

Ingredients

1/4 cup all-purpose flour
1 teaspoon ground black pepper
1 teaspoon cayenne pepper
3 skinless, boneless chicken breast halves - cut into 1 inch pieces
2 tablespoons olive oil
1 red bell pepper, seeded and chopped
1 onion, chopped
1 clove garlic, minced
1/2 jalapeno pepper, seeded and minced
3/4 cup chicken broth
2 teaspoons Worcestershire sauce
1/2 cup milk
1 tablespoon all-purpose flour
1/2 cup sour cream
1 cup shredded Monterey Jack cheese
1 (12 ounce) package uncooked linguini pasta

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta and cook for 8 minutes, or until tender. Drain.

Meanwhile, in a shallow dish, mix together 1/4 cup flour, black pepper and cayenne pepper. Coat the chicken in the flour mixture, shaking off the excess. Heat the oil in a large skillet over medium heat. Add chicken pieces and cook until browned on the outside and no longer pink inside. Remove to a plate and keep warm.

Add the bell pepper, onion, garlic and jalapeno pepper to the skillet; cook and stir over medium heat for about 5 minutes. Stir in the chicken broth, Worcestershire sauce and milk. Bring to a simmer. Stir in 1 tablespoon of flour and simmer over medium-low heat until the sauce starts to thicken.

Remove from the heat and stir in sour cream and Monterey Jack cheese until melted. Return chicken to the pan and stir to coat with sauce. Serve chicken and sauce over pasta.

Mexican Orzo Salad

Ingredients

1 (16 ounce) package orzo pasta
1 small red bell pepper, chopped
1 small yellow bell pepper,
chopped
1 bunch green onions, chopped
1 small red onion, finely chopped
1 (15 ounce) can chickpeas,
rinsed and drained
1 (15 ounce) can kidney beans,
rinsed and drained
1 (15 ounce) can black beans,
rinsed and drained
1 (8.75 ounce) can whole kernel
corn, drained
1 cup chopped cilantro leaves
salt to taste
pepper to taste
5 limes, juiced
6 tablespoons canola oil

Directions

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the orzo, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain.

Place the drained orzo in a large salad bowl, and fold in the red pepper, yellow pepper, green onions, red onion, chickpeas, kidney beans, black beans, corn, cilantro, and salt and pepper to taste. Pour the lime juice and oil over the salad, toss to coat, and refrigerate at least 2 hours to chill before serving.

Chicken Pasta Salad

Ingredients

1/2 pound uncooked pasta of your choice
1 cup frozen corn kernels, thawed
1 cup sliced mushrooms
1/2 cup diced celery
1/4 cup minced onion
1/2 cup sliced green olives
1/2 cup diced green bell pepper
1 cup shredded Cheddar cheese
3/4 cup Italian-style salad dressing
1/2 cup mayonnaise
2 (10 ounce) cans chunk chicken, drained
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and pour pasta into a large dish.

Stir in the corn, mushrooms, celery, onions, olives, bell pepper and cheese.

In a separate bowl, whisk together the salad dressing and mayonnaise, then pour this mixture over the salad and toss again, to coat. Add flaked chicken and toss gently a final time.

PHILLY Florentine Linguine

Ingredients

220 grams linguine, uncooked
1 tablespoon olive oil
1 small onion, chopped
1 clove garlic, minced
1/2 cup PHILADELPHIA Spinach
Light Cream Cheese Product
1/2 cup 25%-less-sodium chicken
broth
1/2 cup milk

Directions

Cook pasta as directed on package, omitting salt.

Meanwhile, heat oil in large nonstick skillet on medium-high heat. Add onions and garlic; cook and stir 5 to 7 minutes or until crisp-tender. Add cream cheese product; cook and stir on medium heat 5 minutes or until melted. Whisk in broth and milk; cook and stir 2 to 3 minutes or until slightly thickened. (Do not boil.)

Drain pasta. Serve topped with sauce.

Curry Pasta Salad

Ingredients

1 (8 ounce) package uncooked tri-color spiral pasta
1 teaspoon curry powder
salt to taste
1 tablespoon mayonnaise
1 tablespoon lemon juice
1 apple - peeled, cored and finely chopped
1/4 cup raisins
1/4 cup chopped green onions
2 carrots, grated
1/4 cup firm tofu, crumbled
3 tablespoons pine nuts

Directions

Bring a large pot of salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain.

In a large bowl, combine the curry powder, salt, mayonnaise and lemon juice. Add cooked pasta and toss to coat. Then add the apple, sultanas or raisins, green onion, carrots, tofu and nuts. Mix well. Serve and enjoy!

Easy Lasagna I

Ingredients

1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can mushrooms,
drained
1 (28 ounce) jar spaghetti sauce
1 (16 ounce) package cottage
cheese
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
2 eggs
1 (16 ounce) package lasagna
noodles
8 ounces shredded mozzarella
cheese

Directions

In a large skillet, cook and stir ground beef until brown. Add mushrooms and onions; saute until onions are transparent. Stir in pasta sauce, and heat through.

In a medium size bowl, combine cottage cheese, ricotta cheese, grated Parmesan cheese, and eggs.

Spread a thin layer of the meat sauce in the bottom of a 13x9 inch pan. Layer with uncooked lasagna noodles, cheese mixture, mozzarella cheese, and meat sauce. Continue layering until all ingredients are used, reserving 1/2 cup mozzarella. Cover pan with aluminum foil.

Bake in a preheated 350 degree F (175 degree C) oven for 45 minutes. Uncover, and top with remaining half cup of mozzarella cheese. Bake for an additional 15 minutes. Remove from oven, and let stand 10 to 15 minutes before serving.

Albino Pasta

Ingredients

1 (16 ounce) package dry penne pasta
4 tablespoons olive oil
1 teaspoon minced garlic
1/3 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

In small saucepan, saute garlic a small amount of oil. Combine garlic, olive oil, and pasta in a bowl. Mix in parmesan cheese.

Crispy Macaroni and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
1/2 cup milk
1/2 teaspoon prepared mustard
Generous dash ground black
pepper
3 cups elbow pasta, cooked and
drained
2 cups shredded Cheddar cheese
1 (2.8 ounce) can French fried
onions

Directions

Heat the oven to 400 degrees F. Stir the soup, milk, mustard, pepper, pasta and 1 1/2 cups of the cheese in a 1 1/2-quart casserole.

Bake for 20 minutes or until it's hot and bubbling.

Stir the mixture. Sprinkle with the onions and remaining cheese.
Bake for 1 minute or until the onions are golden.

Garlic Angel Hair Pasta

Ingredients

8 ounces uncooked angel hair pasta
2 garlic cloves, peeled and halved
1/4 cup butter
1/4 cup grated Parmesan cheese
1 teaspoon snipped fresh or dried chives
1/2 teaspoon garlic salt

Directions

Cook pasta according to package directions, adding garlic to the water. Drain; discard garlic. Place pasta in a serving bowl; add butter. Toss gently until butter is melted. Add Parmesan cheese, chives and garlic salt if desired; toss to coat.

Chicken Seashell Salad

Ingredients

1 1/2 cups seashell pasta
1/4 cup cashews
3 boneless, chicken breast halves
- cooked, skinned
3 ounces pineapple tidbits, juice
reserved
2 small Gravenstein apples,
peeled, cored and diced
3/4 cup chopped celery
1 (3 ounce) can mandarin oranges,
drained
1 cup mayonnaise
1/2 teaspoon almond extract

Directions

Cook macaroni in a large pan of boiling water until al dente. Drain, and rinse. Set aside.

Place nuts in a dry skillet. Toast over medium heat, turning frequently, until nuts are fragrant and lightly browned.

In a large bowl, combine pasta, chicken, pineapple, apples, celery, mandarin oranges, and toasted nuts.

In a small bowl, mix together mayonnaise, reserved pineapple juice, and almond flavoring. Stir into pasta mixture, and mix well. Chill.

Seafood Piccata

Ingredients

1 (16 ounce) package medium seashell pasta
6 tablespoons olive oil
1 cup fresh mushrooms, sliced
3/4 cup minced green onions
2 tablespoons minced garlic
1 pound medium shrimp - peeled and deveined
1 pound bay scallops
1 pound crabmeat
2 cups dry white wine
6 tablespoons fresh lemon juice
1/2 cup butter
1/4 cup chopped fresh parsley

Directions

Bring a large pot of lightly salted water to boil, add pasta shells, and cook for 8 to 10 minutes, or until al dente; drain.

Heat olive oil in a large pot over medium heat. Saute mushrooms, green onions, and garlic until tender. Stir in shrimp, scallops, and crabmeat. Cook for 5 minutes, or until shrimp is pink. Stir in wine, lemon juice, and butter; cook until heated through.

Toss pasta with seafood sauce and parsley.

Greek Pasta Salad with Shrimp, Tomatoes,

Ingredients

Dijon Vinaigrette

1/4 cup rice wine vinegar

2 tablespoons Dijon mustard

1 large clove garlic, minced

Big pinch of salt

Black pepper, to taste

2/3 cup extra-virgin olive oil

Pasta Salad

2 medium zucchini, thinly sliced lengthwise

1 medium yellow pepper, halved lengthwise, seeded

2 tablespoons olive oil

Ground black pepper and salt, to taste

2 tablespoons salt for pasta water

1 pound medium pasta shells

1 pound cooked shrimp, halved lengthwise

8 ounces cherry tomatoes, halved

3/4 cup coarsely chopped, pitted Kalamata olives

1 cup crumbled feta cheese

1/2 small red onion, cut into small dice

2 teaspoons dried oregano

Directions

To make the vinaigrette, whisk together the first five ingredients, then slowly whisk in the oil for a thick consistency. Pour into a jar with a tight-fitting lid to transport it to the picnic.

Adjust oven rack to highest position and turn broiler on high. Toss zucchini and bell pepper with olive oil, salt and pepper, and arrange on a large baking sheet with sides. Broil eight to 10 minutes, until spotty brown, turning zucchini slices and pepper halves once. Set aside in a large bowl to cool, then cut into bite-sized pieces.

Bring 1 gallon of water and 2 Tbs. of salt to boil. Add pasta; boil using package times, until just tender. Drain thoroughly (do not rinse) and dump onto the baking sheet. Set aside to cool.

Put vegetables, pasta and remaining ingredients (except dressing) in the bowl or a gallon-sized zipper bag (can be refrigerated for several hours). To serve, add dressing; toss to coat.

Yummy Lasagna

Ingredients

8 ounces lasagna noodles
1 pound lean ground beef
2/3 (28 ounce) jar spaghetti sauce
2 pounds ricotta cheese
1/2 cup grated Romano cheese
1 egg
1/4 cup dried basil
1 clove garlic, pressed
1 (8 ounce) package sliced pepperoni sausage
8 ounces mozzarella cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet over medium-high heat, cook beef until brown; drain. In small saucepan, heat spaghetti sauce.

In a medium bowl, stir together ricotta, Romano, egg, basil and garlic.

Coat the bottom of a 9 x 13 baking dish with a thin layer of spaghetti sauce. Place 3 or 4 noodles, overlapping edges, over sauce. Spread half of ricotta mixture over noodles. Cover ricotta with half of browned beef, half of pepperoni slices, and 1/4 of mozzarella cheese. Repeat sauce, noodle, ricotta, meat and cheese layers. Layer sauce and noodles again, and pour remaining sauce over all, being sure to cover the edges. Top with remaining mozzarella.

Cover pan with foil and pierce foil 3 or 4 times with fork to ventilate. Bake 45 minutes, remove foil, and bake 15 minutes more to brown the top. Let stand 10 minutes before serving.

Sonora Chicken Pasta

Ingredients

1 (15 ounce) can black beans,
rinsed and drained
1 pound processed cheese food,
cubed
10 ounces sour cream
1 pound penne pasta
1 dash hot pepper sauce
1 dash Worcestershire sauce
crushed red pepper flakes to taste
salt and pepper to taste
2 tomatoes, chopped
1/2 bunch green onions, diced
2 grilled chicken breasts, chopped

Directions

In a medium saucepan, heat drained black beans over medium heat; set aside.

In a medium saucepan, melt cheese and sour cream.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in a bowl.

Add hot pepper sauce, Worcestershire sauce, dried red pepper flakes, and salt and pepper to taste to cheese sauce when melted; mix well.

Spoon sauce over pasta and top with beans, tomatoes, green onions and chicken; serve.

Mediterranean Pasta Salad

Ingredients

6 ounces uncooked spinach
fettuccine
1 (3 ounce) can light water-packed
tuna, drained and flaked
1 medium tomato, cut into
wedges
1/4 cup pitted ripe olives, halved
1/3 cup thinly sliced red onion
VINAIGRETTE:
1/4 cup red wine vinegar or cider
vinegar
4 1/2 teaspoons olive or canola oil
1 garlic clove, minced
1/2 teaspoon dried oregano
1/4 teaspoon salt
1/4 teaspoon dried basil
Dash pepper

Directions

Cook fettuccine according to package directions; rinse in cold water and drain. Place in a large bowl; add the tuna, tomato, olives and onion. In a jar with a tight-fitting lid, combine the vinaigrette ingredients; shake well. Pour over salad and toss to coat. Cover and refrigerate for 1-2 hours.

PHILLY Slow-Cooker Beef Stroganoff

Ingredients

1 pound cubed stewing beef
1 cup chopped onions
1 cup chopped mushrooms
1/2 cup beef broth
1/2 cup PHILADELPHIA Herb &
Garlic Cream Cheese Spread
1 tablespoon flour
225 grams fettuccine, cooked,
drained

Directions

Mix meat, onions and mushrooms in slow cooker.

Add broth; stir. Cover. Cook on LOW for 6 to 8 hours (or on HIGH for 3 to 4 hours).

Combine cream cheese spread and flour. Add to meat mixture just before serving; stir until cream cheese is completely melted and mixture is well blended. Add to hot pasta; toss to coat.

Pasta Carcione

Ingredients

10 ounces spinach, rinsed
1 (16 ounce) package bow tie pasta
1/4 cup olive oil
salt and pepper to taste
2 1/2 cups cherry tomatoes, quartered
8 ounces crumbled goat cheese

Directions

Remove stems from spinach and stack leaves together; chop thin longer strips instead of square chops and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in a large bowl.

Drizzle olive oil over pasta and add salt and pepper to taste, spinach and tomatoes; gently toss.

Add goat cheese and serve warm or room temperature.

Unstuffed Peppers

Ingredients

1 pound ground beef
1 (26 ounce) jar Ragu® Old World Style® Traditional Pasta Sauce
2 large green and/or red sweet peppers, coarsely chopped
1 1/4 cups water
1 cup instant rice

Directions

In 12-inch nonstick skillet, brown ground beef; drain, if desired. Stir in remaining ingredients. Bring to a boil over high heat. Reduce heat to medium-low and cook covered 20 minutes or until liquid is absorbed and rice is tender.

Lemon Pasta Sauce

Ingredients

- 4 tablespoons butter
- 1 cup heavy whipping cream
- 2 tablespoons fresh lemon juice
- 1 teaspoon lemon zest
- 1 teaspoon grated lime zest
- 1 cup beef broth
- 10 ounces uncooked pasta

Directions

In a sauce pan or skillet large enough to hold the pasta when it is done, combine the butter, cream, and beef broth or bouillon and simmer over medium heat until reduced by about half. Add the lemon juice, lemon and lime zest and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss pasta with sauce; serve.

Chicken Milano

Ingredients

1 tablespoon butter
2 cloves garlic, minced
1/2 cup sun-dried tomatoes,
chopped
1 cup chicken broth, divided
1 cup heavy cream
1 pound skinless, boneless
chicken breast halves
salt and pepper to taste
2 tablespoons vegetable oil
2 tablespoons chopped fresh basil
8 ounces dry fettuccini pasta

Directions

In a large saucepan over low heat, melt butter; add garlic and cook for 30 seconds. Add the tomatoes and 3/4 cup of the chicken broth; increase to medium heat and bring to a boil. Reduce heat and simmer, uncovered, for about 10 minutes or until the tomatoes are tender. Add the cream and bring to a boil; stirring. Simmer over medium heat until the sauce is thick enough to coat the back of a spoon.

Sprinkle the chicken with salt and pepper on both sides. In a large skillet over medium heat, warm oil and saute chicken. Press on chicken occasionally with a slotted spatula. Cook for about 4 minutes per side or until the meat feels springy and is no longer pink inside. Transfer to a board; cover and keep warm. Discard the fat from the skillet.

In the same skillet, over medium heat, bring 1/4 cup chicken broth to a boil; stirring the pan juices. Reduce slightly and add to the cream sauce; stir in basil and adjust seasonings to taste.

Meanwhile, bring a large pot of lightly salted water to a boil. Add fettuccine and cook for 8 to 10 minutes or until al dente; drain, transfer to a bowl and toss with 3 to 4 tablespoons of the sauce.

Cut each chicken breast into 2 to 3 diagonal slices. Reheat the sauce gently if needed. Transfer the pasta to serving plates; top with chicken and coat with the cream sauce; serve.

Prego® Now and Later Baked Ziti

Ingredients

2 pounds ground beef
1 large onion, chopped
1 jar (4 pounds 3 ounces) Prego®
Fresh Mushroom Italian Sauce
1 (16 ounce) package tube-
shaped pasta (ziti), cooked and
drained
3 cups shredded mozzarella
cheese
1/2 cup grated Parmesan cheese

Directions

Cook the beef and onion in an 8-quart saucepot over medium high heat until the beef is well browned, stirring often. Pour off any fat.

Stir the sauce, ziti and 2 cups mozzarella cheese in the saucepot. Spoon the beef mixture into 2 (12 1/2 x 8 1/2 x 2-inch) disposable foil pans. Top with the remaining mozzarella and Parmesan cheeses.

Bake at 350 degrees F for 30 minutes or until the beef mixture is hot.

Chicken Spaghetti IV

Ingredients

2 tablespoons olive oil
1/4 cup sliced fresh mushrooms
1/4 cup chopped green bell pepper
1 small onion, chopped
1 pound skinless, boneless chicken breast meat - cut into strips
1 (8 ounce) package angel hair pasta
1 cup spaghetti sauce

Directions

Heat oil in a large skillet over medium high heat. Saute mushrooms, bell pepper and onion until soft; remove from skillet and set aside. Saute chicken for about 15 minutes, or until cooked through and juices run clear. Return mushroom mixture to skillet and stir all together.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return pasta to pot over medium heat and stir in spaghetti sauce; heat through, then stir in chicken mixture and heat through, stirring. Serve hot.

Creamy Zucchini with Linguine

Ingredients

1/2 cup olive oil
2 large zucchini, diced
2 cloves garlic, thinly sliced
1/2 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1 (12 ounce) package linguine pasta
1 cup whole milk
2 tablespoons chopped fresh parsley
1/2 cup freshly grated Parmesan cheese

Directions

Warm olive oil in a large skillet over medium heat. Add zucchini and garlic to hot oil, and season with salt and red pepper flakes. Cook, turning occasionally, until zucchini are well browned on all sides, about 20 minutes.

Meanwhile, bring a large pot of generously salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Stir milk into zucchini, and simmer until it is reduced by about half, about 10 minutes. Add pasta to skillet, and stir well. Sprinkle parsley and 1/4 cup Parmesan over the top, and toss. Garnish with remaining Parmesan to serve.

Easy Pasta Casserole

Ingredients

1 pound pasta
1 pound lean ground beef
1 (32 ounce) jar spaghetti sauce
8 ounces fresh mushrooms, sliced
1 1/4 cups Italian-style stewed tomatoes
1 cup shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown the beef until no longer pink; drain off grease. Add spaghetti sauce, mushrooms, and tomatoes to beef and simmer for 10 minutes or until warmed through.

In a 9x13 inch baking dish, pour in beef and tomato mixture and add pasta; mix well. Sprinkle the cheese evenly over the top.

Bake in preheated oven for 20 minutes or until the cheese starts to bubble; serve immediately.

Creamy Chicken Penne

Ingredients

2 cups penne pasta, uncooked
3/4 pound boneless, skinless
chicken breasts, thinly sliced
1/2 cup chopped onions
1 tablespoon olive oil
1 (6 ounce) package snow peas
1 small red pepper, chopped
2 teaspoons minced garlic
2 tablespoons butter
1 tablespoon flour
1 1/2 cups milk
4 ounces PHILADELPHIA Cream
Cheese, cubed
1/2 cup DIGIORNO Grated
Romano Cheese
1 tablespoon finely chopped fresh
parsley

Directions

Cook pasta as directed on package. Meanwhile, cook chicken and onions in hot oil in large skillet for 6-8 min. or until chicken is done, stirring frequently. Add snow peas, red peppers and garlic; cook and stir 1 min. Remove from heat; cover to keep warm.

Melt butter in medium saucepan. Stir in flour until well blended. Gradually stir in milk. Bring to boil; cook on medium heat 2 min. or until thickened, stirring constantly. Add cream cheese, grated cheese, salt and black pepper; cook 1-2 min. or until cream cheese is completely melted and sauce is well blended, stirring constantly.

Drain pasta; place in large bowl. Add chicken mixture and sauce; toss to coat. Top with parsley.

Eileen D's Easy and Delicious Meat Sauce

Ingredients

2 (14.5 ounce) cans
CONTADINA® Tomato Sauce
1 (12 ounce) can CONTADINA®
Tomato Paste
1 pound ground beef (lean)
2 cups water
1 tablespoon oregano
1 tablespoon basil
3/4 teaspoon garlic powder
1/2 teaspoon sugar
1/4 teaspoon onion powder

Directions

Cook beef in large saucepan over medium-high heat; drain.

Add tomato sauce, tomato paste, water and remaining ingredients.

Cover and bring to boil; reduce heat and simmer 20 minutes, stirring occasionally. Serve over pasta, if desired.

Chicken and Pasta in a Mango Cream Sauce

Ingredients

8 ounces uncooked rigatoni pasta
1 tablespoon olive oil, divided
2 skinless, boneless chicken breast halves - cubed
1 onion, sliced and separated into rings
1 green bell pepper, cut into thin strips
3 cloves garlic, minced
1 teaspoon fresh ginger, minced
1 mango - peeled, seeded and chopped
1 cup heavy cream
salt and pepper to taste
1 tablespoon grated Parmesan cheese
4 sprigs fresh parsley, for garnish

Directions

Bring a large pot of lightly salted water to a boil. Add rigatoni pasta, cook for 8 minutes, until almost done, and drain.

Heat 1/2 the olive oil in a large skillet over medium heat. Place chicken in the skillet, and cook 10 minutes, or until juices run clear. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet, and cook the onion and green pepper until tender. Mix in the garlic, ginger, and mango, and continue to cook and stir 5 minutes, or until mango is soft. Gradually mix the heavy cream into the skillet, and cook 5 minutes, until thickened.

Return the chicken to the skillet. Stir in the partially cooked pasta, and season with salt and pepper. Cook and stir 2 minutes, until ingredients are well blended and pasta is al dente. Mix in the cheese. Garnish with parsley to serve.

Mediterranean Pasta

Ingredients

1 (8 ounce) package linguine pasta
3 slices bacon
1 pound boneless chicken breast half, cooked and diced
salt to taste
1 (14.5 ounce) can peeled and diced tomatoes with juice
1/4 teaspoon dried rosemary
1/3 cup crumbled feta cheese
2/3 cup pitted black olives
1 (6 ounce) can artichoke hearts, drained

Directions

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble and set aside.

Season chicken with salt. Stir chicken with bacon in a large skillet or saucepan. Add tomatoes and rosemary, and simmer 20 minutes. Stir in feta cheese, olives and artichoke hearts and cook until heated through. Toss with fresh cooked pasta and serve warm. Garnished with extra feta if desired.

Chicken with a Twist

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup Pace® Picante Sauce
1/4 cup milk
1/2 teaspoon garlic powder
1 (8.75 ounce) can whole kernel
corn, drained
1 1/2 cups cubed cooked chicken
or turkey
4 cups hot cooked corkscrew-
shaped pasta

Directions

Mix soup, picante sauce, milk, garlic, corn, chicken and pasta in
saucepot. Heat through.

Baked Homemade Macaroni and Cheese

Ingredients

2 1/2 cups elbow macaroni
1/4 cup butter
1/4 cup all-purpose flour
4 cups milk
1/2 teaspoon salt
1 pound shredded Cheddar cheese
1/4 cup butter, melted
1 sleeve buttery round crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a boil over high heat. Stir in the macaroni, and cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Combine 1/4 cup butter, flour, milk, salt, and Cheddar cheese in a large saucepan over medium heat; cook and stir until the cheese is melted and the mixture thickens, 7 to 10 minutes. Add the macaroni and stir to coat. Pour the mixture into a 9x13 inch baking dish. Mix the 1/4 cup melted butter and crushed crackers together in a bowl; scatter the cracker mixture evenly over the macaroni mixture.

Bake in preheated oven until golden brown on top, about 45 minutes.

Pasta Pascal

Ingredients

5 tablespoons olive oil
4 cloves garlic, minced
1 onion, chopped
4 roma (plum) tomatoes, diced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
salt and pepper to taste
1 pound angel hair pasta

Directions

In a medium skillet over medium-high heat, saute garlic in oil 1 to 2 minutes. Stir in onion and cook 2 minutes more. Stir in tomatoes, oregano, basil, salt and pepper. Reduce heat to medium-low and let simmer.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 3 to 5 minutes or until al dente; drain.

Toss hot pasta with tomato mixture. Serve.

Lola's Ethereal Orzo

Ingredients

1 1/2 cubes chicken bouillon
1/4 pound uncooked orzo pasta
3 ounces roasted red peppers,
drained and chopped
6 kalamata olives, pitted and
chopped
7 ounces artichoke hearts, drained
and chopped
1/2 cup grated Parmesan cheese

Directions

Place the bouillon cubes in a medium pot filled with water, and bring to a boil. Place orzo in the pot when bouillon has dissolved, and cook 8 minutes, until al dente. Drain.

Transfer orzo to a large bowl, and toss with roasted red peppers, kalamata olives, artichoke hearts, and Parmesan.

Stracciatella

Ingredients

1 tablespoon butter
1/2 cup chopped onion
1/2 teaspoon minced garlic
12 ounces skinless, boneless
chicken breast halves - cut into
strips
3 1/2 cups chicken broth
1 cup water
1 (10 ounce) package frozen
chopped spinach
1/4 cup ditalini pasta
3 eggs
1/4 teaspoon ground black
pepper
1/8 teaspoon cayenne pepper
1/4 cup grated Parmesan cheese

Directions

Melt butter in 3-quart saucepan. Add onion and garlic; cook till onion is soft. Add chicken strips and cook 2-3 minutes or till no longer pink. Add broth, water, spinach, and pasta. Cover, increase heat to high and bring to a boil. Reduce heat; simmer covered 5-7 minutes till chicken and pasta are cooked.

Meanwhile, whisk together eggs and both peppers.

Bring soup back to a boil, and add egg mixture in a slow steady stream, using a back and forth motion. Remove from heat as soon as egg has set. Pour into 4 bowls, sprinkle each serving with cheese.

Pittsburgh Football Sunday Pasta Salad

Ingredients

1 1/2 pounds uncooked penne pasta
1/3 cup light mayonnaise
1 (8 ounce) bottle Italian-style salad dressing
1/4 teaspoon Italian seasoning, or to taste
1/4 teaspoon garlic powder, or to taste
1/4 teaspoon cayenne pepper, or to taste
salt and ground black pepper to taste
1/2 (12 ounce) package broccoli coleslaw mix
2 Roma tomatoes, diced
1 cucumber, diced
1 (3 ounce) can tuna, drained
1/4 cup shredded Cheddar cheese
1/4 cup shredded Monterey Jack cheese
2 green onions, chopped

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink. Rinse with cold water to stop the cooking process.

Combine the mayonnaise, salad dressing, Italian seasoning, garlic powder, cayenne pepper, salt, and pepper in a blender; blend until completely mixed.

Place the coleslaw mix, tomatoes, cucumber, tuna, Cheddar cheese, Monterey Jack cheese, green onions, and the cooked pasta in a large bowl; pour mayonnaise mixture into the bowl; toss to coat. Serve cold.

PHILADELPHIA Creamy Pasta Primavera

Ingredients

4 cups penne pasta, uncooked
2 tablespoons KRAFT Calorie-Wise Zesty Italian Dressing
675 grams boneless skinless chicken breasts, cut into 1-inch chunks
2 zucchini, cut into chunks
1 1/2 cups cut fresh asparagus (1 inch pieces)
1 red pepper, chopped
1 cup 25%-less-sodium chicken broth
1/2 cup PHILADELPHIA Light Cream Cheese Spread
1/4 cup KRAFT 100% Light Parmesan Grated Cheese

Directions

Cook pasta as directed on package.

Meanwhile, heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10 to 12 min. or until chicken is cooked through, stirring frequently. Add broth and cream cheese spread; cook 2 min. or until cream cheese is melted, stirring constantly. Add Parmesan cheese; mix well.

Drain pasta; return to pot. Add chicken and vegetable mixture; toss lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.)

Matzo Pizzas

Ingredients

2 matzos
1 cup Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 500 degrees F. Line baking sheet with aluminum foil.

Place matzos on prepared baking sheet. Evenly spoon Ragu® Old World Style® Pasta Sauce onto matzos, then top with cheese.

Bake 8 minutes or until cheese is melted. Serve immediately.

Pasta Salad with Poppy Seed Dressing

Ingredients

1 (16 ounce) package bow tie or small tube pasta
1 cup shredded Cheddar cheese
2 cups broccoli florets
1 cup sliced carrots
1 cup diced cucumber
1 cup halved cherry tomatoes
1/2 cup chopped green onions

DRESSING:

1/2 cup cider vinegar
1/2 cup sugar
1 garlic clove, minced
1 green onion, chopped
1/2 teaspoon ground mustard
1/2 teaspoon salt
1 cup vegetable oil
4 teaspoons poppy seeds

Directions

Cook pasta according to package directions; rinse with cold water and drain. Place in a large bowl; add cheese, broccoli, carrots, cucumber, tomatoes and onions. In a blender, combine vinegar, sugar, garlic, onion, mustard and salt; gradually add oil, blending until smooth. Add poppy seeds. Pour over pasta mixture and toss. Cover and refrigerate for at least 1 hour.

Emily's Mediterranean Pasta

Ingredients

1/2 (8 ounce) package uncooked spaghetti
1/2 cup sun-dried tomatoes, packed without oil
1 tablespoon olive oil
1/2 cup chopped red onion
3 cloves garlic, sliced
1/2 cup sliced fresh mushrooms
1/4 cup sliced green olives
1/4 cup Italian seasoned bread crumbs
freshly ground black pepper to taste

Directions

Bring a medium pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place sun-dried tomatoes into a small pot, and add water to cover. Bring to a boil over medium-high heat, and cook for about 5 minutes, or until tender. Drain, chop, and set aside.

Heat olive oil in a large skillet over medium-low heat. Fry onion and garlic in the oil until onions are transparent, about 5 minutes. Add the mushrooms and sun-dried tomatoes; cook over low heat for about 5 minutes. Throw in the spaghetti, and toss to coat. Mix in the green olives. Serve hot with bread crumbs and lots of black pepper on top.

Macaroni Salad I

Ingredients

2 cups macaroni
2 small cucumbers, chopped
2 tomatoes, chopped
1 green bell pepper, chopped
1 onion, chopped
salt to taste
ground black pepper to taste
1 3/4 cups creamy salad dressing,
e.g. Miracle Whip®,
1/4 cup milk

Directions

Cook macaroni pasta in a large pot with boiling salted water until al dente. Rinse with cool water and drain.

In a large bowl add the chopped cucumber, tomatoes, green bell pepper, and onion.

Blend the milk and creamy salad dressing together in a small bowl until smooth and to your liking of thickness.

Add cooled pasta and salad dressing mixture to large bowl of chopped vegetables. Add salt and pepper to taste.

Refrigerate until chilled. Serve.

Main Dish Macaroni Salad

Ingredients

1 cup mayonnaise
1/4 cup grated Parmesan cheese
1/4 cup chopped parsley
2 tablespoons milk
1 clove garlic, minced
2 cups corkscrew pasta
1 1/2 cups diced ham
2 cups halved cherry tomatoes

Directions

Cook pasta in a large pot of boiling water until al dente. Drain, rinse, and drain once more. Set aside.

In a large bowl, combine mayonnaise, grated cheese, parsley, milk, and garlic. Mix well. Stir in pasta, ham, and tomatoes. Chill several hours.

Tuscan Pasta and Bean Soup

Ingredients

2 tablespoons olive oil
1 small onion, chopped
1 (28 ounce) can CONTADINAB®
Recipe Ready Diced Tomatoes
with Roasted Garlic
2 (14.5 ounce) cans chicken broth
1 (15 ounce) can kidney or pinto
beans, undrained
2 teaspoons dried basil, crushed
2 tablespoons chopped fresh
parsley*
1/4 teaspoon pepper
1/2 cup dried small pasta shells or
macaroni

Directions

Heat oil in large saucepan over medium-high heat. Add onion; cook 2 to 3 minutes or until tender. Stir in tomatoes, broth, beans, 1/3 cup water, basil, parsley and pepper. Bring to boil.

Add pasta; reduce heat to low. Cook, stirring occasionally, 12 to 15 minutes or until pasta is tender.

Fried Cabbage and Egg Noodles

Ingredients

1 (16 ounce) package egg noodles
1 stick butter
1 medium head green cabbage,
chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook the egg noodles in the boiling water until the pasta is tender yet firm to the bite, about 5 minutes. Drain.

While the noodles cook, melt the butter in a large skillet over low heat. Add the cabbage to the melted butter; season with salt and pepper. Cover and cook until the cabbage begins to brown, 5 to 7 minutes. Stir the drained noodles into the cabbage; cook and stir until the noodles begin to brown, about 5 minutes.

Turkey Tetrazzini I

Ingredients

1 (8 ounce) package angel hair pasta
2/3 cup sliced onion
1/4 cup butter
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
2 cups milk
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped pimento peppers
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, chopped

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Pasta Milan

Ingredients

8 ounces penne pasta
4 ounces frozen green peas
4 ounces asparagus tips
4 ounces Gorgonzola cheese
1/3 cup heavy whipping cream
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, peas and asparagus to boiling water. Cook for 5 minutes or until pasta is al dente. Drain.

Meanwhile, crumble cheese with the cream and season with salt and pepper to taste.

In large bowl, toss pasta and vegetables with cheese mixture, stirring until the cheese has melted and the pasta is well coated with the sauce. Serve immediately.

Alphabet Soup

Ingredients

1 pound ground round
3 cubes beef bouillon
3 cups hot water
1 (46 fluid ounce) bottle spicy
vegetable juice cocktail
1 pound frozen mixed vegetables,
thawed
8 ounces uncooked alphabet
pasta
6 cups water
salt and pepper to taste

Directions

Place the meat in a large stock pot, and cook over medium-high heat until evenly brown. Drain the meat, except for about 2 tablespoons of the juices.

Dissolve the bouillon cubes in 3 cups of hot water, and add to the stock pot with the meat. Stir in spicy vegetable juice cocktail, mixed vegetables, alphabet pasta, and 6 cups of water. Simmer 20 minutes, or until pasta is tender. Season to taste with salt and pepper, and serve.

Ragu® No Frying Chicken Parmesan

Ingredients

4 boneless, skinless chicken breast halves
1 egg, beaten
3/4 cup Italian seasoned bread crumbs
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 cup shredded mozzarella cheese

Directions

Preheat oven to 400 degrees F. Dip chicken in egg, then bread crumbs.

Arrange chicken in 13 x 9-inch baking dish. Bake 20 minutes.

Pour pasta sauce over chicken; top with cheese. Bake an additional 10 minutes or until chicken is thoroughly cooked. Serve, if desired, with hot cooked pasta.

Easy Chicken Alfredo

Ingredients

1 pound uncooked linguine
2 boneless chicken breast halves,
cooked and cubed
1 (4.5 ounce) can sliced
mushrooms
1 (16 ounce) jar Alfredo-style
pasta sauce
1 (10 ounce) package frozen
mixed vegetables
1/3 cup milk

Directions

In a large pot cook fettuccini or linguini pasta in boiling salted water until al dente. Drain well.

Meanwhile, in a large saucepan over medium-low heat add cubed cooked chicken, mushrooms, Alfredo sauce, frozen vegetables, and milk. Cook until heated through.

Serve warm Alfredo sauce over cooked fettuccini or linguini noodles.

Ingredients

Shells:

- 3 cups all-purpose flour
- 1/4 cup white sugar
- 1/4 teaspoon ground cinnamon
- 3 tablespoons shortening
- 1 egg
- 1 egg yolk
- 1/2 cup sweet Marsala wine
- 1 tablespoon distilled white vinegar
- 2 tablespoons water
- 1 egg white
- 1 quart oil for frying, or as needed

Filling:

- 1 (32 ounce) container ricotta cheese
- 1/2 cup confectioners' sugar
- 1 cup chopped candied citron
- 4 ounces semisweet chocolate, chopped (optional)

Directions

In a medium bowl, mix together the flour, sugar and cinnamon. Cut in the shortening until it is in pieces no larger than peas. Make a well in the center, and pour in the egg, egg yolk, Marsala wine, vinegar and water. Mix with a fork until the dough becomes stiff, then finish it by hand, kneading on a clean surface. Add a bit more water if needed to incorporate all of the dry ingredients. Knead for about 10 minutes, then cover and refrigerate for 1 to 2 hours.

Divide the cannoli dough into thirds, and flatten each one just enough to get through the pasta machine. Roll the dough through successively thinner settings until you have reached the thinnest setting. Dust lightly with flour if necessary. Place the sheet of dough on a lightly floured surface. Using a form or large glass or bowl, cut out 4 to 5 inch circles. Dust the circles with a light coating of flour. This will help you later in removing the shells from the tubes. Roll dough around cannoli tubes, sealing the edge with a bit of egg white.

Heat the oil to 375 degrees F (190 degrees C) in a deep-fryer or deep heavy skillet. Fry shells on the tubes a few at a time for 2 to 3 minutes, until golden. Use tongs to turn as needed. Carefully remove using the tongs, and place on a cooling rack set over paper towels. Cool just long enough that you can handle the tubes, then carefully twist the tube to remove the shell. Using a tea towel may help you get a better grip. Wash or wipe off the tubes, and use them for more shells. Cooled shells can be placed in an airtight container and kept for up to 2 months. You should only fill them immediately or up to 1 hours before serving.

To make the filling, stir together the ricotta cheese and confectioners' sugar using a spoon. Fold in the chopped citron and chocolate. Use a pastry bag to pipe into shells, filling from the center to one end, then doing the same from the other side. Dust with additional confectioners' sugar and grated chocolate for garnish when serving.

Spaghetti Sauce with Meat

Ingredients

2 tablespoons olive oil
4 (3.5 ounce) links sweet Italian sausage
1/2 pound cubed flank steak
8 links pork sausage
3 onion, chopped
5 cloves garlic, minced
2 (6 ounce) cans tomato paste
2 (28 ounce) cans crushed tomatoes
2 bay leaves
1 pinch ground cinnamon
salt to taste
ground black pepper to taste
2 pounds lean ground beef
2 eggs
4 slices white bread, cut into cubes
1/2 cup grated Romano cheese
salt to taste
ground black pepper to taste
1 pinch dried parsley
2 tablespoons vegetable oil
2 (16 ounce) packages macaroni

Directions

In a large stock pot, heat olive oil over medium heat. Add Italian sausage, beef chunks, sausage links, onion, and garlic: cook and stir until meat is thoroughly done. Stir in tomato paste, crushed tomatoes, bay leaves, and cinnamon. Season with salt and pepper to taste. Simmer sauce over low heat for 1 hour.

In a large bowl, combine the ground chuck beef, eggs, bread, Romano cheese, salt and pepper, and a pinch of parsley flakes. Shape into golf ball size meatballs.

Pour vegetable oil into a large skillet. Add meatballs, and cook over medium heat until lightly browned. Place meatballs in spaghetti sauce, and simmer for 1 1/2 to 2 hours.

Cook pasta in boiling, salted water until al dente. Drain well, and transfer to a large bowl. Stir 1 cup sauce into the noodles to help prevent sticking.

Serve sauce with meatballs over pasta.

Awesome Eggplant Rollatine

Ingredients

4 eggs, lightly beaten
2 tablespoons garlic powder, divided
2 cups grated Parmesan cheese, divided
1 tablespoon Italian seasoning
salt and pepper to taste
1 cup all-purpose flour
1 cup vegetable oil for frying
2 large eggplant, peeled and sliced
1 (15 ounce) container ricotta cheese
1 cup shredded mozzarella cheese, divided
1 tablespoon dried parsley
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (28 ounce) jar tomato pasta sauce, divided

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a shallow mixing bowl combine 3 eggs, 1 tablespoon garlic powder, 1 cup Parmesan cheese, Italian seasoning, salt and pepper. In a separate, shallow dish or plate, pour the flour.

Heat oil in a large, deep skillet. Dredge eggplant slices in flour, then in egg mixture and fry slices 2 or 3 at a time in hot oil. Place fried slices on a paper towel lined plate to drain.

In a large bowl combine ricotta, 1/2 cup mozzarella, remaining 1 cup Parmesan, remaining 1 tablespoon garlic powder, 1 egg, parsley and spinach; mix well.

Spread about 1/3 of the pasta sauce in the bottom of a 9x13 inch baking dish. Place about 2 tablespoons of spinach mixture in the center of each eggplant slice and roll securely; place in prepared pan. Pour remaining pasta sauce over eggplant rolls and top with remaining 1/2 cup mozzarella cheese.

Bake in preheated oven for 30 minutes.

Pink Sauce Beef Tips

Ingredients

2 tablespoons butter
1/2 cup chopped onion
6 ounces fresh mushrooms, sliced
1/4 cup Marsala wine
1 teaspoon garlic powder
1 teaspoon Italian seasoning
4 pounds lean beef stew meat
3 cups water
1 (16 ounce) jar Alfredo-style
pasta sauce
1 (26 ounce) jar spaghetti sauce

Directions

Melt 1 tablespoon of the butter or margarine in a large skillet over medium high heat. Saute onion and mushrooms until soft. Add a sprinkle of the wine, garlic powder and seasoning and stir all together. Remove mixture from skillet. Melt remaining tablespoon of butter or margarine in skillet. Add remaining wine, garlic powder and seasonings. Add beef and saute until browned, about 7 to 10 minutes.

Add water to beef and let simmer over low heat until meat is tender. Drain off skillet liquid and reserve. Return onion/mushroom mixture to skillet; stir in Alfredo sauce and spaghetti sauce. Return 1/4 to 1/2 cup of the reserved liquid to the skillet (do not add too much, as this will make the sauce too watery). Stir all together and serve.

Philly Cheesesteak Casserole

Ingredients

1 (16 ounce) package bow tie pasta
2 tablespoons vegetable oil
2 onions, chopped
1 1/2 pounds lean ground beef
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (10.75 ounce) can milk
1 (4 ounce) can sliced mushrooms
1/2 teaspoon dried thyme
3 cups shredded sharp Cheddar cheese
salt and pepper to taste

1 cup dry bread crumbs
3 tablespoons butter or margarine, melted
1 cup shredded sharp Cheddar cheese

Directions

Preheat the oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish. Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes; drain, and set aside in a large bowl.

Heat vegetable oil in a skillet over medium heat. Sauté onions until they begin to soften. Add ground beef, and cook, stirring, until evenly browned. Drain off grease, and pour into the bowl with the pasta. Stir in the condensed soup, then measure the milk using the soup can. Add mushrooms, and thyme until well blended. Mix in 3 cups of the cheese, and season with salt and pepper. Spread into baking dish.

In a small bowl, mix together the bread crumbs and melted butter. Mix in remaining 1 cup cheese. Sprinkle the mixture evenly over the top of the baking dish.

Bake for 30 to 35 minutes in the preheated oven, or until topping is crispy and golden.

Crab and Orzo Salad

Ingredients

1 1/2 cups uncooked orzo pasta
1 pound cooked crabmeat
4 roma (plum) tomatoes, chopped
1 carrot, peeled and diced
1 medium red bell pepper, diced
1 medium green bell pepper, diced
3 green onions, chopped
1/2 cup mayonnaise
3 tablespoons chili sauce
1 tablespoon lemon juice
1 teaspoon salt
1/2 teaspoon pepper
3 drops hot pepper sauce

Directions

Bring a large saucepan of lightly salted water to a boil. Add orzo, and cook 11 minutes, or until al dente. Drain, and place in the refrigerator about 1 hour, until chilled.

In a large bowl, toss together orzo, crabmeat, tomatoes, carrot, red bell pepper, green bell pepper, and green onions.

In a small bowl, blend mayonnaise, chili sauce, lemon juice, salt, pepper, and hot pepper sauce. Pour over the orzo mixture, and toss to coat.

Rigatoni Pasta with Chorizo

Ingredients

1 (16 ounce) package rigatoni pasta
1 tablespoon butter
2 cloves garlic, minced
1 onion, diced
1 green bell pepper, diced
1 pound chorizo sausage links, sliced
2 tablespoons butter
2 tablespoons flour
2 cups whole milk
1 (14.5 ounce) can diced tomatoes, undrained
1/4 teaspoon salt
1/4 teaspoon pepper
1/4 cup Parmesan cheese, grated

Directions

Bring a large pot of lightly salted water to a boil. Add rigatoni, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat. Stir in the garlic, onion, and bell pepper. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the chorizo slices, and continue cooking until the chorizo is no longer pink in the center, about 10 minutes.

Melt the remaining 2 tablespoons butter in a saucepan over medium heat. Whisk in the flour, and cook for 5 minutes, stirring constantly. Slowly whisk in the milk, and bring to a simmer over medium-high heat. Add the diced tomatoes, salt, and pepper, then reduce the heat to medium-low, and simmer 10 minutes to thicken and smooth the sauce. Stir the cooked chorizo into the sauce along with the drained rigatoni pasta. Stir, and sprinkle with Parmesan cheese to serve.

The Hudsucker Pasta

Ingredients

2 tablespoons olive oil
3 cloves garlic, crushed
1/2 pound mushrooms, sliced
1/2 cup oil-packed sun-dried tomatoes, drained and chopped
2 cups Newman's Own Bombolina Pasta Sauce
1/4 cup dry red wine
1 tablespoon balsamic vinegar
1/4 teaspoon crushed red pepper
1/2 (8 ounce) package Neufchatel (or cream cheese), cubed
1 1/4 pounds shrimp, shelled and deveined
3/4 (16 ounce) package penne pasta
1/2 cup grated Parmesan cheese
1/4 cup pine nuts, toasted
Chopped parsley

Directions

In a 12-inch skillet over medium heat, in olive oil, saute garlic for 2 minutes. Add mushrooms; saute until tender. Add sun-dried tomatoes, Newman's Own Bombolina Pasta Sauce, wine, vinegar, and crushed red pepper; simmer 7 minutes. Add Neufchatel cheese and stir until cheese melts. Add shrimp and simmer until shrimp turns opaque throughout, about 5 minutes.

Meanwhile, cook penne according to package instructions. When al dente, place in a large serving bowl.

Top with shrimp, sauce, parmesan cheese, pine nuts, and parsley. Toss and serve immediately

Wendy's Quick Pasta and Lentils

Ingredients

1 onion, chopped
3 cloves garlic, minced
2 tablespoons olive oil
1 (19 ounce) can lentil soup
1 cup crushed tomatoes
1 (10 ounce) package frozen
chopped spinach
1 (16 ounce) package ditalini
pasta
salt to taste
ground black pepper to taste
1 pinch crushed red pepper
2 tablespoons grated Parmesan
cheese

Directions

Brown onion and garlic in oil over medium heat. Stir in lentil soup and tomatoes. Bring to boil. Stir in spinach and spices. Simmer.

Meanwhile, cook pasta in a large pot of boiling salted water until almost done. Drain. Mix pasta into lentil sauce. Cover, and keep warm for 20 minutes. Serve with Parmesan cheese.

Manicotti Italian Casserole

Ingredients

1 pound rigatoni pasta
1 pound ground beef
1 pound Italian sausage
1 (8 ounce) can mushrooms,
drained
2 (32 ounce) jars spaghetti sauce
1 1/2 pounds shredded
mozzarella cheese
thinly sliced pepperoni

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to boil. Pour in rigatoni, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Meanwhile, brown ground beef and Italian sausage in a large skillet over medium heat. With a slotted spoon, remove beef and sausage to a baking dish. Stir mushrooms, spaghetti sauce, and cooked pasta into the baking dish. Sprinkle cheese and pepperoni over the top.

Bake in preheated oven until the cheese is brown and bubbly, about 20 minutes.

Chicken and Vegetable Pasta Salad

Ingredients

1 cup seashell pasta
1 cup chopped, cooked chicken meat
3 green onions, chopped into 1 inch pieces
1 red bell pepper, chopped
1 cup sliced black olives
1 cucumber, peeled and chopped
2/3 cup Italian-style salad dressing
1/4 cup sunflower seeds (optional)

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, chicken, green onions, bell pepper, olives and cucumber.

Pour dressing over salad and toss to coat. Chill for 2 hours before serving; sprinkle with sunflower seeds if desired.

Italian Chicken Bow Tie Pasta

Ingredients

4 skinless, boneless chicken breast halves - cooked
1 (16 ounce) package farfalle pasta
1 (8 ounce) bottle Italian-style salad dressing
1 tomato, chopped

Directions

Add 2/3 cup salad dressing to the cubed chicken and stir together.

Cook pasta per package directions. Drain and rinse. Add the pasta to the chicken and dressing and toss. Pour enough dressing on to coat everything (or to your taste) and add the chopped tomato. Toss to coat. Ready to serve!

Sausage Pasta

Ingredients

1 (16 ounce) package spaghetti
1 pound fresh, ground pork
sausage
2 tomatoes, chopped
1 (6 ounce) can black olives,
drained and sliced
4 cups Cheddar cheese, shredded

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or to taste; drain.

Place sausage in a large, deep skillet. Cook over medium high heat until evenly brown; drain well.

In a large bowl, mix together cooked sausage, spaghetti, tomatoes, olives and shredded cheese. Serve.

Avocado Side Dish

Ingredients

1 (8 ounce) package uncooked spaghetti
1 avocado - pitted, peeled, and cubed
1 tablespoon lime juice
1 (15 ounce) can vegetarian chili
1/3 cup sliced green onion
2 large tomatoes, diced
1 teaspoon minced garlic
1/3 cup chopped fresh cilantro

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small bowl combine avocado and lime juice.

In a separate bowl combine chili, green onion, tomatoes, garlic and cilantro.

Serve pasta topped with chili mixture and avocado.

Mostaccioli Salad

Ingredients

1 (16 ounce) package mostaccioli pasta
1 tablespoon vegetable oil
1 1/2 cups distilled white vinegar
1 1/2 cups white sugar
1 medium onion, chopped
1 medium cucumber, chopped
1 (4 ounce) jar chopped pimento
2 teaspoons prepared yellow mustard
1 tablespoon garlic powder
1 tablespoon parsley flakes
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, gently toss together the pasta, oil, vinegar, sugar, onion, cucumber, pimento, mustard, garlic powder, parsley flakes, salt, and pepper. Cover, and refrigerate 24 hours before serving.

Vegetarian Lentil Spaghetti

Ingredients

1/4 cup dried brown lentils, rinsed and drained
1 (15 ounce) can stewed tomatoes, undrained
1 (15 ounce) can artichoke hearts in water
1/4 teaspoon cayenne pepper, divided
1/4 cup water
3 tablespoons olive oil, divided
1/4 pound thin spaghetti
4 green onions, chopped
1/2 teaspoon sesame seeds
salt and pepper to taste

Directions

Place the lentils, tomatoes and artichokes (with the liquid from the cans), 1/8 teaspoon cayenne pepper and the water into a large saucepan. Bring to a boil. Reduce heat to low and simmer until lentils are tender, about 20 minutes.

Meanwhile, bring a large pot of lightly salted water and 1 tablespoon of the olive oil to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain. Return pasta to pot and cover to keep warm.

Heat remaining 2 tablespoons olive oil in a small skillet over medium heat and cook green onions for about 3 minutes. Add 1/8 teaspoon cayenne pepper and sesame seeds and cook until the seeds are lightly browned, about 2 minutes. Set aside.

Add the lentil mixture to the pot of pasta and toss to distribute evenly. Add the green onion mixture and toss lightly again. Season with salt and pepper to taste.

Linguine with Fresh Tomatoes

Ingredients

8 ounces uncooked linguine
3 medium tomatoes, chopped
6 green onions, sliced
1/2 cup grated Parmesan cheese
1/4 cup minced fresh basil
2 garlic cloves, minced
1 teaspoon salt
1/2 teaspoon pepper
3 tablespoons butter or stick
margarine

Directions

Cook pasta according to package directions. Meanwhile, in a large serving bowl, combine the tomatoes, onions, Parmesan cheese, basil, garlic, salt and pepper. Drain pasta and toss with butter. Add to tomato mixture; toss to coat.

Emily's Manicotti

Ingredients

1/2 pound ground beef
1/2 pound pork sausage
1/2 cup chopped sweet onion
1 teaspoon minced garlic
1/4 cup Italian seasoned dry bread crumbs
1 tablespoon chopped fresh parsley
1 teaspoon dried oregano
1 (16 ounce) jar pasta sauce
1 (8 ounce) package manicotti shells
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Cook the beef and pork in a skillet over medium-high heat until evenly brown. Drain grease, and transfer meat to a large bowl. Place onion and garlic in the skillet, and cook until onion is tender. Transfer to bowl with beef. Mix the bread crumbs, parsley, and oregano into the bowl.

Spread 1/2 the pasta sauce over the bottom of the baking dish. Stuff manicotti shells with the meat mixture, arrange in the baking dish, and cover with remaining sauce.

Cover pan with foil, and bake manicotti 40 minutes in the preheated oven. Uncover, sprinkle with cheese, and continue baking 20 minutes, until bubbly.

Ingredients

1 green bell pepper, chopped
1 yellow onion, chopped
2 cups sliced and quartered pepperoni
16 ounces fresh mushrooms, sliced
1 (6 ounce) can tomato paste
1 (32 ounce) jar spaghetti sauce
1 clove garlic, peeled and minced
1 cup rigatoni pasta
1 cup rotini pasta
1 cup macaroni
1 pound ricotta cheese
2 cups shredded mozzarella cheese, divided
1/4 cup grated Parmesan cheese

Directions

In a large saucepan, combine green pepper, onion, pepperoni, mushrooms, tomato paste, spaghetti sauce, and garlic. Cover, and simmer for one hour.

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

Mix together pasta, ricotta, 1 1/2 cups mozzarella, and Parmesan. In a 9x13 inch baking dish, alternate pasta and cheese mixture and sauce mixture, ending with sauce. Top with remaining mozzarella.

Bake in preheated oven for 30 minutes. Let stand for 5 to 10 minutes before serving.

Pretty Crawfish Pasta

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 bunch fresh asparagus, trimmed and cut into 2 inch pieces
1 tablespoon olive oil
1 small red onion, chopped
1 red or green bell pepper, chopped
1 (8 ounce) package sliced fresh mushrooms
1 pint grape tomatoes, halved
1 pound peeled crawfish tails
3/4 cup herbed vinaigrette salad dressing, or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta, and cook until tender, about 8 minutes. Drain. Place a separate pan of water on to boil. Add asparagus, and cook until tender and bright green, about 3 minutes depending on thickness. Drain, and place into ice water to stop the cooking process.

Heat the olive oil in a large skillet over medium-high heat. Add the onion and bell pepper; cook and stir for about 5 minutes. Add the mushrooms and crawfish tails; cook and stir for another 10 minutes. Add the asparagus and grape tomatoes to the pan, and cook for a couple of minutes. Remove from the heat and transfer to a large serving bowl.

Mix pasta into the serving bowl along with the vinaigrette dressing. Serve immediately, or refrigerate and serve chilled.

Baked Pasta

Ingredients

1 (16 ounce) package dry pasta
1 pound lean ground beef
3 cloves garlic, minced
2 (15 ounce) cans tomato sauce
12 ounces brown gravy
1/2 cup half-and-half
1/2 cup grated Parmesan cheese
1 teaspoon dried oregano
1 teaspoon dried basil
1 cup shredded mozzarella cheese

Directions

In a Dutch oven or large frying pan, cook and stir ground beef until brown. Add garlic, tomato sauce, gravy, cream, Parmesan cheese, oregano and basil. Simmer for 30 minutes.

Meanwhile, cook pasta in a large pot of boiling water until al dente. Drain.

Combine the cooked ziti and the sauce, and spread into a greased 9x13 baking dish. Sprinkle with mozzarella cheese.

Bake at 350 degrees F (175 degrees C) for 20 to 30 minutes, until bubbly.

Jim's Birthday Pasta Salad

Ingredients

1 (16 ounce) package dry penne pasta
1 (15 ounce) can garbanzo beans, drained
1 (14 ounce) can artichoke hearts, drained
1 pint cherry tomatoes
1 lemon, zested
2 tablespoons chopped fresh basil leaves
1/2 cup Italian salad dressing, or as needed
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in pot, and cook for 10 to 12 minutes, until al dente; drain and cool.

In a large bowl, gently toss the cooked penne, garbanzo beans, artichoke hearts, cherry tomatoes, lemon zest, basil leaves, and Italian salad dressing. Season to taste with salt and pepper. Chill at least 1 hour before serving

Quick Sausage and Bell Pepper Calzones

Ingredients

1 (11.3 ounce) can refrigerated dinner rolls, at room temperature
Cornmeal for rolling
1 pound spicy Italian sausage, removed from its casing
Olive oil, for sauteing, if necessary
1 medium onion, finely chopped
1/2 large yellow bell pepper, cored and seeded, cut into small dice
1/2 large red bell pepper, cored and seeded, cut into small dice
2 large garlic cloves, minced
1 cup grated mozzarella cheese
1/4 cup grated Parmesan cheese
2 tablespoons minced fresh parsley (optional)
Olive oil, for brushing
Your favorite marinara-style pasta sauce

Directions

Separate rolls onto a cornmeal-sprinkled work surface. Cover with plastic wrap and let rest while preparing filling.

Fry sausage in a 12-inch skillet, breaking it up into small bits with a spoon, until it loses its raw color, about 5 minutes. Depending on the amount of fat in the pan, drain or add oil to equal about 2 Tbs. Add onion and peppers; saute until tender, about 5 minutes. Stir in garlic. Transfer to a bowl. Cool to room temperature; stir in cheeses and optional parsley.

Adjust oven rack to center position and heat oven to 450 degrees.

Sprinkling with cornmeal as necessary, roll out each roll into a 7-inch circle. Spoon a scant 1/2 cup of filling just below the center line, leaving a 1-inch border along the bottom half of the dough circle. Spoon filling just below the center line of the circle of dough, leaving a border along the bottom half of the circle. With wet fingertips, moisten the bottom border. Fold dough over filling and press edges together. Thoroughly seal by using fingertips to crimp and flute the edges or by pressing with the tines of a fork. Place on a large cookie sheet lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden brown, about 16 minutes (longer if frozen). Let cool slightly and serve with warm marinara sauce.

Three-Cheese Pasta Skillet

Ingredients

3 cups uncooked corkscrew-shaped pasta
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1/8 teaspoon ground black pepper
1 cup shredded two-cheese blend
1/3 cup grated Parmesan cheese
1 (2.8 ounce) can French's® French Fried Onions

Directions

Cook pasta according to package directions. Drain.

Mix soup, water, pepper, cheeses and 2/3 cup onions in skillet. Heat to a boil.

Add pasta and top with remaining onions. Cover and cook over low heat 2 minutes or until hot.

Fettuccini with Zucchini

Ingredients

1/4 cup olive oil
1 onion, chopped
1 clove garlic, minced
1/2 pound zucchini, julienned
1 red bell pepper, thinly sliced
1 green bell pepper, sliced
2 tomatoes, chopped
1/2 teaspoon salt
1 pinch cayenne pepper
8 ounces dry fettuccine pasta

Directions

Cook pasta in a large pot of boiling water until al dente. Drain.

While the pasta is cooking, prepare the vegetables. In a large skillet, heat oil over medium heat. Add onion, garlic, zucchini and peppers; saute 5 minutes. Add tomatoes, salt, and cayenne pepper. Cook over low heat 5 minutes, or until vegetables are crisp tender.

Pour vegetables over hot pasta.

Cajun Chicken Pasta

Ingredients

4 ounces linguine pasta
2 skinless, boneless chicken breast halves
2 teaspoons Cajun seasoning
2 tablespoons butter
1 red bell pepper, sliced
1 green bell pepper, sliced
4 fresh mushrooms, sliced
1 green onion, chopped
1 cup heavy cream
1/4 teaspoon dried basil
1/4 teaspoon lemon pepper
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place the chicken and the Cajun seasoning in a plastic bag. Shake to coat. In a large skillet over medium heat, saute the chicken in butter or margarine until almost tender (5 to 7 minutes).

Add the red bell pepper, green bell pepper, mushrooms and green onion. Saute and stir for 2 to 3 minutes. Reduce heat.

Add the cream, basil, lemon pepper, salt, garlic powder and ground black pepper. Heat through. Add the cooked linguine, toss and heat through. Sprinkle with grated Parmesan cheese and serve.

Brandied Shrimp with Pasta

Ingredients

1 (16 ounce) package dry fettuccini noodles
1/4 cup olive oil
1 pound shrimp, peeled and deveined
6 green onions, thinly sliced
4 cloves garlic, thinly sliced
1/4 cup brandy
2 large tomatoes, diced
1/2 cup dry white wine
1/2 cup butter
1/2 cup chopped fresh basil
2 teaspoons salt
1 teaspoon pepper
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Saute shrimp until pink. Stir in green onions, garlic and brandy. Carefully ignite brandy with a match, or the gas flame. Cook for 2 minutes. Add chopped tomatoes, and cook 2 minutes. Stir in wine and butter, and season with basil, salt and pepper. Cook for 3 minutes. Stir in Parmesan. Toss with pasta until evenly coated.

Stovetop Ham and Penne

Ingredients

12 ounces uncooked penne or medium tube pasta
1/2 cup chopped green onions
5 cloves garlic, minced
2 tablespoons butter or margarine
2 tablespoons olive or vegetable oil
1 (28 ounce) can diced tomatoes, drained
1 1/2 cups cubed fully cooked ham
1 cup sour cream
1/2 cup cubed Cheddar cheese
1/2 cup cubed Monterey Jack cheese
1/2 cup white wine or tomato juice
1 tablespoon minced fresh basil
salt and pepper to taste

Directions

Cook pasta according to package directions. Meanwhile, in a saucepan, saute onions and garlic in butter and oil until tender. Stir in the remaining ingredients; heat through. Drain pasta and place in a bowl; add ham mixture and gently toss to coat.

Fire-Roasted Tomato and Spinach Pasta

Ingredients

6 ounces linguine pasta
1 tablespoon olive oil
3 cloves garlic, minced
1 (14.5 ounce) can fire-roasted
diced tomatoes, with juice
1 (9 ounce) box frozen creamed
spinach, thawed
salt and pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan over medium heat. Stir in the garlic, and cook until softened, about 3 minutes. Stir in the fire-roasted tomatoes and bring to a simmer. Cook 1 minute before adding the creamed spinach. Cook and stir 5 minutes; season to taste with salt and pepper. Stir the drained linguine into the tomato sauce before serving.

Easy Red Pasta Sauce

Ingredients

4 tablespoons olive oil
2 cloves garlic
1/4 cup chopped onion
2 tablespoons dried parsley
1 tablespoon dried basil
ground black pepper to taste
1 (29 ounce) can Italian-style
stewed tomatoes, drained
1 pinch crushed red pepper flakes
12 ounces angel hair pasta

Directions

In a medium saucepan over low heat, warm oil and saute garlic; heat through until the garlic turns translucent, not brown. Add onion and cook over low heat until translucent; 5 to 10 minutes.

Add parsley, basil and ground black pepper; stir. Add tomatoes and cover; raise heat to medium and bring to a strong simmer. Lower heat and add red pepper flakes. Cover saucepan and cook for 25 to 35 minutes.

The sauce can be run in the food processor for 2 to 3 seconds to achieve a more uniform sauce or let the sauce cook over medium-low heat uncovered for 10 minutes or until it thickens.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 6 to 8 minutes or until al dente; drain and serve with sauce.

Slow Cooker Pork Cacciatore

Ingredients

- 2 tablespoons olive oil
- 1 onion, sliced
- 4 boneless pork chops
- 1 (28 ounce) jar pasta sauce
- 1 (28 ounce) can diced tomatoes
- 1 green bell pepper, seeded and sliced into strips
- 1 (8 ounce) package fresh mushrooms, sliced
- 2 large cloves garlic, minced
- 1 teaspoon Italian seasoning
- 1/2 teaspoon dried basil
- 1/2 cup dry white wine
- 4 slices mozzarella cheese

Directions

In a large skillet, brown chops over medium-high heat. Transfer to slow cooker.

In the same pan, cook onion in oil over medium heat until browned. Stir in mushrooms and bell pepper, and cook until these vegetables are soft. Mix in pasta sauce, diced tomatoes, and white wine. Season with Italian seasoning, basil, and garlic. Pour over pork chops in slow cooker.

Cook on Low for 7 to 8 hours. To serve, place a slice of cheese over each chop, and cover with sauce.

Summer Penne Pasta

Ingredients

1 (16 ounce) package penne pasta
1/3 pound sliced green bell peppers
1/3 pound sliced red bell peppers
1/3 pound sliced yellow bell peppers
2 tablespoons olive oil
1 zucchini, sliced
1 yellow squash, sliced
6 ounces mushrooms, chopped
1 clove garlic, minced
2 medium tomato - peeled, seeded and chopped
ground black pepper to taste
salt to taste

Directions

In a large pot cook penne pasta in boiling salted water until al dente. Drain the pasta, leaving it slightly wet.

While pasta is cooking, wash the bell peppers and cut them into 1/4 inch strips. In a large skillet over medium heat place 2 tablespoons of olive oil and saute the pepper until soft. Do not allow peppers to brown.

To the skillet, add the sliced zucchini and yellow squash and saute for 2 minutes. Add the sliced mushrooms and minced garlic and saute an additional 2 minutes, stirring frequently. Add the chopped tomatoes and remove from heat.

Dish pasta portions onto warmed plates. Add sauce to top. Sprinkle with salt and pepper to taste.

15-Minute Chicken Parmesan

Ingredients

4 fully-cooked breaded chicken cutlets*
1 (24 ounce) jar Bertolli® Vidalia Onion with Roasted Garlic Sauce
1/2 cup shredded mozzarella cheese (optional)
8 ounces pasta, cooked and drained

Directions

Preheat oven to 375 degrees F.

Arrange chicken in 9x13 inch baking dish. Pour sauce over chicken, then sprinkle with cheese. Bake 15 minutes or until heated through. Serve over hot bow ties.

Easy Pasta Salad

Ingredients

1 pound penne pasta
1 head broccoli, cut into florets
1 red bell pepper, julienned
1 (6.5 ounce) jar marinated artichoke hearts
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes. Add broccoli and cook 2 minutes more. Drain pasta and broccoli and rinse with cold water until cool.

In large bowl, combine pasta, broccoli, red bell pepper, the artichoke hearts with their marinade, Parmesan, salt and pepper. Toss, adjust seasoning and serve.

Hamburger Minestrone

Ingredients

1/2 cup small shell pasta
1 pound ground beef
1/2 cup chopped onion
3 (14.5 ounce) cans beef broth
1 (16 ounce) package frozen mixed vegetables
1 (16 ounce) can kidney beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
1 (6 ounce) can tomato paste
3 teaspoons Italian seasoning
1 teaspoon salt
1/4 teaspoon dried thyme
1/4 teaspoon dried basil
1/4 teaspoon pepper

Directions

Cook pasta according to package directions. Meanwhile, in a soup kettle or large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain.

Stir in the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Drain pasta and add to the pan. Cook 5 minutes longer or until heated through.

Wagon Train Pasta

Ingredients

3 cups uncooked wagon wheel pasta
1 egg
1/2 teaspoon salt
1/8 teaspoon minced garlic
1/8 teaspoon coarsely ground pepper
1/2 pound ground beef
2 tablespoons grated Parmesan cheese
2 tablespoons seasoned bread crumbs
1 1/2 cups meatless spaghetti sauce
1 cup shredded mozzarella cheese, divided

Directions

Cook pasta according to package directions. Meanwhile, in a large bowl, beat the egg, salt, garlic and pepper. Add beef and mix well. Sprinkle with Parmesan cheese and bread crumbs; mix gently.

Crumble beef mixture into a large skillet. Cook over medium-high heat until meat is no longer pink; drain. Stir in the spaghetti sauce. Reduce heat; cover and simmer for 2-4 minutes or until heated through.

Drain pasta; place in a serving bowl. Add beef mixture; sprinkle with 1/2 cup mozzarella cheese. Toss until pasta is well coated and cheese is melted. Sprinkle with remaining mozzarella.

Mexican Pasta

Ingredients

1/2 pound seashell pasta
2 tablespoons olive oil
2 onions, chopped
1 green bell pepper, chopped
1/2 cup sweet corn kernels
1 (15 ounce) can black beans, drained
1 (14.5 ounce) can peeled and diced tomatoes
1/4 cup salsa
1/4 cup sliced black olives
1 1/2 tablespoons taco seasoning mix
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, heat olive oil over medium heat in a large skillet. Cook onions and pepper in oil until lightly browned, 10 minutes. Stir in corn and heat through. Stir in black beans, tomatoes, salsa, olives, taco seasoning and salt and pepper and cook until thoroughly heated, 5 minutes.

Toss sauce with cooked pasta and serve.

Spinach Casserole

Ingredients

2 cups seashell pasta
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (16 ounce) package cottage
cheese
1 slice day old bread, toasted
3 tablespoons melted butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 2 quart casserole dish combine cooked pasta, spinach and cottage cheese; mix well.

In a small bowl crumble the toast and add melted butter. Sprinkle over spinach mixture.

Bake in preheated oven for 15 minutes, or until heated through.

Caribbean Pasta with Shrimp

Ingredients

4 cloves garlic, minced
1/4 cup minced shallots
1 tablespoon minced fresh ginger root
3 tablespoons olive oil
1 green bell pepper, seeded and chopped
1 1/2 cups tomato - peeled, seeded and chopped
2 teaspoons curry powder
1/2 teaspoon whole allspice berries
1/2 cup chicken stock
1/4 cup brandy-based orange liqueur (such as Grand Marnier®)
2 tablespoons soy sauce
1 tablespoon brown sugar
2 teaspoons cornstarch
2 tablespoons chile paste

8 ounces rotini pasta
1 1/2 pounds medium shrimp - peeled and deveined
1/2 cup fresh cilantro, chopped

Directions

In a small bowl, combine garlic, shallots, ginger and oil. In another small bowl, combine green pepper, tomato, curry powder, allspice, chicken stock, Grand Marnier, soy sauce, brown sugar, cornstarch, and chile paste. Cover and refrigerate both until ready to use.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat a large saute pan over high. When hot, add garlic-oil mixture. Saute until garlic begins to sizzle but has not browned. Stir the tomato mixture, then pour into the saute pan. Bring to a rapid boil and cook until it begins to thicken, about 3 minutes.

Stir in the shrimp, and toss until they become pink, about 2 minutes. Immediately add the pasta. Stir and toss until well combined and pasta is heated through. Taste and adjust seasonings, especially salt.

Transfer to a heated platter and sprinkle on the cilantro. Serve at once.

Stringy Macaroni

Ingredients

1 (8 ounce) can tomato sauce
1 (16 ounce) can canned tomatoes
1 small onion, minced
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 1/4 teaspoons dried oregano
1 (8 ounce) package medium seashell pasta
1 (16 ounce) package cottage cheese
1/2 pound mozzarella cheese, shredded
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Combine the tomato sauce, canned tomatoes, minced onion, salt, pepper and oregano in a saucepan. Cover and simmer for 20 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta shells and cook for 8 to 10 minutes or until al dente. Drain and rinse with cool water.

Put a layer of cooked shells in a greased 3 quart casserole dish. After the shells, you put in the cottage cheese and spread it out to cover all the shells. Layer on the sauce, then another layer of shells, then the mozzarella cheese and more sauce. Add the last layer of shells, the parmesan, and finish with a layer of sauce.

Bake in preheated oven for 45 minutes.

Chili-Stuffed Baked Potatoes

Ingredients

1 pound ground beef
1 small onion, chopped
2 cups RaguB® Old World StyleB® Pasta Sauce
4 large potatoes, baked and split
1 tablespoon chili powder
1 (19 ounce) can red kidney beans, rinsed and drained

Directions

Brown ground beef with onion in 12-inch skillet, stirring occasionally, 8 minutes or until onion is tender; drain if desired. Stir in chili powder and cook 30 seconds. Stir in beans and RaguB® Old World StyleB® Pasta Sauce. Bring to a boil over high heat. Reduce heat to low and simmer, stirring occasionally, 5 minutes or until heated through.

Evenly top hot potatoes with ground beef mixture. Garnish, if desired, with diced avocado, sour cream and shredded cheddar cheese.

Chicken Parmesan Casserole

Ingredients

2 cups rotini pasta
1 (12 ounce) can chicken chunks,
drained
1 cup shredded mozzarella
cheese
2 cups marinara sauce
1/2 cup seasoned bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Stir together the rotini, chicken, and mozzarella cheese in a large casserole dish. Pour the marinara sauce over the pasta mixture; sprinkle with bread crumbs. Cover the dish with aluminum foil.

Bake in the preheated oven until the cheese is entirely melted, about 35 minutes.

Penne and Vodka Sauce

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons butter
1/4 pound thinly sliced pancetta
bacon, chopped
1/3 cup vodka
1/2 cup heavy whipping cream
1 1/2 cups tomato sauce
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter or margarine in a large skillet over medium heat. Add pancetta, and saute until lightly browned. Add vodka and stir until it is reduced by half, about 4 to 5 minutes. Stir in tomato sauce and cream. Simmer uncovered for 10 to 12 minutes. Stir every few minutes.

Stir in pasta, and heat through. Serve with Parmesan cheese.

Hawaiian Style Pasta

Ingredients

1 (8 ounce) package radiatore
pasta
1 cup tomato pasta sauce
2 slices fresh pineapple, cut into
pieces
2 cups chopped salami

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan over medium heat, toss cooked pasta with tomato pasta sauce, pineapple and salami. Cook, stirring occasionally, until sauce begins to bubble, about 10 minutes.

Sweet and Spicy Pork and Napa Cabbage Stir-Fry

Ingredients

12 ounces dry Chinese noodles
3 tablespoons soy sauce
3/4 cup sweet chili sauce
1/2 teaspoon garlic powder
1/4 teaspoon ground ginger
3 tablespoons sesame oil
1/2 cup soy sauce
1/2 teaspoon garlic powder
1 (1 pound) pork loin, cut into 2-inch strips
2 tablespoons cooking oil
2 onions, cut into bite-size pieces
1/8 teaspoon crushed red pepper flakes
3 tablespoons sweet chili sauce
3 cups chopped napa cabbage
3/4 cup sliced celery
1 cup sliced carrots
3 red bell peppers, chopped
2 teaspoons cornstarch
1/4 cup cold water

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the Chinese noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Whisk together the 3 tablespoons soy sauce, 3/4 cup sweet chili sauce, 1/2 teaspoon garlic powder, the ground ginger, and the sesame oil in a large bowl; add the drained Chinese noodles and toss to coat; set aside

Whisk together the 1/2 cup soy sauce and 1/2 teaspoon garlic powder in a large bowl; add the pork and stir to coat. Allow to marinate 5 minutes.

Heat the cooking oil in a wok or a large, deep skillet over medium-high heat. Add the pork, onions, and red pepper flakes to the oil; cook until the pork is browned completely. Stir in 3 tablespoons sweet chili sauce, the napa cabbage, celery, carrots, and bell peppers; cook and stir until vegetables are completely heated, about 5 minutes. Whisk together the cornstarch and water and add to the stir fry, stirring until the mixture thickens. Serve the stir-fry over the noodles.

Colorful Seafood Pasta Salad

Ingredients

1 1/2 (8 ounce) packages tri-color pasta
3 stalks celery
1 pound imitation crabmeat
1 cup frozen green peas
1 cup mayonnaise
1 1/2 tablespoons SLENDA® No Calorie Sweetener, Granulated
2 tablespoons white vinegar
3 tablespoons milk
1 teaspoon salt
1/4 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse under cold water until cool and drain.

While pasta is cooking, chop celery and crabmeat. Run hot water over peas to defrost.

In a large bowl, whisk together the mayonnaise, SLENDA® Granulated Sweetener, vinegar, milk, salt and pepper. Add the pasta, celery and crabmeat and stir until evenly coated. Adjust the salt, SLENDA® Granulated Sweetener or mayonnaise to suit your taste. Chill several hours before serving.

Turkey Soup with Root Vegetables

Ingredients

1 roast turkey carcass, cut into pieces
12 cups cold water
3 stalks celery, chopped
2 carrots, chopped
1 Spanish onion, chopped
1/4 bunch Italian parsley
2 bay leaves
12 whole black peppercorns

2 tablespoons olive oil
1 red onion, chopped
2 stalks celery, diced
2 carrots, diced
1 large parsnip, peeled and diced
1/2 pound rutabagas, peeled and diced
2 cloves garlic, minced
2 tablespoons minced Italian parsley
salt and black pepper to taste
1 cup uncooked orzo pasta

Directions

Bring the turkey carcass and water to a boil in a large pot over high heat. Skim off and discard any scum that forms. Add the chopped celery, chopped carrots, chopped Spanish onion, 1/4 bunch parsley, bay leaves, and peppercorns and return to a simmer. Reduce heat to medium-low and simmer uncovered for 3 hours. Strain the turkey broth through a mesh sieve and skim off any fat that floats to the surface.

Heat the olive oil in a large pot over medium heat. Stir in the red onion; cook until the onion has softened and turned translucent, about 5 minutes. Add the diced celery, diced carrots, parsnip, and rutabaga; cook 5 minutes more. Stir in the garlic and chopped parsley, and cook for 1 minute more. Pour in the turkey broth, season to taste with salt and pepper, and bring to a simmer over high heat.

Reduce heat to medium-low and simmer until the vegetables are nearly tender, 15 to 20 minutes. Stir in the orzo and cook until just tender, about 7 minutes. Cover and remove the pot from the heat. Let stand until the orzo is tender, about 5 minutes.

PHILLY Pesto Pasta

Ingredients

2 cups rotini pasta, uncooked
2 cups sliced fresh mushrooms
1 teaspoon oil
1/4 cup PHILADELPHIA Cream
Cheese Spread
2 tablespoons pesto
1/2 cup cherry tomatoes, halved
1 tablespoon fresh basil

Directions

Cook pasta as directed on package.

Meanwhile, cook and stir mushrooms in hot oil in large skillet 5 to 7 minutes or until mushrooms are tender. Add cream cheese spread and pesto; cook 5 minutes or until cream cheese is melted and mixture is well blended, stirring frequently.

Drain pasta. Add to skillet along with tomatoes and basil; mix lightly.

Tortellini-Vegetable Toss

Ingredients

1 (25.75 ounce) jar Prego®
Chunky Garden Combination
Italian Sauce
1 (16 ounce) package frozen
vegetable combination (broccoli,
cauliflower, carrots)
1 (16 ounce) package frozen
cheese-filled tortellini, cooked and
drained
grated Parmesan cheese

Directions

Heat the pasta sauce in a 3-quart saucepan over medium heat to a boil. Stir in the vegetables. Cover and cook for 10 minutes or until the vegetables are tender-crisp, stirring occasionally.

Put the tortellini in a large serving bowl. Pour the vegetable mixture over the tortellini. Toss to coat. Serve with the cheese.

Microwave Macaroni and Cheese

Ingredients

8 ounces macaroni
2 tablespoons butter
2 1/2 tablespoons chopped onion
16 ounces cubed processed
cheese food
3/4 cup milk
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook the elbow macaroni until al dente. Drain.

In a 2 quart microwave safe covered casserole dish, saute the onions and butter or margarine on high for 3 to 4 minutes.

Add the cooked and drained pasta, milk, and cubed cheese and stir. Cook for 11 to 12 minutes on high stirring at 4, 8, and 11 minutes. The mixture will still be runny at this stage. Add salt and pepper to taste.

Let stand for 5-8 minutes before serving. The sauce will thicken upon standing.

Lobster Ravioli in Tomato Cream Sauce with

Ingredients

For the Shrimp Stock:

1/2 pound unpeeled large shrimp
1 yellow onion, quartered
2 stalks celery with leaves, cut into pieces
1 lemon, halved
1 tablespoon dried basil
1 tablespoon dried oregano
1 tablespoon dried thyme
2 tablespoons whole black peppercorns
1/2 cup chopped fresh flat-leaf parsley
3 cups water

For the Sauce:

1 tablespoon unsalted butter
1 shallot, minced
2 cloves garlic, minced
2 teaspoons lemon zest
1 teaspoon kosher salt
1/4 teaspoon freshly ground black pepper
1 cup white wine
1 cup canned petite diced tomatoes
1/2 cup heavy cream
salt and freshly ground black pepper to taste
16 lobster ravioli

For Garnish:

1 tablespoon chopped fresh flat-leaf parsley
1 teaspoon lemon zest

Directions

Peel and devein the shrimp, reserving the shells and heads. Chop the shrimp into bite-size pieces.

To make the shrimp stock, combine the shrimp shells and heads, onion, and celery in a large pot. Squeeze the lemon juice into the pot, then add the lemon halves as well. Add the dried basil, oregano, thyme, peppercorns, 1/2 cup parsley, and 3 cups of water. Cover the pot and bring to a boil. Reduce heat and simmer, uncovered, for 1 hour, skimming away any foam or impurities that have risen to the surface. Strain the shrimp stock and set aside.

Heat the butter in a large skillet over medium heat. Cook the shrimp pieces until pink and almost cooked through, 1 to 2 minutes. Remove and set aside. Add the shallots to the pan; cook and stir until the shallots have softened and turned translucent, about 5 minutes.

Stir in the garlic, lemon zest, salt, and ground pepper. Cook for thirty seconds, then add the white wine. Bring to a boil and cook until the white wine is reduced by half, about 5 minutes. Add the shrimp stock to the pan, bring it to a boil, and simmer until the sauce is reduce by half, about 15 minutes.

Meanwhile, fill a large pot with heavily salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 3 to 4 minutes. Drain well, reserving a little pasta-cooking water to thin the sauce, if necessary.

Stir the diced tomatoes and cream into the shrimp sauce and heat through. Return the shrimp to the pan, taste the sauce, and season to taste with salt and pepper. Fold the ravioli into the sauce.

Place four ravioli onto each of four warmed pasta bowls or plates and top with sauce. Garnish the pasta with chopped parsley and lemon zest.

Group Effort Pasta

Ingredients

1 pound dry fettuccine pasta
1/4 cup olive oil
1 red bell pepper, diced
2 cups baby spinach leaves
1/2 cup shredded white Cheddar cheese
freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the fettuccine pasta, and cook until al dente, 10 to 12 minutes; drain.

Toss pasta with olive oil, red bell pepper, baby spinach, and white Cheddar. Season with black pepper. Good hot or cold.

Chicken and Tomato Angel Hair

Ingredients

1 (8 ounce) package angel hair pasta
1 1/2 tablespoons olive oil
1 clove garlic, peeled and minced
1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
2 cups water
2 cubes chicken bouillon
3 large tomatoes, cut into wedges
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 5 to 6 minutes or until al dente. Remove from heat, drain, and return to pot.

Heat oil in a large skillet over medium heat, and saute garlic 2 to 3 minutes. Stir in chicken, and cook until no longer pink and juices run clear. Drain, and set aside.

Bring 2 cups water to a boil in a small saucepan, and dissolve bouillon cubes.

Place pot with pasta over low heat, and mix in chicken, water with dissolved bouillon cubes, and tomatoes. Cook and stir for about 5 minutes, until heated through. Sprinkle with Parmesan cheese to serve.

Quick Ziti with Swiss Cheese and Ham

Ingredients

1 (16 ounce) package ziti pasta
8 slices Swiss cheese, diced
8 slices ham, chopped
2 tablespoons vegetable oil

Directions

Bring a large pot of lightly salted water to a boil. Add the ziti pasta, and cook for 8 minutes, or until tender. Drain.

Meanwhile, heat the oil in a small skillet over medium-high heat. Fry the ham in the oil until browned, stirring constantly. Remove from the heat and set aside. When the pasta is done and drained, mix in the ham and Swiss cheese until cheese is melted.

Fresh Tomato Pasta

Ingredients

1 medium tomato
1 (8 ounce) package dry pasta
1 clove garlic
1 teaspoon dried basil
1 tablespoon vegetable oil

Directions

Place the garlic clove in a pot of salted water, bring the water to boil and add the rigatoni. Cook until al dente. Drain well. Return the pasta to the pot it was cooked in.

While pasta is cooking chop the tomato into 1 inch chunks and place them in a small bowl. Sprinkle the tomato chunks with basil and pour oil over the tomato. Place tomatoes in the pot with pasta. Toss well and eat while warm.

Seafood Lasagna II

Ingredients

9 lasagna noodles
1 tablespoon butter
1 cup minced onion
1 (8 ounce) package cream cheese, softened
1 1/2 cups cottage cheese
1 egg, beaten
2 teaspoons dried basil leaves
1/2 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 (10.75 ounce) cans condensed cream of mushroom soup
1/3 cup milk
1/3 cup dry white wine
1 (6 ounce) can crabmeat, drained and flaked
1 pound cooked small shrimp
1/4 cup grated Parmesan cheese
1/2 cup shredded sharp Cheddar cheese

Directions

Bring a pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain, and rinse in cold water. Preheat oven to 350 degrees F (175 degrees C).

In a skillet, cook onion in butter over medium heat until tender. Remove from heat, and stir in cream cheese, cottage cheese, egg, basil, and salt and pepper.

In a medium bowl, mix together the soup, milk, wine, crabmeat, and shrimp.

Lay 3 cooked lasagna noodles on the bottom of a 9x13 inch baking dish. Spread 1/3 of the onion mixture over the noodles. Then spread 1/3 of the soup mixture over the onion layer. Repeat the noodle, onion, soup layers twice more. Top with Cheddar cheese and Parmesan cheese.

Bake in preheated oven for 45 minutes, or until heated through and bubbly.

Macaroni and Peppers in White Sauce

Ingredients

1 pound spaghetti
2 onions, minced
2 red bell peppers, diced
2 green bell peppers, diced
2 yellow bell peppers, diced
1 cube chicken bouillon, crumbled
1 cup white wine
1/2 teaspoon dried oregano
1/2 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground nutmeg
12 ounces crumbled feta cheese
7 ounces Gouda cheese, shredded
2 (8 ounce) containers creme fraiche

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a large skillet over medium heat, cook onions until translucent. Stir in peppers and cook until just tender. Stir in bouillon cube, wine, oregano, paprika, salt, pepper and nutmeg. Simmer 20 minutes, until thickened.

Reduce heat to low and stir in feta, Gouda and creme fraiche. When cheese is melted, toss sauce with pasta and serve.

Broccoli with Rigatoni

Ingredients

8 tablespoons olive oil
2 tablespoons butter
4 cloves garlic, minced
1 pound fresh broccoli florets
1 cup vegetable broth
1 cup chopped fresh basil
1 pound rigatoni pasta
2 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Drain.

In large skillet heat oil and butter. Gently brown garlic, add broccoli and saute gently for 2 to 3 minutes. Add broth; cover and simmer until broccoli is tender.

Toss the broccoli mixture with the basil and cooked pasta. Serve with grated Parmesan cheese on top.

Broccoli and Garlic Penne Pasta

Ingredients

1 cup Swanson® Chicken Broth
1/2 teaspoon dried basil leaves,
crushed
1/8 teaspoon ground black
pepper
2 cloves garlic, minced
3 cups broccoli flowerets
4 1/2 cups hot cooked penne
pasta (medium tube-shaped
pasta), cooked without salt
1 tablespoon lemon juice
2 tablespoons grated Parmesan
cheese

Directions

Mix broth, basil, pepper, garlic and broccoli in skillet. Heat to a boil. Cover and cook over low heat for 3 minutes or until broccoli is tender-crisp.

Add pasta and lemon juice. Toss to coat. Serve with cheese.

California Chicken Spaghetti

Ingredients

1 (16 ounce) package uncooked angel hair pasta
3 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into strips
2 tablespoons chopped garlic
2 tablespoons dried basil
2 tablespoons Cajun-style blackened seasoning
salt and pepper to taste
10 roma (plum) tomatoes, diced
2/3 cup crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 8 minutes or until al dente. Drain.

Heat olive oil in a large skillet over medium heat. Add chicken pieces, and cook, stirring until browned on the outside. Stir in the garlic, basil, Cajun seasoning, salt, and pepper, then mix in the tomatoes. Cook until tomatoes are semi soft, and chicken is cooked through. Toss with pasta, and serve with crumbled feta cheese on top.

Tri-Colored Pasta with Feta Cheese

Ingredients

1 (16 ounce) package dry rainbow radiatore pasta
1 cup sliced black olives
1 (6.5 ounce) jar artichoke hearts, drained and quartered
8 ounces feta cheese, broken into 1/2 inch pieces
3 cloves garlic, minced
4 tablespoons olive oil
1 tablespoon red wine vinegar
1/2 cup red bell pepper, diced
ground black pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, olives, artichoke hearts, feta cheese, garlic, olive oil, red wine vinegar, bell pepper and black pepper to taste. Toss together and refrigerate 1-4 hours before serving.

Black Pepper Angel Hair Pasta with Smoked

Ingredients

- 4 cups heavy whipping cream
- 1 cup clam juice
- 1 cup dry white wine
- 6 cloves garlic
- 2 teaspoons whole black peppercorns
- 2 tablespoons chopped fresh dill weed
- 1 tablespoon white wine vinegar
- 3/4 cup grated Parmesan cheese
- 1 pound angel hair pasta
- 2 teaspoons salt
- 8 ounces smoked salmon
- 1 cup heavy whipping cream
- 1 cup sour cream
- 4 sprigs fresh dill weed

Directions

In a large saucepan, reduce 4 cups heavy cream at a gentle simmer until it is half its original volume.

Meanwhile, in a smaller pot, combine clam juice, wine, garlic, peppercorns, salt, 2 tablespoons dill, and vinegar. Reduce at a rolling boil to half its original volume. Strain, and dispose of garlic and peppercorns. Add wine reduction to reduced cream. Reserve.

With an electric mixer, whip 1 cup cream to medium peaks. Add sour cream, and whip until blended.

In boiling, lightly salted water, cook pasta until al dente. Drain, and cool by running cold water through it to halt cooking.

In a 10 to 12 inch saute pan, heat cream/wine sauce to boil, then whisk in parmesan until well blended. Sauce will continue to reduce quickly. Add cooked pasta to sauce, and toss to coat evenly. Divide between 4 dishes, topping each with 2 ounces smoked salmon, a dollop whipped sour cream mixture, and a sprig of dill.

Classic Macaroni and Cheese

Ingredients

1 (16 ounce) package macaroni
1 pound sharp Cheddar cheese,
sliced
1 tablespoon butter
salt and pepper to taste
1 (12 fluid ounce) can evaporated
milk

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Grease a 2 quart casserole dish. Place a quarter of the macaroni in the bottom, followed by an even layer of one-quarter of the cheese slices. Dot with butter and season with salt and pepper. Repeat layering three times. Pour evaporated milk evenly over the top of all.

Bake, uncovered, for one hour, or until top is golden brown.

Pastachutta

Ingredients

1 (16 ounce) package spaghetti
1/4 cup butter
4 cloves garlic, thinly sliced
1 (8 ounce) package fresh mushrooms, sliced
1 onion, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain, but do not rinse.

Meanwhile, melt butter in a large skillet over medium-high heat. Saute garlic, mushrooms and onion until tender. Toss with cooked spaghetti. Season with salt and pepper to taste.

Pork with Linguine and Blue Cheese Mushroom

Ingredients

4 ounces linguine pasta
1 tablespoon butter
1 pound pork tenderloin, cut into 1 inch medallions
2 tablespoons butter
1/2 pound fresh mushrooms, sliced
1 cup chicken broth
1/2 cup crumbled blue cheese
1/4 teaspoon salt
1/3 cup water
1 tablespoon cornstarch

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt 1 tablespoon of butter in a skillet over medium heat. Add the pork tenderloin, and cook until meat is no longer pink inside. Remove from skillet and keep warm.

Melt 2 tablespoons of butter in the same skillet over medium-high heat; stir in mushrooms and cook until tender. Pour in chicken broth and bring to a simmer. Once the broth is hot, stir the blue cheese and salt until the cheese has melted.

Mix together the water and cornstarch and slowly add to the simmering broth. Cook for 1 minute until thick and clear, stirring continually. Serve over linguine and pork medallions.

Roast Beef Stuffed Shells

Ingredients

12 ounces jumbo pasta shells
1 1/2 pounds thinly sliced deli
roast beef
4 (10.25 ounce) cans beef gravy
1 (10 ounce) bottle cream-style
horseradish sauce
8 ounces shredded Cheddar
cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease 2 - 9x13 inch baking dishes.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta shells, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink and place shells on a sheet of wax paper to cool.

Combine the roast beef and the gravy in a large saucepan and place over medium-low heat. Cook for 10 minutes or until heated through.

Use a slotted spoon to fill each shell with roast beef, draining off as much gravy as possible. Spread about 1 1/2 teaspoons of horseradish sauce on top of the beef in each shell. Place the shells in the greased baking dishes, and top with the remaining gravy. Sprinkle the Cheddar cheese evenly over the stuffed shells. Bake, uncovered, until the cheese is melted and the filling is hot and bubbly, about 20 minutes.

Turkey Bake with Whole Wheat Pasta

Ingredients

1 (16 ounce) container low-fat ricotta cheese
1 (8 ounce) package shredded low-fat mozzarella cheese
2 cloves garlic, minced, or more to taste
salt and ground black pepper to taste
1 (1 pound) package whole-wheat penne pasta
1 pound ground turkey
1 (13.5 ounce) jar spaghetti sauce

Directions

Preheat an oven to 300 degrees F (150 degrees C).

Stir the ricotta cheese, mozzarella cheese, garlic, salt, and pepper in a bowl; set aside on counter to allow to come to room temperature.

Bring a pot of water to a boil; cook the penne in the boiling water until cooked through yet firm to the bite, about 11 minutes. Drain and transfer to a large mixing bowl.

While the pasta cooks, place a skillet over medium heat. Crumble the turkey into the skillet; cook and stir until the turkey is completely browned. Drain and add to the pasta.

Spread 2 tablespoons of the spaghetti sauce into the bottom of a 13x9-inch baking dish; stir the rest of the spaghetti sauce into the pasta and turkey mixture. Spoon about half of the pasta mixture into the baking dish; top with the cheese mixture and spread into an even layer. Spread the remaining pasta mixture over the cheese layer. Cover with aluminum foil if desired.

Bake in the preheated oven until slightly brown on top, about 30 minutes.

Ryan's Fantastic Spaghetti Sauce

Ingredients

1 2/3 pounds lean ground beef
1/2 cup distilled white vinegar
2 onions, chopped
1/2 cup Italian seasoning
2 (14.5 ounce) cans whole peeled tomatoes, sliced
2 (6 ounce) cans tomato paste
1 green bell pepper, chopped
1/2 cup Worcestershire sauce
1/4 cup soy sauce
10 drops hot pepper sauce
3 cups tomato sauce
1 (16 ounce) package penne pasta

Directions

In a large Dutch oven over high heat add chopped beef, vinegar, chopped onion, and Italian seasoning. Stir until brown. Add the sliced tomatoes, tomato paste, and chopped green bell pepper, and stir. Reduce heat to medium and cook for 15 minutes.

Stir in the Worcestershire sauce, soy sauce, and hot pepper sauce. Stir in the tomato sauce. Allow mixture to simmer for 10 minutes.

While sauce simmers cook penne pasta in a large pot of boiling salted water until al dente. Drain well.

Add warm pasta to sauce and toss well. Let stand for 15 minutes to allow maximum blending of flavors. Serve hot.

Thai Noodle Salad

Ingredients

1 (12 ounce) package angel hair pasta
3 cups shredded napa cabbage
4 large carrots, shredded
1 small green bell pepper, chopped
1 small red bell pepper, chopped
1 small yellow bell pepper, chopped
1 bunch fresh cilantro, chopped
1 bunch fresh green onions, chopped
1/2 cup chopped peanuts
2 tablespoons toasted black sesame seeds
8 ounces frozen cooked shrimp, thawed and drained

1/4 cup peanut butter
2 tablespoons tahini
1/4 cup rice wine vinegar
1/4 cup sweet chili sauce
5 tablespoons soy sauce
1 teaspoon sesame oil
1 teaspoon brown sugar
1 teaspoon garlic powder
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Break pasta into small pieces and add to boiling water; cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss together the pasta, cabbage, carrots, green, red and yellow bell peppers, 1/2 of the cilantro, 1/2 of the onions, and shrimp.

In a small bowl, stir together the peanut butter, tahini, rice wine vinegar and sweet chile sauce. Season with soy sauce, sesame oil, brown sugar, garlic powder, salt and pepper. Ten minutes before serving, toss the sauce with the cabbage mixture until evenly coated. Garnish with remaining cilantro, green onions, peanuts and black sesame seeds.

Andrea's Pasta Fagioli

Ingredients

3 tablespoons olive oil
1 onion, quartered then halved
2 cloves garlic, minced
1 (29 ounce) can tomato sauce
5 1/2 cups water
1 tablespoon dried parsley
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano
1 teaspoon salt
1 (15 ounce) can cannellini beans
1 (15 ounce) can navy beans
1/3 cup grated Parmesan cheese
1 pound ditalini pasta

Directions

In a large pot over medium heat, cook onion in olive oil until translucent. Stir in garlic and cook until tender. Reduce heat, and stir in tomato sauce, water, parsley, basil, oregano, salt, cannellini beans, navy beans and Parmesan. Simmer 1 hour.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Stir into soup.

Tuna and Red Pepper Sauce

Ingredients

8 ounces roasted red bell peppers, diced
1 (6 ounce) can tuna, drained
1/4 cup chopped parsley
1/4 cup olive oil
2 teaspoons capers
2 teaspoons minced garlic
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 pound seashell pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

In large serving bowl, combine roasted red peppers, tuna, parsley, olive oil, capers, garlic, and salt and pepper.

Drain pasta. Toss immediately with tuna mixture.

Frugal Pumpkin Pasta

Ingredients

1 (16 ounce) package spaghetti
2 tablespoons olive oil
3 cloves garlic, minced
1/2 red onion, chopped
2 cups chicken stock
1 (15 ounce) can pumpkin puree
1/2 cup fat free half-and-half
1 dash hot pepper sauce
1 pinch ground cinnamon
1 pinch ground nutmeg
salt and ground black pepper to taste
1 (8 ounce) package goat cheese, crumbled

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the chicken stock, pumpkin puree, and half-and-half. Season with hot pepper sauce, cinnamon, nutmeg, salt, and pepper. Reduce heat to medium-low and simmer until sauce has thickened, about 4 minutes. Toss goat cheese into pumpkin sauce and heat through. Serve over pasta.

BBQ Chili Pasta

Ingredients

1 (8 ounce) package rotini pasta
1 tablespoon olive oil
1 onion, chopped
8 ounces ground turkey
1 green bell pepper, chopped
1 (15 ounce) can whole kernel corn, drained
1 tablespoon chili powder
1 tablespoon dried oregano
1/2 teaspoon salt
1 (8 ounce) can tomato sauce
3/4 cup barbecue sauce

Directions

In a large pot with boiling salted water cook rotelle pasta until al dente. Drain.

Meanwhile, in a large non-stick skillet heat oil over medium-high heat, add onion and cook until onion for 2 minutes, or until softened. Add ground turkey and cook until no pink remains, about 3 to 4 minutes. Stir in chopped green bell pepper, corn, chili powder, dried oregano, salt, tomato sauce, and BBQ sauce. Bring mixture to a boil. Reduce heat to medium and simmer until slightly thickened, about 3 to 4 minutes, stirring occasionally.

In a large serving bowl, combine the turkey mixture with the pasta. Serve immediately.

Tomato-Feta Bow Ties

Ingredients

1 cup uncooked bow tie pasta
1 teaspoon dried oregano
3/4 teaspoon minced garlic
1/4 teaspoon salt
1/8 teaspoon crushed red pepper flakes
1 1/2 teaspoons olive oil
1/4 cup white wine or chicken broth
1 1/2 cups seeded, chopped tomatoes
1/2 cup crumbled feta cheese
2 tablespoons sunflower kernels, toasted
2 tablespoons minced fresh parsley

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the oregano, garlic, salt and pepper flakes in oil for 1 minute. Add wine or broth; bring to a boil. Reduce heat; simmer, uncovered, for 2 minutes.

Stir in the tomatoes and cheese. Cover and simmer for 10 minutes. Drain pasta; toss with tomato mixture. Sprinkle with sunflower kernels and parsley.

Farfalle Special

Ingredients

1 1/2 tablespoons butter
2 slices bacon
1 onion, sliced
3/4 cup fresh mushrooms,
quartered
3/4 cup heavy cream
1 teaspoon salt
1 pinch black pepper
2 ounces Roquefort cheese
1 (4 ounce) can tomato sauce
18 ounces farfalle (bow tie) pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, cook bacon and onion in the butter for 7 to 8 minutes. Add mushrooms and cook 2 to 3 minutes more. Stir in the heavy cream, salt, pepper, Roquefort cheese and tomato sauce; cook for 5 minutes, stirring continuously. Pour over cooked farfalle pasta and serve.

Lena's Minestrone

Ingredients

6 potatoes, peeled and cubed
6 carrots, chopped
4 stalks celery, chopped
1 onion, chopped
2 cloves garlic, minced
1 (15 ounce) can kidney beans
3/4 cup tomato paste
2 1/2 quarts water
1 1/2 cups seashell pasta
1 teaspoon dried oregano
1 teaspoon dried basil
salt and pepper to taste

Directions

In a large pot combine the potatoes, carrots, celery, onion, garlic, beans, tomato paste and water. Cook over medium heat until all the vegetables are tender.

Transfer soup to a food processor or blender and puree until smooth.

Return soup to pot and stir in pasta. If desired add additional water to thin soup. Stir in the oregano and basil. Season to taste with salt and pepper. Cook over medium heat until pasta is al dente. Serve hot topped with freshly grated Romano.

Pesto Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 small onion, chopped
1 (16 ounce) package frozen chopped spinach, thawed
7 ounces basil pesto
30 ounces ricotta cheese
1 egg
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground nutmeg
2 cups mozzarella cheese, shredded
9 ounces Alfredo-style pasta sauce
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente; drain.

In large skillet over medium heat, saute onion in the olive oil until tender. Add spinach and stir. Remove from heat and stir in the pesto. In a large bowl mix ricotta cheese, egg, salt, pepper and nutmeg.

In a 3 quart greased baking dish, layer the noodles then the spinach mixture, followed by the ricotta mixture. Sprinkle with mozzarella. Repeat the layers ending with noodles on top. Spread the Alfredo sauce over the top and sprinkle with parmesan.

Cover with foil and bake in a preheated oven for 45 to 55 minutes.

Shrimp and Sugar Snap Peas

Ingredients

1 (16 ounce) package uncooked linguini pasta
2 tablespoons olive oil
1 teaspoon chili oil
1 1/2 pounds medium shrimp, peeled and deveined
1 pound sugar snap pea pods
2 large cloves garlic, minced
1 1/2 cups dry white wine
1/4 cup reserved pasta water
1 tablespoon unsalted butter
1 tablespoon fresh lemon juice
1/3 cup chopped fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add linguini pasta, and cook for 8 to 10 minutes or until al dente. Drain, reserving 1/4 cup liquid.

Heat the olive oil and chili oil in a wok over medium-high heat. Mix in the shrimp, pea pods, and garlic. Cook and stir 2 minutes, until shrimp are almost opaque. Remove from heat, and set aside.

Pour the wine into the wok, and bring to a boil. Cook until reduced by 1/3. Return shrimp, peas, and garlic to the wok, and stir in the reserved pasta water. Continue to cook and stir until shrimp are opaque. Remove wok from heat, and mix in the butter, lemon juice, and basil. Toss with the cooked pasta to serve.

Saffron Scented Cauliflower Pasta

Ingredients

1 teaspoon crushed saffron threads
1 cup boiling water
1 cup fresh bread crumbs
1/4 cup butter, melted
1 (16 ounce) package ziti pasta
2 teaspoons vegetable oil
1 small onion, diced
1 head cauliflower, chopped into bite size pieces
salt and pepper to taste
1/2 cup golden raisins
1/4 cup pine nuts

Directions

Preheat oven to 350 degrees F (175 degrees C).

Stir the saffron threads into the boiling water, and cover. Set aside to steep for several minutes while proceeding with the recipe.

Toss the bread crumbs together with the melted butter, and lay out evenly on a cookie sheet. Bake in the preheated oven until golden and crispy, about 20 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat 2 teaspoons of vegetable oil in a skillet over medium heat. Stir in the onion, and cook until softened, about 3 minutes. Add the chopped cauliflower and saffron water; season to taste with salt and pepper. Increase heat to medium-high and simmer, uncovered, until the cauliflower has softened, about 10 minutes. Stir in the raisins, pine nuts, and cooked ziti. Pour into a serving dish and sprinkle with browned bread crumbs.

Scallops and Spinach over Pasta

Ingredients

12 ounces spaghetti
3 pounds bay scallops, raw
1 (10 ounce) package frozen
chopped spinach, thawed
1 tablespoon fresh lemon juice
1 tablespoon olive oil
1/4 cup water
garlic powder to taste
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet, saute spinach in olive oil until heated through. Add lemon juice, garlic powder and water.

Add scallops and cook for 3 minutes or until done. Be careful not to overcook. Season with salt and pepper to taste.

Place strained spaghetti in dish and place the scallops and sauce on top. Serve with grated Parmesan cheese.

Cheesy Goulash

Ingredients

1 (10 ounce) package broad egg noodles, cooked, rinsed, drained (Kosher for Passover)
1 pound ground beef
3 tablespoons vegetable oil
5 medium potatoes, cubed
1 medium onion, minced
1 (10 ounce) can tomato sauce
16 ounces processed cheese, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain, and set aside.

Brown ground beef in a large skillet over medium high heat, stirring to crumble; drain, and set aside. Heat oil in a separate skillet over medium high heat. Cook potatoes for 2 minutes, then stir in onion. Continue cooking until well browned, then carefully drain excess oil.

Combine potatoes with ground beef mixture, and stir in tomato sauce and cubed cheese. When cheese has melted, stir in noodles and continue cooking 15 minutes more. Serve immediately.

Malaysian Chinese Style Pasta

Ingredients

1 (8 ounce) package spaghetti
1 tablespoon vegetable oil
1/2 onion, chopped
1 egg
3 1/2 ounces ground pork
salt and pepper to taste
white sugar to taste
1/2 tablespoon chile sauce
1 tablespoon soy sauce
1 tablespoon tomato puree
1/2 red bell pepper, chopped
1/4 cup chopped green onions

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan over medium heat, saute the onion in the oil until the onion is a bit brownish. Stir in the egg. Add the ground pork and stir-fry 2 to 3 minutes.

Mix in the cooked pasta, salt, sugar, pepper, chile sauce, soy sauce and tomato puree. Stir-fry for 3 to 5 minutes. Add red pepper and stir-fry for another 2 minutes; pour in a bit of water if it is too dry. Sprinkle chopped green onion on top.

Baked Mac and Cheese for One

Ingredients

3 tablespoons uncooked macaroni pasta
1 tablespoon butter
1 tablespoon all-purpose flour
1/4 teaspoon salt
1 pinch pepper
1/8 teaspoon onion powder
1/2 cup milk
1/3 cup shredded Cheddar cheese
1/8 teaspoon ground mustard
1 dash Worcestershire sauce
1 dash hot sauce
1 teaspoon bread crumbs
1 tablespoon shredded Cheddar cheese

Directions

Preheat an oven to 400 degrees F (200 degrees C). Grease an oven-proof soup crock or 1 cup baking dish.

Fill a small saucepan with water, and bring to a boil. Stir in the macaroni; boil until cooked but still firm to the bite, about 8 minutes. Drain well, and reserve.

In the same saucepan, melt the butter over medium-high heat. Stir in the flour, salt, pepper, onion powder, and milk; whisk until smooth. Cook, stirring, for 2 minutes. Reduce heat to low, and whisk in 1/3 cup cheese, mustard, Worcestershire sauce, and hot sauce. Stir in the cooked macaroni. Spoon the macaroni and cheese into the prepared dish. Sprinkle with bread crumbs and 1 tablespoon cheddar cheese.

Bake, uncovered, until the cheese is melted and the macaroni is heated through, about 10 minutes.

Cheesy Beef Spirals

Ingredients

2 cups uncooked spiral pasta
2 pounds ground beef
2 small onions, chopped
1 garlic clove, minced
1 (26 ounce) jar spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup sour cream
1/2 pound process American cheese, cubed
2 cups shredded mozzarella cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large saucepan, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in spaghetti sauce and mushrooms; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Place 1/2 cup of meat sauce in a greased shallow 2-1/2-qt. baking dish. Drain pasta; place half over sauce. Top with half of the remaining meat sauce; spread with sour cream. Top with American cheese and remaining pasta and meat sauce.

Sprinkle with mozzarella cheese. Cover and bake at 350 degrees F for 25-30 minutes. Uncover, bake 5-10 minutes longer or until bubbly.

Seafood Pasta Delight

Ingredients

8 ounces uncooked vermicelli pasta
2 tablespoons cornstarch
1 teaspoon sugar
3/4 teaspoon salt
Dash pepper
1/2 cup chicken broth
1/2 cup dry white wine or additional chicken broth
1/4 cup reduced-sodium soy sauce
1 medium sweet red pepper, julienned
1 medium sweet yellow pepper, julienned
2 cups fresh or frozen sugar snap peas
2 cloves garlic cloves, minced
1/4 teaspoon ground ginger
1 tablespoon olive or canola oil
1 pound sea scallops, halved
1 pound uncooked medium shrimp, peeled and deveined
2 teaspoons sesame oil

Directions

Cook pasta according to package directions. In a bowl, combine the cornstarch, sugar, salt and pepper; stir in the broth, wine or additional broth and soy sauce until smooth; set aside.

In a large nonstick skillet or wok, stir-fry the peppers, peas, garlic and ginger in oil for 2-4 minutes or until crisp-tender. Add scallops and shrimp; stir-fry 2 minutes longer. Stir cornstarch mixture and add to the pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain pasta; add to skillet. Heat until scallops are firm and opaque and shrimp turn pink. Sprinkle with sesame oil.

Herbed Chicken Fettuccine

Ingredients

1 teaspoon salt-free seasoning blend
1 teaspoon poultry seasoning
1 pound boneless, skinless chicken breast, cut in 1-inch pieces
2 tablespoons olive or vegetable oil
4 tablespoons butter or margarine, divided
2/3 cup water
2 tablespoons teriyaki sauce
2 tablespoons onion soup mix
1 (1 ounce) package savory herb and garlic soup mix, divided
8 ounces uncooked fettuccine or pasta of your choice
2 tablespoons grated Parmesan cheese
1 tablespoon Worcestershire sauce

Directions

Combine seasoning blend and poultry seasoning; sprinkle over chicken. In a skillet, saute chicken in oil and 2 tablespoons butter for 5 minutes or until juices run clear. Add the water, teriyaki sauce, onion soup mix and 2 tablespoons herb and garlic soup mix. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

Meanwhile, cook the fettuccine according to package directions. Drain; add to the chicken mixture. Add cheese, Worcestershire sauce, remaining butter, and remaining herb and garlic soup mix; toss to coat.

Salt and Pepper Kugel

Ingredients

1 (16 ounce) package egg noodles
1/2 cup butter
2 onions, chopped
6 eggs
1 teaspoon salt
1 teaspoon pepper

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13-inch baking dish.

Heat the butter in a large skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is golden brown, 10 to 15 minutes more. Meanwhile, combine eggs, salt, and pepper in a large bowl. Stir in the noodles and onion. Pour noodle mixture into the prepared baking dish and cover with aluminum foil.

Bake in the preheated oven until noodles are golden brown, 45 minutes to 1 hour.

Curly Noodle Chicken Soup

Ingredients

1 pound boneless, skinless chicken breasts, cut into 1/2 inch pieces
1 large onion, chopped
4 celery ribs, sliced
2 medium carrots, sliced
4 garlic cloves, minced
2 tablespoons butter or stick margarine
2 tablespoons olive or canola oil
1/4 cup all-purpose flour
1 teaspoon dried basil
1/2 teaspoon dried oregano
1/8 teaspoon pepper
3 (14.5 ounce) cans chicken broth
1 (14.5 ounce) can diced tomatoes, undrained
6 ounces uncooked tricolor spiral pasta

Directions

In a large saucepan or Dutch oven, saute the chicken, onion, celery, carrots and garlic in butter and oil for 5 minutes. Stir in the flour, basil, oregano and pepper until blended. Gradually add broth and tomatoes. Bring to a boil. Reduce heat; cover and simmer for 1 hour. Return to a boil; stir in the pasta. Reduce heat; simmer, uncovered, for 12-15 minutes or until pasta is tender.

Southwest Corn Salad

Ingredients

3 cups cooked tri-colored spiral pasta
1 (15.25 ounce) can whole kernel corn, drained
1 (15 ounce) can black beans, rinsed and drained
1 large tomato, seeded and chopped
1/2 cup chopped onion
1/2 cup chopped green pepper
1 (4 ounce) can chopped green chilies
1/2 cup olive or vegetable oil
1/4 cup cider vinegar
2 teaspoons sugar
1 teaspoon chili powder
3/4 teaspoon salt
1/2 teaspoon ground cumin

Directions

In a large bowl, combine the first seven ingredients. In a jar with a tight-fitting lid, combine the oil, vinegar, sugar, chili powder, salt and cumin; shake well. Pour over pasta mixture; toss to coat. Cover and refrigerate for at least 1 hour or until chilled.

Smoked Salmon Pesto Pasta

Ingredients

5 ounces smoked salmon, cut into small pieces
1 onion, chopped
1 clove crushed garlic
2 cups sliced fresh mushrooms
3/4 cup prepared basil pesto sauce
3 tablespoons tomato paste
2 tablespoons olive oil
1 tablespoon chopped fresh basil
1/4 cup water
8 ounces spaghetti

Directions

Cook pasta in a large pot of boiling water until al dente.

In a skillet, heat olive oil over medium heat. Add onion, mushrooms, and garlic until onion is transparent and mushrooms are tender. Stir in tomato paste, pesto sauce, fresh basil, water, and smoked salmon; cook gently for 5 to 10 minutes, or until desired consistency is achieved.

Drain pasta. Serve sauce over noodles.

Linguine with Portobello Mushrooms

Ingredients

4 portobello mushroom caps
2 tablespoons extra virgin olive oil
1 pound linguine pasta
1 teaspoon red wine vinegar
1 teaspoon chopped fresh oregano
1 teaspoon chopped fresh basil
1/2 teaspoon chopped fresh rosemary
2 cloves garlic, peeled and crushed
2 teaspoons lemon juice
salt and pepper to taste

Directions

Preheat the oven broiler.

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 9 to 13 minutes or until al dente; drain.

Brush the mushrooms with 1/2 the olive oil, and arrange on a medium baking sheet. Broil in the prepared oven 6 to 8 minutes, turning frequently, until browned and tender.

Cut the mushrooms into 1/4 inch slices, and place in a medium bowl. Mix with the remaining olive oil, red wine vinegar, oregano, basil, rosemary, garlic, and lemon juice. Season with salt and pepper.

In a large bowl, toss together cooked linguine and the mushroom mixture.

Haddock Marinara

Ingredients

2 tablespoons extra virgin olive oil
1/2 white onion, finely chopped
3 cloves garlic, minced
1 (16 ounce) jar pasta sauce
1 pound haddock fillets
1 (14 ounce) can stewed tomatoes, drained
3/4 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat the bottom of a baking dish with the olive oil.

Sprinkle 1/2 the onion and garlic evenly in the baking dish, and cover with 1/2 the pasta sauce. Place the haddock fillets in the dish, top with tomatoes and remaining onion and garlic. Cover with remaining pasta sauce.

Bake 20 minutes in the preheated oven. Top with mozzarella cheese, and continue baking 10 minutes, until cheese is melted and fish is easily flaked with a fork.

Slovak Christmas Soup (Kosare Jucha)

Ingredients

1 onion, chopped
2 tablespoons margarine
15 ounces sauerkraut with juice
6 cups water
3 cups chopped mushrooms
1 clove garlic
salt and pepper to taste
3/4 cup macaroni

Directions

In a large saucepan over medium heat, saute onion in butter until brown.

Stir in sauerkraut with juice, water, mushrooms and garlic. Season with salt and pepper and bring to a boil. Then reduce heat, cover and let simmer for 1 hour. Stir in pasta and simmer 10 minutes more, until pasta is al dente.

Pasta and Vegetable Saute

Ingredients

- 1/2 cup olive oil
- 1 onion, thinly sliced
- 1 red bell pepper, thinly sliced
- 1 green bell pepper, sliced
- 1 carrot, sliced
- 1/2 cup chopped green onions
- 2 cloves garlic, minced
- 1 (5.5 ounce) can baby corn, drained
- 1 (4.5 ounce) can mushrooms, drained
- 1 teaspoon dried parsley
- 1/4 teaspoon garlic powder
- salt and pepper to taste
- 2 tablespoons grated Parmesan cheese
- 1 pound uncooked pasta

Directions

Heat olive oil in large saucepan. Add onion, peppers and carrot and saute until onion is golden. Stir in the scallions and minced garlic and saute for 2 minutes. Stir in the baby corn, mushroom and seasonings and heat through.

Toss the cooked pasta with the vegetables and top with parmesan cheese, if desired.

Garlic Shrimp and Pasta

Ingredients

2 tablespoons cornstarch
1 3/4 cups Swanson® Chicken Broth
2 cloves garlic, minced
3 tablespoons chopped fresh parsley
2 tablespoons lemon juice
1/8 teaspoon ground red pepper
1 pound medium shrimp, shelled and deveined
4 cups hot cooked thin spaghetti, cooked without salt

Directions

Mix cornstarch, broth, garlic, parsley, lemon juice and red pepper in saucepan. Heat to a boil. Cook and stir until mixture boils and thickens.

Add shrimp. Cook 5 minutes or until shrimp is done. Toss with spaghetti.

Tomato Alfredo Sauce with Artichokes

Ingredients

1 (14 ounce) can artichoke hearts
in water
2 tomatoes, chopped
1 onion, chopped
1 cup fresh sliced mushrooms
1/2 cup chopped fresh basil
1/2 cup whole milk
2 tablespoons all-purpose flour

Directions

Chop artichoke hearts and place in large skillet with juice. Thicken with flour and milk to desired consistency.

Add onion, mushrooms, tomatoes, and basil. Cook for a short time, leaving vegetables firm and tasty and pretty.

Cook up a batch of your favorite spaghetti noodles (e.g., angel hair or spaghetti). Rinse. Toss artichoke sauce on top of cooked pasta.

Pesto Chicken Florentine

Ingredients

2 tablespoons olive oil
2 cloves garlic, finely chopped
4 skinless, boneless chicken breast halves - cut into strips
2 cups fresh spinach leaves
1 (4.5 ounce) package dry Alfredo sauce mix
2 tablespoons pesto
1 (8 ounce) package dry penne pasta
1 tablespoon grated Romano cheese

Directions

Heat oil in a large skillet over medium high heat. Add garlic, saute for 1 minute; then add chicken and cook for 7 to 8 minutes on each side. When chicken is close to being cooked through (no longer pink inside), add spinach and saute all together for 3 to 4 minutes.

Meanwhile, prepare Alfredo sauce according to package directions. When finished, stir in 2 tablespoons pesto; set aside.

In a large pot of salted boiling water, cook pasta for 8 to 10 minutes or until al dente. Rinse under cold water and drain.

Add chicken/spinach mixture to pasta, then stir in pesto/Alfredo sauce. Mix well, top with cheese and serve.

Mari's Chicken and Pasta

Ingredients

12 ounces fettuccini pasta
1 tablespoon olive oil
4 skinless, boneless chicken breast halves, chopped
6 cloves garlic, minced
1 cup chicken broth
1 cup dry white wine
1 cup frozen green peas
1 tablespoon dried parsley
1 1/2 cups chopped fresh tomato
2 green onions, minced
1 pinch cayenne pepper
1/4 cup grated Romano cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat saute chicken and garlic in oil until brown and cooked thoroughly. Add chicken broth, white wine, peas, and parsley; bring to a boil. Reduce heat and simmer for 15 minutes.

Remove from heat and add tomatoes, onions and cayenne pepper. Toss sauce with cooked pasta. Serve topped with Romano cheese and more sauce.

Asian Noodle and Pasta Salad

Ingredients

1 1/2 cups rotini pasta
1 1/2 cups sugar snap peas
1/2 cup thinly sliced carrots
2 red onions, cut into strips
1/3 cup vegetable oil
2 tablespoons white sugar
1 (3 ounce) package ramen
noodles

Directions

In a large pot with boiling salted water cook rotini pasta until al dente. Rinse with cool water.

In a large bowl combine cooked and drained rotini pasta, thawed sugar snap peas, thinly sliced carrots, and red onion.

In small bowl combine oil, sugar, and Oriental noodle flavor packet; blend well.

Pour sauce over large bowl of pasta and vegetables. Cover and refrigerate for at least 1 hour to blend flavors.

Just before serving break Oriental ramen noodles into small pieces and toss into salad. Serve chilled.

Fettuccine Alfredo III

Ingredients

8 ounces dry fettuccine pasta
1 cup butter, softened
1/2 cup grated Parmesan cheese
freshly ground black pepper

Directions

Cook pasta according to package directions. Drain.

Stir in butter or margarine, and toss with grated cheese. Season with freshly ground black pepper.

Summer Tofu and Corn Pasta

Ingredients

1 pound spinach farfalle pasta
1 tablespoon canola oil
2 (8 ounce) packages firm silken tofu, drained and diced
3 tablespoons honey
1 tablespoon Dijon mustard
1 teaspoon dry mustard
2 teaspoons Old Bay® Seasoning
1 teaspoon kosher salt
freshly ground black pepper to taste
2 ears fresh sweet white corn, cut from the cob
1/3 cup nutritional yeast

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 13 to 15 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat, and stir in the tofu. Mix in honey and Dijon mustard. Season with dry mustard, 1 teaspoon Old Bay® Seasoning, kosher salt, and pepper. Cook and stir until tofu is thoroughly coated.

Mix corn into the saucepan. Season with remaining Old Bay® Seasoning and nutritional yeast. Cook until heated through. Allow to cool about 5 minutes before serving over the cooked pasta.

Campbell's® Healthy Request® Chicken and

Ingredients

1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Mushroom Soup
1/2 cup milk
3 tablespoons grated Parmesan
cheese
1/4 teaspoon garlic powder
1 (16 ounce) bag frozen vegetable
combination (broccoli, cauliflower,
carrots)
2 cups cubed cooked chicken
4 cups hot cooked spaghetti,
cooked without salt

Directions

Mix soup, milk, cheese, garlic powder and vegetables in saucepan. Heat to a boil. Cover and cook over low heat 10 minutes or until tender-crisp.

Add chicken and heat through. Serve over spaghetti.

2-Step Creamy Chicken and Pasta

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (16 ounce) bag frozen pasta and
vegetable blend
1 (10.75 ounce) can your favorite
Campbell's® Cream Soup*
1/2 cup water

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often.

Add vegetable pasta blend, soup and water. Heat to a boil. Cover and cook over low heat 10 minutes or until done.

Courtney's Three Tomato Pasta Sauce

Ingredients

1/2 pound bulk mild Italian sausage
1/2 pound bulk hot Italian sausage
1/4 cup olive oil from jar of sun-dried tomatoes
1/2 large onion, coarsely chopped
3 tablespoons minced garlic
1 (28 ounce) can Italian-style diced tomatoes
1 1/2 cups oil-packed sun-dried tomatoes, drained and sliced
salt and pepper to taste
Italian seasoning to taste
1 cup cream
1 pound cherry tomatoes, halved

Directions

Cook mild and hot Italian sausage in a large skillet over medium heat until crumbly and no longer pink. Drain excess grease and set aside. Heat olive oil in the same pan over medium heat; stir in onion and garlic, and cook until the onion has softened and turned translucent.

Stir in diced and sun-dried tomatoes, and the crumbled sausage; season with salt, pepper, and Italian seasoning to taste. Bring to a boil, then reduce heat to medium-low and simmer for 10 minutes until sun-dried tomatoes have softened.

Before serving, stir in cream and garnish with cherry tomatoes.

Manicotti

Ingredients

1 pint part-skim ricotta cheese
8 ounces shredded mozzarella cheese
3/4 cup grated Parmesan cheese
2 eggs
1 teaspoon dried parsley
salt to taste
ground black pepper to taste
1 (16 ounce) jar spaghetti sauce
5 1/2 ounces manicotti pasta

Directions

Cook manicotti in boiling water until done. Drain, and rinse with cold water.

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine ricotta, mozzarella, and 1/2 cup Parmesan, eggs, parsley, and salt and pepper. Mix well.

Pour 1/2 cup sauce into an 11x17 inch baking dish. Fill each manicotti shell with 3 tablespoons cheese mixture, and arrange over sauce. Pour remaining sauce over top, and sprinkle with remaining Parmesan cheese.

Bake 45 minutes, or until bubbly.

Delicious Angel Hair Pasta

Ingredients

1/4 (8 ounce) package angel hair pasta
1 tablespoon extra-virgin olive oil
2 tablespoons chopped pimentos
2 tablespoons lemon juice
1 teaspoon white wine vinegar
1 teaspoon white sugar
2 tablespoons chopped fresh parsley, divided
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh oregano
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
3 tablespoons grated Parmesan cheese
salt and pepper to taste

Directions

Bring a pot of lightly salted water to a rolling boil; cook the angel hair pasta in boiling water until the pasta has cooked through yet firm to the bite, 4 to 5 minutes. Drain.

Heat the olive oil in a skillet over medium-high heat. Add the pimentos, lemon juice, vinegar, sugar, 1 tablespoon parsley, basil, oregano, garlic powder, and onion powder to the oil and stir; cook until the herbs are heated and fragrant. Stir the Parmesan cheese into the mixture. Add the pasta to the skillet and toss to evenly coat with the seasonings. Season with salt and pepper, garnish with remaining parsley, and serve hot.

Easy Manicotti Florentine

Ingredients

1/2 (10 ounce) package frozen chopped spinach, thawed and drained
1 cup cottage cheese
1/2 cup ricotta cheese
salt to taste
ground black pepper to taste
2 cups tomato sauce
1/4 cup water
1 (8 ounce) package manicotti pasta
1 cup shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a large bowl combine spinach, cottage and ricotta cheese. Add salt and pepper to taste. Blend well.

Combine one cup of the spaghetti sauce and the quarter cup of water together. Spread evenly into a 13x9 inch baking dish.

Using a teaspoon, stuff each shell with equal amounts of the cheese mixture. Place stuffed manicotti into baking dish. Pour remaining cup of spaghetti sauce over the top of pasta. Cover with aluminum foil.

Bake in preheated oven for 50 minutes. Uncover and sprinkle with mozzarella cheese. Bake for an additional 10 minutes, or until cheese is melted and bubbly. Let stand 10 to 15 minutes before serving.

Greek Lasagna

Ingredients

2 pounds uncooked elbow macaroni
2 pounds ground beef
1 medium onion, chopped
1 cup grated Parmesan cheese
1 (4 ounce) package feta cheese
2 (8 ounce) cans diced tomatoes
2 teaspoons ground cinnamon
salt and pepper to taste

3 cups milk
3 tablespoons cornstarch
1/4 cup butter

Directions

Bring a large pot of lightly salted water to a boil. Add macaroni noodles, and cook until tender, about 8 minutes. Drain, and set aside.

Preheat the oven to 350 degrees F (175 degrees C). Cook ground beef and onion in a large skillet over medium-high heat until beef is evenly browned. Remove from heat, and drain grease. Stir in the tomatoes, feta cheese, Parmesan cheese, and cinnamon. Mix in pasta, and transfer to a large baking dish.

In a saucepan over medium heat, mix together the milk and cornstarch until no lumps remain. Add butter, and bring to a boil. Boil for 1 minute, then remove from heat, and pour the sauce over the mixture in the baking dish.

Bake for 1 hour in the preheated oven, until the top is golden brown. Let stand for 10 minutes before serving.

Scallop and Chorizo Pasta

Ingredients

1 (8 ounce) package uncooked linguine pasta
4 teaspoons olive oil, divided
6 ounces chorizo sausage, cut into chunks
1 pound scallops
salt and ground black pepper to taste
cayenne pepper to taste
1 green bell pepper, julienned
1 red bell pepper, julienned
1 yellow bell pepper, julienned
1 tablespoon minced garlic
1/3 cup dry white wine
1 cup clam juice

Directions

Bring a large pot of lightly salted water to a boil, and cook the linguine 8 to 10 minutes or until al dente; drain.

Heat 1 teaspoon olive oil in a skillet over high heat, and cook and stir the chorizo sausage 2-3 minutes, until evenly browned. Set aside the sausage, and wipe the skillet. Heat 1 teaspoon olive oil, and toss in the scallops. Season with salt, pepper, and cayenne, and cook and stir about 3 minutes, until opaque and lightly browned. Set aside. Wipe the skillet, and heat another 1 teaspoon olive oil over medium heat. Cook and stir the green bell pepper, red bell pepper, and yellow bell pepper until tender. Remove from heat, and set aside.

Heat the remaining olive oil in the skillet over medium high heat, and cook and stir the garlic until tender. Pour in the wine, and bring to a boil. Cook until most of the wine has been reduced, and scrape the browned bits from the bottom of the skillet. Mix in the clam juice, bring to a boil, and cook until reduced by about 1/2. Return the chorizo, scallops, and peppers to the skillet, and toss until coated. Serve over the cooked linguine.

Orzo with Chicken and Artichokes

Ingredients

3 teaspoons olive oil, divided
3 ounces pancetta bacon, diced
1/2 medium onion, chopped
1 clove garlic, minced
1/4 teaspoon crushed red pepper flakes
1/2 cup dry white wine
1 1/2 cups cubed, cooked chicken
1 (10 ounce) can artichoke hearts (water-packed), quartered
5 ounces baby spinach
1 (16 ounce) package orzo pasta
2 tablespoons pine nuts, toasted
1/8 cup balsamic vinegar

Directions

Heat 1 tablespoon olive oil in a large skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Pour 2 tablespoons olive oil into skillet. Stir in onion, garlic, and red pepper flakes. Cook, stirring occasionally, until the onion is soft and translucent. Increase heat to medium high, pour in white wine; cook about 3 minutes.

Reduce heat to low, stir in chicken, artichoke hearts, and spinach. Cover, and cook to warm through.

Meanwhile, bring a pot of salted water to boil. Add orzo pasta and cook until al dente, about 8 to 10 minutes. Drain, and stir into chicken mixture.

Stir pine nuts and balsamic vinegar into pasta.

Porkolt (Hungarian Stew) Made With Pork

Ingredients

5 slices bacon, diced
2 large onions, diced
1/4 cup Hungarian paprika
1 1/2 teaspoons garlic powder
1/4 teaspoon ground black pepper
5 pounds boneless pork chops, trimmed
1 large yellow bell pepper, seeded and diced
2 (14 ounce) cans diced tomatoes, with liquid
2/3 cup beef broth
2 cups reduced-fat sour cream
2 (6 ounce) packages wide egg noodles

Directions

Place the bacon in a large, deep skillet, and cook over medium-high heat until evenly browned, about 10 minutes. Drain, and reserve the drippings. Add the onions to the bacon and cook together until the onion is translucent. Remove skillet from heat and stir the paprika, garlic powder, and pepper into the bacon mixture. Transfer the mixture into a large stockpot.

Heat a small amount of the reserved bacon drippings in the skillet again over medium-high heat. Cook the pork chops in batches in the hot drippings until evenly browned on both sides. Use additional bacon drippings for each batch as needed. Remove the pork chops to a cutting board and blot excess fat off the surface of the chops with a paper towel; cut into bite-sized cubes and stir into the bacon mixture.

Heat a small amount of the bacon drippings in the skillet; cook and stir the bell pepper in the hot drippings until softened and fragrant; drain on a plate lined with paper towels. Stir the cooked pepper into the bacon mixture.

Pour the tomatoes with liquid and beef broth into a stockpot and place the pot over medium-high heat. Bring to a simmer and reduce heat to medium-low. Cook until the stew begins to thicken, stirring occasionally, about 90 minutes. Stir the sour cream into the stew just before serving.

Bring a pot with lightly-salted water and bring to a rolling boil; add the egg noodles to the water and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink. Ladle the stew over the drained noodles to serve.

Florentine Pasta Salad

Ingredients

1 pound spaghetti
1 tablespoon sesame oil
1 clove garlic, chopped
1 red onion, coarsely chopped
10 ounces fresh mushrooms,
sliced
1 cup teriyaki sauce
2 carrots, shredded
8 ounces spinach, rinsed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Place in large bowl.

Meanwhile, in large skillet or wok, heat oil over high heat. Add garlic, onion and mushroom. Cook until onions are translucent. Add teriyaki sauce and carrot, cook 3 minutes more.

Add cooked vegetable mixture to pasta, toss. Add spinach and toss. Cover for 5 minutes to wilt spinach. Serve warm.

The Ultimate Pasta Salad

Ingredients

1 (16 ounce) package uncooked tri-colored spiral pasta
1 head fresh broccoli, cut into bite size pieces
1 head fresh cauliflower, chopped into bite size pieces
1 red onion, chopped
2 teaspoons minced garlic
8 ounces pepperoni slices, cut into quarters
1 (8 ounce) package mozzarella cheese, cut into cubes
1 (6 ounce) can large pitted black olives, drained and sliced
1/2 cup olive oil, or to taste
1/2 cup red wine vinegar, or to taste
salt and pepper to taste
Italian seasoning to taste

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Transfer to a bowl, cover, and chill 1 hour in the refrigerator.

Toss chilled pasta with the broccoli, cauliflower, red onion, garlic, pepperoni, mozzarella cheese, olives, olive oil, and red wine vinegar. Season with salt, pepper, and Italian seasoning. Chill in the refrigerator until serving.

Sweet Garlic Tomato Beef Pasta

Ingredients

1 (16 ounce) package medium seashell pasta
1 1/2 pounds ground beef
1 small onion, chopped
2 cloves garlic, minced
3 (14.5 ounce) cans Italian stewed tomatoes
3 beef bouillon cubes
1 1/2 tablespoons white sugar
1 teaspoon garlic salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large skillet over medium heat, mix the beef, onion, and, garlic, and cook until beef is evenly brown.

In a blender or food processor, liquefy the tomatoes. Pour into the skillet with the beef. Mix in beef bouillon, sugar, garlic salt, and pepper. Cover, and simmer 10 minutes, stirring occasionally, until bouillon has dissolved. Stir in the pasta until evenly coated with the sauce to serve.

Sesame Pasta

Ingredients

1 tablespoon sesame oil
8 ounces dry fettuccine pasta
1/2 teaspoon soy sauce
2 green onions, chopped
3/4 cup fresh bean sprouts
1 pinch cayenne pepper
1 pinch ground white pepper
1 pinch garlic powder
1 tablespoon toasted sesame seeds

Directions

Break fettuccine noodles in half and place them in a large pot of boiling salted water. Cook until al dente, drain and rinse.

Heat oil in skillet or wok over medium heat. Add the soy sauce, green onions, bean sprouts, cayenne, pepper, garlic powder and pasta. Stir and cook for 2 to 3 minutes. Transfer to serving plates and garnish with toasted sesame seeds.

Soup-erb Chicken Casserole

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Broccoli Soup or Campbell's® Condensed 98% Fat Free Cream of Broccoli Soup
1 cup milk
1/2 cup shredded mozzarella cheese
1/4 teaspoon garlic powder
1/8 teaspoon ground black pepper
2 cups hot cooked elbow pasta
2 cups cubed cooked chicken or turkey
1 (10 ounce) package frozen peas and carrots, cooked and drained
1/2 cup Pepperidge Farm® Herb Seasoned Stuffing, crushed
2 tablespoons grated Parmesan cheese
2 tablespoons butter or margarine

Directions

Preheat oven to 400 degrees F.

Mix soup, milk, mozzarella cheese, garlic powder and black pepper in 2-quart baking dish. Stir in pasta, chicken and peas and carrots.

Bake 20 minutes. Stir.

Mix stuffing, Parmesan cheese and butter. Sprinkle on top. Bake 5 minutes or until hot.

Ratatouille Soup

Ingredients

1 pound ground beef
1 (24 ounce) jar Prego®
Traditional Italian Sauce or
Tomato, Basil & Garlic Italian
Sauce
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
2 cups water
1 small eggplant, cut into cubes
1 medium zucchini, cut into cubes
1 large green pepper, chopped
1/2 cup uncooked elbow pasta

Directions

Cook the beef in a 4-quart saucepot over medium-high heat until it's well browned, stirring often to break up the meat. Pour off any fat.

Stir the sauce, broth, water, eggplant, zucchini and pepper in the saucepot and heat to a boil over medium-high heat. Reduce the heat to low. Cover and cook for 15 minutes.

Stir the pasta in the saucepot. Increase the heat to medium and cook for 10 minutes or until the pasta is tender, stirring occasionally.

Pesto Cream Sauce

Ingredients

1 (16 ounce) package linguine pasta
2 tablespoons olive oil
1 small onion, chopped
8 cloves garlic, sliced
1/2 cup butter
2 tablespoons all-purpose flour
2 cups milk
1 pinch salt
1 pinch pepper
1 1/2 cups grated Romano cheese
1 cup prepared basil pesto
1 pound cooked shrimp, peeled and deveined
20 mushrooms, chopped
3 roma (plum) tomato, diced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Saute onion until tender and translucent. Stir in garlic and butter, and saute until garlic is soft and fragrant, about 1 minute. Dissolve flour in milk, then stir in. Season with salt and pepper, and simmer 4 minutes, stirring constantly. Add cheese, and stir until melted. Stir in pesto. Add shrimp, mushrooms and tomatoes. Cook 4 minutes, or until heated through. Toss with pasta until evenly coated.

Home Style Macaroni and Cheese

Ingredients

7 ounces macaroni
1/4 cup butter
3 tablespoons all-purpose flour
2 cups milk
1 (8 ounce) package cream cheese
1/2 teaspoon salt
1/2 teaspoon black pepper
2 teaspoons Dijon mustard
2 cups shredded Cheddar cheese

1 cup dry bread crumbs
2 tablespoons butter
2 tablespoons chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 3 quart saucepan over medium heat, melt butter and stir in flour. Cook for about 1 minute, until smooth and bubbly; stirring occasionally. Mix in milk, cream cheese, salt, pepper, and Dijon mustard. Continue cooking until sauce is thickened. Add cooked macaroni and Cheddar cheese.

Pour into 2 quart casserole dish. In small bowl mix together bread crumbs, butter and parsley; spread over macaroni and cheese. Bake for 15 to 20 minutes or until golden brown and heated through.

Pasta with Roasted Butternut Squash and Sage

Ingredients

2 tablespoons olive oil
1 2/3 cups cubed butternut squash
1 large onion, chopped
salt and pepper to taste
8 ounces uncooked penne pasta
1/2 pound turkey sausage
1/4 cup heavy cream
2 teaspoons dried sage
3 cloves garlic, minced
3 1/2 tablespoons balsamic vinegar

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a roasting pan with the olive oil. Place the squash and onion in the pan, and season with salt and pepper. Roast 30 minutes, or until squash is tender.

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large skillet over medium heat, cook the turkey sausage until evenly brown. Transfer the cooked squash and onion and the cooked pasta to the skillet. Gradually pour in the cream. Season with sage. Continue cooking until heated through. Mix in garlic. Transfer to a large bowl, and toss with balsamic vinegar to serve.

No-Cook Spaghetti Sauce

Ingredients

12 plum tomatoes, finely chopped
3 cloves garlic, minced
1 medium red bell pepper, seeded and chopped
20 fresh basil leaves, torn
1/2 cup olive oil
1 teaspoon salt
black pepper to taste
1 (16 ounce) package dry pasta of your choice

Directions

In a large bowl, stir together the tomatoes, garlic, red pepper, and basil. Drizzle with olive oil, and season with salt and pepper. Mix well, and let stand for at least one hour at room temperature to blend the flavors.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 minutes. Drain, and serve topped with sauce.

Ziti with Tomato-Pesto Sauce

Ingredients

12 ounces ziti pasta
2 tablespoons pesto
1 (26 ounce) jar tomato basil pasta sauce
salt to taste
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook until al dente, about 8 minutes. Drain.

Meanwhile, in a saucepan over medium-low heat, mix together the pesto and basil tomato sauce. Bring to a simmer, and season with salt to taste. Microwave instructions: cook on high for one minute.

Place pasta in a large serving bowl. Toss with pesto-tomato sauce. Top with grated Parmesan cheese.

Garlic Pasta with Prawns

Ingredients

8 ounces fusilli (spiral) pasta
6 tablespoons olive oil
2 cloves garlic, sliced
8 tiger prawns, peeled and deveined
1/2 cup grated Parmesan cheese, divided
1 teaspoon chopped fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, then return to pot.

Heat oil in a large heavy skillet over medium heat. Saute garlic for 5 minutes. Toss in prawns, and cook for 5 minutes on each side. Remove prawns, and set aside. Remove garlic slices, and discard.

Pour oil over pasta in pot, and toss to evenly coat. Sprinkle 3/4 of the Parmesan cheese onto pasta, and stir until evenly distributed. Transfer to serving dish. Arrange prawns on top, then sprinkle with remaining Parmesan and parsley.

Creamy Celery Seed Dressing

Ingredients

1/2 cup butter
1 cup vinegar
3 eggs, lightly beaten
1 1/2 teaspoons celery seed
1 teaspoon salt
1/4 teaspoon white pepper
2 cups mayonnaise
3/4 cup Italian salad dressing
1/2 cup sugar

Directions

In a saucepan, melt butter. Meanwhile, combine vinegar, eggs, celery seed, salt and pepper. Gradually add to butter, stirring constantly. Cook and stir over medium heat for 5 minutes or until slightly thickened and a thermometer reads 160 degrees F.

Remove from the heat and allow to cool. Mix in mayonnaise, Italian dressing and sugar. Cover and chill for at least 1 hour. Serve over coleslaw, vegetables or pasta.

Creamy Shell Pasta Salad

Ingredients

1 cup small uncooked seashell pasta
3/4 cup fresh broccoli florets
1 small carrot, thinly sliced
1/3 cup cubed American cheese
1/4 cup chopped cucumber
1/4 cup diced celery
1/4 cup sunflower kernels
1 hard-cooked egg, peeled and chopped
DRESSING:
1/2 cup mayonnaise
1/4 cup prepared Ranch salad dressing
3 tablespoons milk
2 tablespoons red wine vinegar
1 tablespoon dried minced onion
1/2 teaspoon seasoned salt
1/4 teaspoon garlic powder
1/4 teaspoon dried parsley flakes
1/4 teaspoon pepper
1/4 teaspoon prepared mustard

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, broccoli, carrot, cheese, cucumber, celery, sunflower kernels and egg. In a small bowl, combine the dressing ingredients. Pour over salad and toss to coat. Serve immediately.

Chicken Pasta I

Ingredients

3 cups mostaccioli
3 skinless, boneless chicken breast halves
1/4 onion, chopped
3 fresh mushrooms, sliced
2 tablespoons Italian seasoning
1 (14.5 ounce) can diced tomatoes
salt and pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a large lightly greased skillet over medium heat, cook chicken for about 15 minutes and remove from pan; cool and dice.

In a large skillet over medium heat, combine onion, mushrooms, Italian seasoning, tomatoes with juice, salt and pepper; cook until onions are translucent. Remove from heat and add chicken and pasta. Sprinkle Parmesan cheese on top; serve.

Mussels Marinara di Amore

Ingredients

1 tablespoon olive oil
1 clove garlic, minced
1 (14.5 ounce) can crushed tomatoes
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1 pinch crushed red pepper flakes
1/4 cup white wine
1 pound mussels, cleaned and debearded
8 ounces linguini pasta
1 lemon - cut into wedges, for garnish

Directions

In a large skillet over medium heat, warm oil and saute garlic until transparent.

Add tomatoes, oregano, basil and red pepper flakes to skillet; reduce heat to low to simmer for 5 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Add wine and mussels to skillet; cover and increase heat to high for 3 to 5 minutes or until mussel shells are open.

Pour over hot pasta, sprinkle with parsley and squeeze lemon wedge over all. Garnish with remaining lemon and serve.

Amazing Crab Shells

Ingredients

36 jumbo pasta shells
2 (8 ounce) packages Neufchatel cheese
1 pound imitation crabmeat
6 ounces cooked tiny shrimp
1 onion, minced
2 stalks celery, chopped
1/3 cup mayonnaise
2 tablespoons white sugar
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1 teaspoon lemon juice

Directions

Bring a large pot of salted water to boil, and add pasta shells; boil until al dente. Drain well.

In a large mixing bowl, combine cream cheese, crab, shrimp, onion, celery, mayonnaise, sugar, salt, pepper and lemon juice; mix well.

Stuff cream cheese mixture into the jumbo pasta shells. Chill for at least 2 hours before serving.

Angel's Pasta

Ingredients

8 ounces angel hair pasta
1 tablespoon crushed garlic
1 tablespoon olive oil
2 zucchini, sliced
salt and pepper to taste
3 tomatoes, chopped
12 leaves fresh basil
4 ounces mozzarella cheese,
shredded

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat a medium skillet over medium heat. Pour in oil and saute garlic until golden. Stir in zucchini, salt and pepper. Saute 2 minutes, then mix in tomato and cook a few minutes more. Chop basil and add to vegetables right before mixing with pasta.

Combine pasta and vegetables. Serve topped with mozzarella.

Lisa's Macaroni and Cheese

Ingredients

2 pounds elbow macaroni
10 ounces shredded Swiss cheese
10 ounces shredded mozzarella cheese
10 ounces shredded Cheddar cheese
1/2 cup milk
salt to taste
1/8 teaspoon onion powder
1 pinch garlic powder
1/4 teaspoon dried parsley
3 tablespoons margarine

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, combine macaroni, Swiss, mozzarella and Cheddar and stir until cheeses melt. Stir in milk. Season to taste with salt, onion powder, garlic powder, and parsley. Spoon into prepared dish, and dot with margarine.

Bake in preheated oven 50 to 60 minutes, or until top is crunchy.

Ingredients

1 pound lean ground beef
1 onion, chopped
3/4 teaspoon salt
1 pinch ground black pepper
4 ounces tomato sauce
1/4 teaspoon ground cinnamon
3 1/2 cups macaroni
1/4 cup butter
5 tablespoons all-purpose flour
3 1/2 cups milk
3/4 cup grated Parmesan cheese
1/4 teaspoon salt
3 eggs
6 thick slices white bread, toasted
and cut into cubes
1/4 cup melted butter

Directions

In a large skillet over medium heat, cook ground beef and onion, until meat is brown. Stir in 3/4 teaspoon salt, a pinch of pepper, tomato sauce and cinnamon and cook 1 to 2 minutes more. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Set aside.

In a medium saucepan, melt 1/4 cup butter over medium heat. Dump in flour, all at once, and stir until a smooth roux is formed. Pour in 2 1/2 cups milk, a little at a time, stirring until smooth. Stir in 1/4 teaspoon salt, pepper and 1/4 cup Parmesan; bring to a boil, and stir until thickened. Remove from heat.

In a small bowl, beat together eggs and 1 cup milk. Set aside.

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish. Place half the cooked macaroni in the baking dish and top with all of the beef mixture. Sprinkle the remaining 1/2 cup grated Parmesan over the meat. Place the remaining macaroni over the cheese. Pour the egg mixture over the macaroni. Cover all with the white sauce.

In a medium bowl, stir together bread cubes and melted butter, until bread is well coated. Place bread cubes evenly over macaroni.

Bake 50 to 60 minutes, or until topping is golden brown.

Lulu's Tomato Hot Pot

Ingredients

1 cup small seashell pasta
1 (16 ounce) can whole peeled tomatoes, chopped
1 pound Italian sausage, cut into 1/2 inch pieces
1 (15 ounce) can Italian tomato sauce
7 cups beef stock
1 cup chopped onion
1 clove garlic, minced
1 cup sliced carrots
1 teaspoon dried basil
1 teaspoon dried oregano
2 cups sliced zucchini
1 cup sliced fresh mushrooms
1 large green bell pepper, diced
1/4 cup chopped fresh parsley
1 1/2 cups sliced dill pickles

Directions

Cook pasta in a large pot of boiling water until al dente. Drain.

Combine tomatoes, sausages, tomato sauce, stock, onion, garlic, carrots, basil, and oregano in a large pot. Simmer over medium low heat for 30 minutes.

Add zucchini, mushrooms, green pepper, parsley, pickles and cooked pasta; simmer for 1 hour, adding water as necessary.

Spaghetti Pizza Lasagna

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 cup milk
2 eggs, beaten
salt and pepper to taste
1 (32 ounce) jar pasta sauce
1 teaspoon dried oregano
1 teaspoon garlic powder
1 tablespoon dried minced onion
1 (8 ounce) package sliced pepperoni sausage
3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook beef until brown; drain.

Beat milk and eggs together until well combined; season with salt and pepper. Place pasta in a 9x13 inch baking dish. Pour milk mixture evenly over pasta. Pour pasta sauce over that. Distribute beef evenly over pasta sauce and sprinkle with oregano, garlic powder, minced onion and pepperoni slices. Top with shredded cheese.

Bake in preheated oven until hot and bubbly, 30 minutes.

Pasta Isabarte

Ingredients

1 pound dry ziti pasta
2 eggs
1 tomato, diced
1 (4 ounce) can sliced black olives
1 green bell pepper, sliced
1 yellow bell pepper, sliced
1 red bell pepper, sliced
1 onion, sliced
1 pinch dried oregano
garlic salt to taste
1 (28 ounce) jar pasta sauce
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

Bring a large pot of lightly salted water to a boil. Add ziti pasta and cook until almost done, soft but not limp; drain.

Place eggs in a saucepan and cover with cold water. Over medium heat, bring water to a full boil. Lower heat and simmer for 10 to 15 minutes. Immediately plunge eggs into cold water. Using a sharp knife, dice the eggs.

In a large mixing bowl, gently mix tomato, olives, red peppers, yellow peppers, green peppers, onions, eggs, oregano, garlic salt, and pasta sauce. It's more fun to do the mixing with your hands! Pour the drained pasta into the bowl and mix.

Pour the mixture into a large, deep, greased casserole dish. Cover with as much cheese as you can, making sure the edges are covered completely. Put lid on dish and bake on a low rack for 30 to 35 minutes or until the cheese is completely melted and turning a golden brown. Let it cool for about 10 minutes, cut into squares and serve.

Mange-Tout (Sugar Snap Peas) Pasta

Ingredients

1 (8 ounce) package dry penne pasta
3/4 (4 ounce) package cream cheese, softened
1 1/2 ounces Gorgonzola cheese
2 tablespoons cream
1/2 pound sugar snap peas, trimmed
2 tablespoons butter
salt and ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil over medium-high heat. Add the pasta, and cook until al dente, 8 to 10 minutes. Drain, cover pot, and set aside.

Stir the cream cheese, Gorgonzola cheese, and cream together in a bowl until smooth. Set aside.

Bring another large pot of lightly salted water to a boil over medium-high heat. Add the sugar snap peas, and cook until crisp, 1 to 2 minutes. Drain. Toss peas with butter. Stir cream cheese mixture into peas, and toss to coat evenly. Serve immediately over cooked pasta.

Pork Fajita Pasta

Ingredients

1 (8 ounce) package angel hair pasta
4 boneless pork loin chops (1/2-inch thick), cut into thin strips
1 medium green pepper, julienned
1 medium onion, sliced and separated into rings
1 (1.27 ounce) packet fajita seasoning
1/3 cup water
1 cup shredded Cheddar cheese
1 medium tomato, seeded and chopped

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, brown pork over medium heat until juices run clear. Add green pepper and onion; cook and stir for 1-2 minutes. Stir in fajita seasoning and water; heat 1 minute longer. Drain pasta. In a large bowl, layer pasta, pork mixture, cheese and tomato.

Smoked Salmon Pasta with Scotch

Ingredients

1 (16 ounce) package dry penne pasta
1 tablespoon olive oil
1 medium onion, finely chopped
2 cups fish stock
2 cups white wine
3 tablespoons Scotch whiskey
1/2 pound chopped smoked salmon
2 cups heavy cream
freshly ground black pepper to taste
1/2 cup grated Parmesan cheese for topping
1 bunch Italian flat leaf parsley, chopped

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Pour in the fish stock and white wine, and cook until reduced by 1/2.

Remove the skillet from heat, and pour in the Scotch whiskey. Using a long match, carefully ignite the Scotch. Once the flame had subsided, return the skillet to medium heat, and mix in the salmon. Stir in the cream, and bring the mixture to a boil. Continue to cook and stir until thickened.

In a large bowl, toss the cooked penne pasta with the salmon mixture. Season with pepper, and top with Parmesan cheese and parsley to serve.

Garlic Chicken Marinara

Ingredients

2 (8 ounce) packages angel hair pasta
6 skinless, boneless chicken breast halves, cut into bite size pieces
2 tablespoons olive oil
1 medium head garlic, minced
4 cups stewed tomatoes
1 large onion, chopped
2 cups fresh sliced mushrooms
4 large tomatoes, diced
1/2 red bell pepper, diced
1/2 green bell pepper, diced
1 1/2 cups corn
1/2 cup light beer

Directions

In a large skillet pan fry the boneless skinless chicken breasts in the olive oil and half of the head of minced garlic. Cook chicken until the juices run clear.

In a large saucepan bring stewed tomatoes, the other half of the garlic, onion, mushrooms, fresh tomatoes, red and green bell pepper, corn and beer to a boil. When sauce is boiling, add the cooked chicken and simmer for 1 hour.

In a large pot cook with boiling salted water cook angel hair pasta until al dente. Drain.

Toss pasta with garlic chicken sauce. Serve warm.

Bacon and Macaroni Salad

Ingredients

1 pound sliced bacon
1 (16 ounce) package elbow macaroni

1 cup mayonnaise
1/2 cup sour cream
2 tablespoons prepared yellow mustard
1/4 cup white sugar
1/4 cup cider vinegar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 tomatoes, seeded and chopped
1 large cucumber, peeled and chopped
4 hard-cooked eggs, chopped
1/2 cup chopped celery
1/2 cup sliced green olives

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside. Bring a large pot of lightly salted water to a boil. Add the macaroni pasta, and cook until al dente, 8 to 10 minutes. Drain and rinse with cold water.

Whisk the mayonnaise, sour cream, mustard, sugar, vinegar, salt, and pepper in a large bowl until the sugar has dissolved. Add the bacon, pasta, tomato, cucumber, egg, and celery. Gently fold until the salad is evenly covered with the dressing. Sprinkle with the sliced olives to serve.

Southwestern Pasta Salad

Ingredients

1/2 (16 ounce) package rotini pasta
1/3 cup vegetable oil
1/4 cup fresh lime juice
2 tablespoons chili powder, or to taste
2 teaspoons ground cumin
1/2 teaspoon salt
2 cloves garlic, crushed
1 1/2 cups whole kernel corn
1 (15 ounce) can black beans, drained and rinsed
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
1/2 cup fresh cilantro leaves
1 cup chopped roma (plum) tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl combine oil, lime juice, chili powder, cumin, salt and garlic. Stir in pasta and set aside to cool to room temperature, stirring occasionally.

Stir in corn, beans, green pepper, red pepper and 1/2 of the cilantro leaves. Spoon onto a platter and garnish with tomatoes and remaining cilantro. Serve chilled or at room temperature.

Slow Cooker Vegetable Beef Soup

Ingredients

1 pound ground beef
2 cloves garlic, minced
1 small onion, diced
1 green bell pepper, diced
3 stalks celery, diced
1 (29 ounce) can Italian-style stewed tomatoes, drained
1 (15 ounce) can mixed vegetables, drained
2 quarts beef broth
3 tablespoons soy sauce
2 tablespoons Worcestershire sauce
3/4 teaspoon paprika
salt and pepper to taste
6 ounces dry fusilli pasta

Directions

Place the beef in a skillet over medium heat. Mix in garlic, onion, and green bell pepper. Cook and stir until beef is evenly brown and vegetables are tender. Drain grease, and transfer to a slow cooker.

Mix celery, Italian-style stewed tomatoes, and mixed vegetables into the slow cooker. Pour in beef broth, soy sauce, and Worcestershire sauce. Season with paprika, salt, and pepper.

Cover, and cook 7 hours on High. Mix pasta into the slow cooker during the last 15 minutes of cook time.

Ultimate Pasta

Ingredients

1 (16 ounce) package egg noodles
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup cubed processed cheese
2 tablespoons butter
1/4 cup milk
1 teaspoon garlic powder
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large saucepan over medium heat, combine mushroom soup, processed cheese, butter, milk, garlic powder, salt and pepper. Stir until cheese is melted. Stir in noodles and heat through.

Seafood Fettuccine

Ingredients

1 (16 ounce) package dry fettuccine noodles
1 1/2 tablespoons butter or margarine
1 cup chopped green onions
4 garlic cloves, peeled and minced
1 pound medium shrimp - peeled and deveined
1 pound sea scallops
2 cups half-and-half cream
1 cup freshly grated Parmesan cheese
salt and pepper to taste
2 tablespoons cornstarch (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large, non-stick skillet over medium-high heat. Stir in onions and garlic, and cook for 1 minute. Add shrimp and scallops, stirring to combine, and cook 3 minutes more. Reduce heat to medium-low.

Pour half-and-half, salt, and pepper into the pan and bring to a simmer, stirring constantly. Do not boil. Gradually sprinkle 1/2 cup Parmesan cheese over seafood mixture and continue stirring another minute. Remove from heat.

Toss cooked pasta into the pan, coating thoroughly. Sprinkle with remaining Parmesan cheese, and serve.

Portobello Mushroom Pasta

Ingredients

1 (16 ounce) package farfalle pasta
2 tablespoons olive oil
3 cloves garlic, minced
1/2 pound chopped portobello mushrooms
1 red bell pepper, diced
1 zucchini, cut into 1/2-inch slices
1/4 cup red wine vinegar
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Meanwhile, in a large non-stick skillet over medium heat cook the garlic, mushrooms, red bell pepper, and zucchini until soft, about 10 minutes. Stir frequently. Stir in red wine vinegar.

Toss cooked pasta with mushroom mixture. Top with grated Parmesan cheese. Serve warm.

Pasta with Greens and Sir Laurier

Ingredients

1/2 bunch rapini (broccoli raab)
1/2 bunch Swiss chard
1/4 cup olive oil
3 cloves garlic, peeled and
smashed
1 leek, white part only, sliced
thinly
3 ounces pancetta, sliced thinly
1 cup vegetable stock
1 pinch salt and freshly ground
pepper, to taste
1 pound gemelli pasta
1 (170 gram) package Sir Laurier
dBᑦ™Arthabaska cheese, cubed
3 tablespoons toasted pine nuts

Directions

Trim the flower ends off the rapini, leaving 5 cm (2 in) of stem. Set aside. Cut the remaining stems into 2.5 cm (1 in) pieces. Set aside.

Cut the chard into 2.5 cm (1 in) slices. Reserve the leafy part with the rapini flowers and the stems with the rapini stems.

In a large skillet, heat the oil over medium heat and add the garlic. When the garlic is browned, remove it and discard.

Add the leeks and pancetta to the garlic-flavoured oil and cook until the leek is softened and the pancetta is lightly browned. Add the vegetable stems, the stock and the salt and pepper. Cover and cook 4 minutes. Add the chard leaves and rapini flowers and cook, covered, another 2 minutes.

Cook the pasta in boiling salted water until al dente.

Drain the pasta, return it to the pot and add the vegetable mixture. Toss gently and add the Sir Laurier cheese at the last minute.

Transfer to a serving dish and top with the pine nuts.

Whole Wheat Pasta

Ingredients

1 1/2 cups all-purpose flour
1 1/2 cups whole wheat flour
1/2 teaspoon sea salt
4 eggs
2 teaspoons olive oil

Directions

Stir together the all-purpose flour, whole wheat flour and salt in a medium bowl, or on a clean board. Make a hollow in the center, and pour in the olive oil. Break eggs into it one at a time, while mixing quickly with a fork until the dough is wet enough to come together. Knead on a lightly floured surface until the dough is stiff and elastic. Cover, and let stand for 30 minutes to relax.

Roll out dough by hand with a rolling pin, or use a pasta machine to achieve the desired thickness of noodles. Cut into desired width and shapes. Allow the pasta to air dry for at least 15 minutes to avoid having it clump together.

Bell Peppers and Pasta

Ingredients

2 1/4 cups uncooked penne or medium tube pasta
3/4 cup chopped onion
1 tablespoon olive oil
3 garlic cloves, minced
1 cup chopped sweet red pepper
1 cup chopped green pepper
1/4 cup sliced ripe olives
1 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon cayenne pepper
1/4 cup water
1/2 cup crumbled feta cheese

Directions

Cook pasta according to package directions. In a nonstick skillet, saute onion in oil for 1-1/2 minutes. Add garlic; cook 30 seconds longer. Add the sweet peppers; cook and stir for 2-3 minutes or until vegetables are tender. Stir in the olives, oregano, salt and cayenne. Add water; cook and stir until mixture comes to a boil. Drain pasta and stir into skillet. Remove from the heat. Stir in cheese. Serve immediately.

Spinach, Egg, and Pancetta with Linguine

Ingredients

1 (16 ounce) package uncooked linguine pasta
3 tablespoons olive oil, divided
3 ounces pancetta bacon, diced
1/2 teaspoon crushed red pepper flakes
3 cups loosely packed torn fresh spinach
2 hard-cooked eggs, peeled and chopped
freshly grated Parmesan cheese

Directions

Bring a large pot of salted water to boil. Cook linguine until al dente, about 8 to 10 minutes.

As the water is being brought to boil, heat 1 tablespoon olive oil in a skillet over medium heat. Stir in pancetta, and cook until browned. Remove to paper towels.

Return skillet to heat, and pour in 2 tablespoons olive oil. Stir in crushed red pepper flakes. Then stir in spinach, and cook until softened. Return pancetta to the skillet, and stir in eggs. Cover, and turn off heat.

When the pasta is done, drain, and mix into skillet, reserving some pasta water. If the pasta is too dry, add a small amount of pasta water. Top with freshly grated Parmesan.

Tomato and Garlic Pasta

Ingredients

1 (8 ounce) package angel hair pasta
2 pounds tomatoes
4 cloves crushed garlic
1 tablespoon olive oil
1 tablespoon chopped fresh basil
1 tablespoon tomato paste
salt to taste
ground black pepper to taste
1/4 cup grated Parmesan cheese

Directions

Place tomatoes in a kettle, and cover with cold water. Bring just to the boil. Pour off water, and cover again with cold water. Peel. Cut into small pieces.

Cook the pasta in a large pot of boiling salted water until al dente.

In a large skillet or saute pan, saute the garlic in enough olive oil to cover the bottom of the pan. The garlic should just become opaque, not brown. Stir in the tomato paste. Immediately stir in the tomatoes, and salt and pepper. Reduce heat, and simmer until the pasta is ready; add the basil.

Drain the pasta, but do not rinse in cold water. Toss with a couple of tablespoons of olive oil, and then mix into the sauce. Reduce the heat as low as possible. Keep warm, uncovered, for about 10 minutes when it is ready to serve. Garnish generously with fresh Parmesan cheese.

VARIATIONS: Saute fresh quartered mushrooms with the garlic, or add shoestring zucchini along with the tomato.

Tortellini a la Carbonara

Ingredients

3 cups spinach tortellini
3 egg yolks
4 cups heavy whipping cream
1 cup grated Parmesan cheese
1 pound bacon

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente; drain. Meanwhile, in a medium bowl, mix egg yolks, cream and cheese.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Add tortellini and bacon to carbonara sauce; cook sauce over medium heat for 5 minutes, stirring constantly.

Fire and Ice Pasta

Ingredients

2/3 cup chopped fresh basil
1 (28 ounce) can diced tomatoes
1 1/2 teaspoons minced garlic
1 (6 ounce) can sliced black olives
1 1/2 cups olive oil
1 teaspoon salt
1 teaspoon ground black pepper
1/2 cup chopped fresh chives
1/2 cup chopped sun-dried tomatoes
1 teaspoon crushed red pepper flakes
6 ounces goat cheese
2 (16 ounce) packages farfalle pasta

Directions

In a large bowl mix together the basil, diced tomatoes, garlic, olives, olive oil, salt, pepper, chives, sun dried tomatoes, and red pepper chile flakes. Cover and place in refrigerator for a few hours or overnight.

Remove sauce from refrigerator 2 hours before serving, to allow ingredients to come to room temperature.

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Toss cooked pasta with room temperature sauce. Sprinkle with goat cheese, if desired.

Bow Ties with Veggies

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
1 tablespoon olive oil
1 zucchini, chopped
1 large onion, chopped
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, saute zucchini and onion in olive oil until tender. Toss farfalle pasta with vegetables and season with salt and pepper; serve.

Rich Macaroni and Tomato Bake

Ingredients

1 1/2 cups macaroni
2 slices bacon, chopped
1 1/2 cups pasta sauce
1/2 teaspoon ground black pepper
3 eggs, beaten
1/2 cup heavy cream
1/2 cup milk
1 pinch ground nutmeg
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook bacon until crisp. Stir in pasta sauce, black pepper and cooked pasta. Spread mixture in prepared dish.

In a medium bowl, combine eggs, cream, milk and nutmeg and stir until smooth. Pour gently over macaroni mixture. Sprinkle with mozzarella.

Bake in preheated oven 30 minutes, until set and golden brown.

Beef Tips and Noodles

Ingredients

1 pound sirloin tips, cubed
1 (10.75 ounce) can condensed cream of mushroom soup
1 (1.25 ounce) package beef with onion soup mix
1 (4.5 ounce) can mushrooms, drained
1 cup water
1 (16 ounce) package wide egg noodles

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a 13x9 inch casserole dish, combine the mushroom and beef onion soups, canned mushrooms and water. Mix thoroughly and add beef tips. Turn to coat well.

Bake in a preheated oven for 1 hour.

While beef tips are baking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Serve beef tips and sauce over noodles.

Scallops with Red Pepper Sauce

Ingredients

4 ounces uncooked linguine
1/4 pound fresh or frozen sea scallops, sliced into thin rounds
1/2 cup diced sweet red pepper
1 garlic clove, minced
1/8 teaspoon crushed red pepper flakes
1/8 teaspoon salt
1 tablespoon olive or vegetable oil
2 tablespoons grated Parmesan cheese

Directions

Cook linguine according to package directions. Meanwhile, in a skillet, saute the scallops, sweet red pepper, garlic, pepper flakes and salt in oil until scallops become firm and opaque. Remove from the heat. Drain pasta. Serve scallop mixture over linguine. Sprinkle with Parmesan.

Lokshin Kugel (Noodle Pudding)

Ingredients

1 (12 ounce) package thin egg noodles
6 onions, diced
1/8 cup vegetable oil for frying
salt and pepper to taste
4 eggs
1/4 cup dry bread crumbs
paprika to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, in medium saucepan, cook onions in oil over medium heat. Season with salt and pepper, and cook until brown and soft.

In very large mixing bowl, combine pasta, onions, eggs, bread crumbs and salt and pepper to taste. Mix thoroughly. Pour into baking dish and sprinkle paprika over the top. Sprinkle with oil, if desired, and bake 50 to 60 minutes, until top is crispy and golden.

Macaroni and Cheese with Caramelized Onions

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter
1/2 cup sour cream
1 egg, beaten
2 tablespoons cream cheese, softened
4 cups grated Asiago cheese
4 cups grated Vermont Cheddar cheese
4 slices bacon
2 tablespoons butter
1 large onion, sliced thin
4 cloves garlic, minced
1/8 teaspoon brown sugar
1/4 cup chopped fresh parsley
1/4 cup panko bread crumbs
2 tablespoons butter
5 tablespoons all-purpose flour
3 cups milk
1/2 teaspoon ground mustard
1/2 teaspoon paprika
1/4 teaspoon salt
1/2 teaspoon pepper
1 tablespoon hot pepper sauce

Directions

Bring a large pot of lightly salted water to a boil, add macaroni and cook for 8 minutes (noodles will still be slightly hard). Drain noodles and transfer to a large bowl with 1/4 cup of butter and toss to coat. Whisk together the sour cream, egg, and cream cheese; add to the pasta and mix well. Stir in 3 cups of grated Asiago and 3 cups of grated Cheddar cheese, reserving the remaining 2 cups of cheese for the topping.

Place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate and chop into small pieces.

Preheat an oven to 400 degrees F (200 degrees C).

Stir 2 tablespoons butter, the onion, and garlic into the bacon drippings in the pan and cook and stir for 2 minutes. Reduce the heat to medium-low, and add the brown sugar. Cook, stirring occasionally, for 10 to 15 minutes until the onions are very soft and golden brown. Mix the cooked bacon, parsley, and panko breadcrumbs into the onions, transfer mixture to a small bowl and set aside.

Return the skillet to the heat and melt remaining 2 tablespoons butter over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture and bring to a simmer over medium heat. Cook and stir until the mixture is smooth and thickened. Stir in the ground mustard, paprika, salt, pepper, and hot sauce. Remove sauce from heat and let cool for five minutes.

Pour the sauce over the macaroni mixture, stirring well. Transfer to a greased 9x13 inch pan and sprinkle with the remaining 2 cups of Cheddar cheese. Top cheese with the onion breadcrumb mixture.

Bake in preheated oven until bubbling, hot and golden brown on top, about 30 minutes.

Pepperoni Pizza Pasta

Ingredients

8 ounces bow tie pasta, uncooked
1 large onion, chopped
1 1/2 cups julienned green bell pepper
1 1/2 cups julienned red bell pepper
2 garlic cloves, minced
1 tablespoon olive oil or canola oil
1 (14.5 ounce) can stewed tomatoes
1 1/2 teaspoons dried basil
4 ounces turkey pepperoni, halved and sliced
1 cup diced fresh tomatoes
3/4 teaspoon salt
1/4 teaspoon pepper
4 ounces part-skim mozzarella cheese, diced
crushed red pepper flakes

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the onion, peppers and garlic in oil until vegetables are crisp-tender. Add stewed tomatoes and basil. Bring to a boil. Reduce heat; cover and simmer for 10 minutes, stirring occasionally.

Stir in the pepperoni, diced tomatoes, salt and pepper; simmer for 2 minutes. Drain pasta; add to the tomato mixture. Add cheese and toss well. Sprinkle with pepper flakes if desired.

Shrimp Avocado Pasta Salad

Ingredients

1 (16 ounce) package uncooked penne pasta
1/4 pound bacon
1 pound cooked shrimp, peeled and deveined
2 avocados - peeled, pitted and diced
1 cup shredded Cheddar cheese
1 cup mayonnaise
1/4 cup lemon juice
2 tomatoes, diced
1 teaspoon crushed red pepper
4 cups shredded lettuce

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Rinse under cold running water to cool.

Place bacon in a skillet over medium high heat, and cook until evenly brown. Drain and crumble.

In a large bowl, gently toss together the pasta, bacon, shrimp, avocados, Cheddar cheese, mayonnaise, lemon juice, tomatoes, and red pepper. Serve over lettuce.

Stewed Tomato Pasta

Ingredients

2 (14.5 ounce) cans Italian stewed tomatoes, undrained
1 (14.5 ounce) can chicken broth
2 tablespoons vegetable oil
1 teaspoon Italian seasoning
1 (12 ounce) package spiral pasta

Directions

In a large saucepan or Dutch oven, combine the tomatoes, broth, oil and Italian seasoning; bring to a boil. Add pasta. Reduce heat; cover and simmer for 16-18 minutes or until pasta is tender, stirring occasionally.

Family Favorite Chicken Lo Mein

Ingredients

1 (16 ounce) package angel hair pasta
3 tablespoons peanut oil, divided
4 boneless, skinless chicken breast, cut into 1/2 inch pieces
2 cups shredded carrots
2 cups sliced celery
6 green onions, chopped
3 tablespoons Chinese black bean and garlic sauce
1 1/2 cups chicken broth
1 teaspoon soy sauce
1 tablespoon cornstarch
1 tablespoon sesame oil

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Heat 1 tablespoon of peanut oil in a skillet over medium-high heat, then add chicken breast. Cook and stir chicken until no longer pink inside, about 10 minutes; set aside.

In the same skillet, heat the remaining 2 tablespoons of peanut oil over medium-high heat and mix in carrots, celery, and green onion. Cook and stir until tender yet still crisp, 5 to 6 minutes. Mix in Chinese black bean and garlic sauce; cook and stir for another minute. In a separate bowl, mix chicken broth, soy sauce, and cornstarch; add sesame oil. Pour mixture over vegetables and simmer until thickened. Toss in drained pasta, stirring until well-coated and heated through.

Easy Seafood Alfredo

Ingredients

16 ounces uncooked black squid ink pasta
1 tablespoon butter
3 cloves garlic, minced
1/2 cup chicken broth
1 cup fat-free half-and-half
6 tablespoons grated Parmesan cheese
1 slice fat-free American cheese, torn into pieces
1 teaspoon dried basil
1 teaspoon dried parsley
ground black pepper to taste
2 (8 ounce) packages imitation crabmeat, flaked

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Melt the butter in a skillet over medium heat, and cook the garlic 1 minute. Pour in the chicken broth and half-and-half. Cook and stir until heated through.

Mix the Parmesan cheese and American cheese into the skillet. Cook and stir until American cheese is melted. Season the mixture with basil, parsley, and pepper. Mix in the imitation crabmeat, and continue cooking until heated through. Serve over the cooked pasta.

Eat Your Veggies Pasta Salad

Ingredients

3 cups fusilli pasta
3/4 cup broccoli florets
3/4 cup cauliflower florets
1/2 cup red onion, sliced
1/2 cup thinly sliced carrots
1/2 cup red bell pepper, chopped
1/2 cup chopped green bell pepper
1/2 cup chopped mushrooms
1/2 cup chopped celery
3/4 cup light mayonnaise
1/4 cup distilled white vinegar
1/4 cup SLENDA® No Calorie Sweetener, Granulated
Salt and pepper to taste

Directions

Cook pasta according to package directions. Drain and rinse pasta under cold water.

Place pasta in a large serving bowl add the all the vegetables and toss to combine.

Combine the mayonnaise, vinegar and SLENDA® Granulated Sweetener; whisk until smooth. Pour over salad and mix well. Season to taste with salt and pepper and serve.

Pasta with Kielbasa and Sauerkraut

Ingredients

12 ounces dry ziti pasta
3 tablespoons olive oil
1 onion, chopped
1 red bell pepper, chopped
2 cloves garlic, minced
1 pound kielbasa sausage, sliced
into 1/2 inch pieces
12 ounces sauerkraut, drained
and rinsed
2 tablespoons prepared Dijon-
style mustard
1 pinch cayenne pepper
1/4 cup white wine
2 tablespoons chopped fresh
parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Cook onion and bell pepper in oil, stirring frequently, until onion is tender. Stir in garlic and kielbasa, and cook until kielbasa begins to brown, about 8 minutes. Stir in sauerkraut, mustard, and cayenne; cook about 4 minutes more. Stir in wine and parsley, and heat through.

Toss ziti with kielbasa and sauerkraut, and serve immediately.

Southwest Pasta Bake

Ingredients

8 ounces uncooked penne pasta
1 (8 ounce) package fat-free cream cheese, cubed
1/2 cup fat-free milk
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 teaspoon dried oregano
1 pound lean ground beef
2 garlic cloves, minced
1 (16 ounce) jar picante sauce
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
2 teaspoons chili powder
1 teaspoon ground cumin
1 cup shredded reduced-fat Cheddar cheese
1 (2.25 ounce) can sliced ripe olives, drained
1/4 cup sliced green onions

Directions

Cook pasta according to package directions. Meanwhile, in a small mixing bowl, beat cream cheese until smooth. Add milk; beat until smooth. stir in spinach and oregano; set aside. In a nonstick skillet, cook beef and garlic over medium heat until meat is no longer pink; drain. Stir in the picante sauce, tomato sauce, tomato paste, chili powder and cumin; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Drain pasta; stir into meat mixture.

In a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray, layer half of the meat mixture and all of the spinach mixture. Top with remaining meat mixture. Cover and bake at 350 degrees F for 30 minutes. uncover; sprinkle with cheese. Bake 5 minutes longer or until cheese is melted. Sprinkle with olives and onions. Let stand for 10 minutes before serving.

Penne a la Vodka I

Ingredients

1 1/2 large yellow onions
5 cloves crushed garlic
10 slices bacon, diced
2 cups chopped tomatoes
1 (28 ounce) can crushed tomatoes
1 cup heavy whipping cream
2 fluid ounces vodka
12 ounces penne pasta

Directions

Cook and drain the penne pasta. Set aside.

In a pan or skillet, sweat thinly sliced onions, crushed garlic and bacon.

Add diced tomato and deglaze (cook until alcohol has evaporated) with vodka. Add crushed tomatoes and cream.

Reduce sauce until thickened and season with salt and pepper. Add to pasta, toss and serve. Bon appetite!

Veggie No Boiling Lasagna

Ingredients

1 tablespoon olive oil
1 medium sweet onion, thinly sliced
1 medium red bell pepper, thinly sliced
1 medium zucchini, halved lengthwise and thinly sliced
2 (15 ounce) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
2 (26 ounce) jars RaguB® Old World StyleB® Pasta Sauce
12 uncooked lasagna noodles

Directions

Preheat oven to 375 degrees F. Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook onion, red pepper and zucchini, stirring occasionally, 5 minutes or until tender.

Meanwhile, combine ricotta cheese, 1 cup mozzarella cheese, 1/4 cup parmesan cheese and eggs in medium bowl.

Spread 1 cup pasta sauce in 13 x 9-inch baking dish. Layer 4 uncooked noodles, then 1 cup sauce, 1/2 of the ricotta mixture and 1/2 of the vegetables; repeat. Top with remaining uncooked noodles and 2 cups sauce. Reserve remaining sauce.

Cover tightly with aluminum foil and bake 1 hour. Remove foil and sprinkle with remaining mozzarella and Parmesan cheeses. Bake uncovered 10 minutes. Let stand 10 minutes before serving. Serve with reserved pasta sauce, heated.

Italian Pasta Salad I

Ingredients

1 (16 ounce) package rotini pasta
1 cup Italian-style salad dressing
1 cup creamy Caesar salad dressing
1 cup grated Parmesan cheese
1 red bell pepper, diced
1 green bell pepper, chopped
1 red onion, diced

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, Italian salad dressing, Caesar dressing, red bell pepper, green bell pepper and red onion. Mix well and serve chilled or at room temperature.

Cheese and Bacon-Stuffed Pasta Shells

Ingredients

1 (8 ounce) package jumbo pasta shells
1 tablespoon olive oil
4 slices smoked bacon, chopped
1 small onion, chopped
1 clove garlic, minced
1 cup fresh bread crumbs
1 (8 ounce) package cream cheese, softened
1/4 cup chopped fresh parsley
ground black pepper to taste
3 cups tomato puree
1 teaspoon chopped fresh rosemary
5 ounces fresh Buffalo mozzarella

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, about 8 minutes. Drain, and cool.

Heat olive oil in a skillet over medium heat. Cook the bacon, onion, and garlic until bacon starts to crisp and onion and garlic have softened, about 5 minutes. Remove from heat and drain.

Mix the bread crumbs, cream cheese, parsley, and the bacon mixture in a large bowl; season with pepper to taste.

Pour the tomato puree into a large, shallow casserole dish; stir in the rosemary.

Spoon the bacon and breadcrumb mixture equally into the pasta shells. Arrange the stuffed shells in the casserole dish. Coarsely chop the mozzarella and scatter over the pasta shells. Bake in preheated oven until cheese is melted and sauce bubbles, about 30 minutes.

NuNu's and Hot Dogs

Ingredients

4 hot dogs, cut into 1/2-inch pieces
1 (8 ounce) package broad egg noodles
3 tablespoons unsalted butter, softened
1 tablespoon dried parsley
1 tablespoon grated Parmesan cheese

Directions

Bring a large pot of lightly-salted water to a boil; add the pasta and cook until al dente, about 5 minutes; drain.

Melt 1 tablespoon butter in a skillet. Cook the hot dog pieces in the butter until browned. Add the hot dogs to the drained noodles with 2 tablespoons butter, parsley, and Parmesan cheese; stir until butter is melted and the hot dogs are coated.

Cottage Noodles and Cabbage

Ingredients

3/4 cup margarine, divided
1 medium head cabbage, cored
and sliced thin
1 onion, sliced
1 (16 ounce) package uncooked
spaghetti
1 cup small curd cottage cheese
1 tablespoon white sugar
salt and pepper to taste

Directions

In a large skillet over medium-low heat, melt 3 tablespoons margarine. Add cabbage and onions. Cover and cook, stirring occasionally, until tender and browned.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir cooked pasta into cabbage and add remaining margarine. Stir in cottage cheese and sugar; cook until heated through.

Season with salt and pepper to taste.

Mommy's Summer Salad

Ingredients

3 cups rotelle pasta
1/2 pound chopped ham
2 cups shredded Colby cheese
1/2 cup ranch-style salad dressing
1 cup fat-free creamy salad dressing (ie: Fat Free Miracle Whip TM)
1 (15 ounce) can peas, drained

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, ham, cheese and peas.

Whisk together the ranch dressing and Miracle Whip. Pour over salad and toss to coat. Refrigerate until chilled and serve.

Canadian Style Chop Suey

Ingredients

2 cups elbow macaroni
1 onion, diced
1 green bell pepper, diced
1 pound ground Italian sausage
1 (4.5 ounce) can mushrooms,
drained
1 (14 ounce) can stewed tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In same pot, saute onion and bell pepper over medium heat until softened. Remove from pan.

In same pot, cook sausage over medium heat until brown. Drain.

Combine onion mixture, pasta, sausage, mushrooms and stewed tomatoes in same pot and heat through, 5 minutes. Serve.

Sesame Pasta Chicken Salad

Ingredients

1/4 cup sesame seeds
1 (16 ounce) package bow tie pasta
1/2 cup vegetable oil
1/3 cup light soy sauce
1/3 cup rice vinegar
1 teaspoon sesame oil
3 tablespoons white sugar
1/2 teaspoon ground ginger
1/4 teaspoon ground black pepper
3 cups shredded, cooked chicken breast meat
1/3 cup chopped fresh cilantro
1/3 cup chopped green onion

Directions

Heat a skillet over medium-high heat. Add sesame seeds, and cook stirring frequently until lightly toasted. Remove from heat, and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente. Drain pasta, and rinse under cold water until cool. Transfer to a large bowl.

In a jar with a tight-fitting lid, combine vegetable oil, soy sauce, vinegar, sesame oil, sugar, sesame seeds, ginger, and pepper. Shake well.

Pour sesame dressing over pasta, and toss to coat evenly. Gently mix in chicken, cilantro, and green onions.

Cajun Chicken Pasta

Ingredients

2 ounces uncooked fettuccine
2 boneless, skinless chicken breast halves, cut into 1 inch pieces
1 teaspoon Cajun seasoning
4 teaspoons olive oil, divided
1 cup sliced fresh mushrooms
1/2 cup thinly sliced green onions
1/2 medium green pepper, chopped
2 teaspoons minced garlic
1 tablespoon cornstarch
1 cup half-and-half cream
1/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons grated Parmesan cheese

Directions

Cook fettuccine according to package directions. Meanwhile, sprinkle chicken with Cajun seasoning. In a large skillet, cook chicken in 2 teaspoons oil over medium heat until no longer pink. Remove with a slotted spoon and keep warm. Add remaining oil to the drippings; saute the mushrooms, onions, green pepper and garlic until crisp-tender.

Combine cornstarch and cream until smooth; stir into vegetable mixture. Bring to a boil over medium heat; cook and stir for 1 minute or until thickened. Add salt if desired and pepper. Return chicken to the pan. Drain fettuccine and add to pan; toss gently. Cook for 1-2 minutes or until heated through. Sprinkle with Parmesan cheese.

Sassy Spaghetti

Ingredients

1 (16 ounce) package spaghetti
1 tablespoon olive oil
1/2 onion, chopped
1 (15 ounce) can black beans,
drained
1 (11 ounce) can sweet corn,
drained
1 tablespoon ground cumin
salt and pepper to taste
2 dashes hot sauce
3 tablespoons grated Parmesan
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat. Stir in the onion, beans, and corn. Season with cumin, salt, and pepper, and sprinkle with hot sauce. Cook and stir until onion is tender. Toss with cooked spaghetti and sprinkle with Parmesan cheese to serve.

Habanero Pepper Cream Pasta

Ingredients

1 (8 ounce) package cavatappi pasta
1 teaspoon olive oil
1 teaspoon butter
1 shallot, chopped
2 cloves garlic, diced
1 dried habanero pepper, chopped
2 cups heavy cream
1 large tomato, diced
2 tablespoons all-purpose flour
1 teaspoon black pepper
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter with olive oil in a skillet over medium heat. Add shallots, garlic and habanero pepper, and cook until lightly browned. Pour cream into a saucepan, and bring to a simmer over medium heat. Stir in the ingredients from the skillet, along with the tomato. Mix in the flour and black pepper, and simmer until thickened, 5 to 8 minutes. Stir in Parmesan cheese, and remove from heat. Allow sauce to cool for a few minutes before serving over pasta.

Citrus Garlic Shrimp

Ingredients

1 (16 ounce) package linguini
pasta
1/2 cup olive oil
1/2 cup orange juice
1/3 cup lemon juice
3 cloves garlic, peeled
5 teaspoons grated lemon peel
4 teaspoons grated orange peel
1 teaspoon salt
1/4 teaspoon pepper
1 pound uncooked medium
shrimp, peeled and deveined
Shredded Parmesan cheese

Directions

Cook linguine according to package directions. Meanwhile, in a blender or food processor, combine the next eight ingredients; cover and process until blended. Pour into a large skillet; heat through.

Add the shrimp; cook for 5 minutes or until shrimp turn pink. Drain linguine; toss with shrimp mixture. Sprinkle with Parmesan cheese and parsley if desired.

Cajun Spaghetti

Ingredients

1/2 cup vegetable oil
8 ounces tomato sauce
1 cup water
1/4 teaspoon dried basil
1 teaspoon ground black pepper
1 teaspoon crushed red pepper flakes (optional)
1 teaspoon salt
1 pound small shrimp, peeled and deveined
1 green bell pepper, chopped
1 red bell pepper, chopped
1/2 onion, chopped
3 cloves garlic, minced
2 teaspoons cornstarch
1 fluid ounce cold water
12 ounces spaghetti
8 green onions, minced

Directions

In a 4 to 6 quart pot over medium heat, mix 4 ounces oil, tomato sauce, 8 to 12 ounces water, basil, 1/2 teaspoon ground black pepper, 1/2 teaspoon crushed red pepper flakes and 1/2 teaspoon salt. Reduce heat to medium-low after reaching a boil; stir occasionally.

Season shrimp with 1/2 teaspoon salt, 1/2 teaspoon ground black pepper and 1/2 teaspoon crushed red pepper flakes; mix thoroughly and reserve.

In a medium saucepan over medium-high heat, warm 1 ounce oil and add green bell pepper, red bell pepper, onion and garlic for 3 to 5 minutes; stir occasionally.

Add vegetables to tomato sauce and cook over medium heat. After 3 minutes reduce heat to low and cook for 20 to 25 minutes; stir occasionally.

When sauce has approximately 7 to 10 minutes to cook until completion, add seasoned shrimp to sauce; mix well. Bring heat to medium and stir occasionally.

In a small dish, mix cornstarch and 1 ounce cold water; add mixture to sauce when sauce has 2 minutes left until completion and mix well.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in a serving bowl.

Pour sauce over pasta and sprinkle with green onions; serve.

Arrabbiata Sauce

Ingredients

1 teaspoon olive oil
1 cup chopped onion
4 cloves garlic, minced
3/8 cup red wine
1 tablespoon white sugar
1 tablespoon chopped fresh basil
1 teaspoon crushed red pepper flakes
2 tablespoons tomato paste
1 tablespoon lemon juice
1/2 teaspoon Italian seasoning
1/4 teaspoon ground black pepper
2 (14.5 ounce) cans peeled and diced tomatoes
2 tablespoons chopped fresh parsley

Directions

Heat oil in a large skillet or saucepan over medium heat. Saute onion and garlic in oil for 5 minutes.

Stir in wine, sugar, basil, red pepper, tomato paste, lemon juice, Italian seasoning, black pepper and tomatoes; bring to a boil. Reduce heat to medium, and simmer uncovered about 15 minutes.

Stir in parsley. Ladle over the hot cooked pasta of your choice.

Asian Chicken Noodle Salad

Ingredients

1 (3 ounce) package ramen noodle pasta, crushed
2 tablespoons butter, melted
1/2 cup sunflower seeds
1/2 cup pine nuts
3 cups shredded bok choy
5 green onions, thinly sliced
1 cup diced, cooked chicken breast meat
1 (5 ounce) can water chestnuts, drained
12 pods snow peas

1/2 cup vegetable oil
1/4 cup rice wine vinegar
1 tablespoon soy sauce
1/4 cup white sugar
1 tablespoon lemon juice

Directions

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, mix the noodles, sunflower seeds, and pine nuts with melted butter until evenly coated. Spread the mixture in a thin layer on a baking sheet.

Bake 7 to 10 minutes in the preheated oven, stirring occasionally, until evenly toasted. Remove from heat, and cool slightly.

In a large bowl toss together the noodle mixture, bok choy, green onions, chicken, water chestnuts, and snow peas.

Prepare the dressing by blending the oil, vinegar, soy sauce, sugar, and lemon juice. Pour over salad, and toss to evenly coat. Serve immediately, or refrigerate until chilled.

Fettuccini al Funghi

Ingredients

1 pound crimini mushrooms,
sliced
2 fresh shiitake mushrooms,
stemmed and sliced
1 large portobello mushrooms,
sliced
2 cloves crushed garlic
1/4 cup olive oil
2 tablespoons pesto
1 cup milk
2 tablespoons cream cheese
12 ounces dry fettuccine pasta

Directions

Cook the pasta according to package directions.

Meanwhile, saute mushrooms and garlic in olive oil over low heat until tender. Mix in pesto mix, milk, and cream cheese; bring to a boil over medium heat. Reduce heat, and simmer while stirring until cream cheese has melted and mixture has thickened.

Drain pasta. Pour sauce over noodles, and toss to coat. Serve.

Pasta Poblano

Ingredients

1 pound uncooked linguine
1 fresh poblano chile pepper,
seeded and minced
1 clove garlic, minced
1 onion, chopped
1 1/2 cups heavy whipping cream
2 tablespoons butter
salt to taste
ground black pepper to taste
4 ounces shredded mozzarella
cheese

Directions

Cook the pasta in a large pot of 4 quarts boiling salted water until al dente. Add the poblano pepper to the boiling water when you add the pasta. Drain water from pasta and remove poblano pepper.

Using a blender, puree together the poblano pepper, garlic, onion and cream.

In a large saucepan over medium heat, melt the butter. Add the blended sauce and salt and pepper to taste. Cook for 5 minutes. Stir in the cooked and drained pasta and grated mozzarella cheese. Cook for 10 minutes. Serve immediately.

Hearty Lasagna

Ingredients

3 cups ricotta cheese
3 cups shredded mozzarella cheese
2 eggs
1 pound ground beef
1 (48 ounce) jar Prego® Traditional Italian Sauce
12 cooked lasagna noodles
1/2 cup grated Parmesan cheese

Directions

Mix ricotta cheese, mozzarella cheese and eggs.

Cook beef in saucepan until browned. Pour off fat. Stir in pasta sauce.

Spread 1 cup beef mixture in each of 2 2-quart shallow baking dishes. Top each with 2 lasagna noodles and 1 cup ricotta cheese mixture. Repeat layers. Top each with 2 lasagna noodles, remaining beef mixture and Parmesan cheese.

Bake at 400 degrees F for 30 minutes or until hot. Let stand 10 minutes.

Pasta in Vodka Sauce

Ingredients

1 onion, chopped
2 stalks celery, chopped
3 cloves garlic, minced
1/4 cup olive oil
1/4 pound thinly sliced prosciutto
3/4 cup vodka
1 (28 ounce) can crushed tomatoes
1/4 teaspoon dried oregano
2 tablespoons chopped fresh parsley
1 tablespoon dried basil
1/4 teaspoon cayenne pepper
1 cup half-and-half cream
1 pound penne pasta

Directions

In a large skillet, heat oil over medium heat. Cook onion, celery, and garlic in oil; stir until soft. Add prosciutto and vodka. Simmer until almost all liquid is gone.

Add tomatoes, cayenne, and herbs. Simmer for 10 minutes.

Stir in half and half, and heat for 3 minutes.

Meanwhile, cook pasta in boiling salted water until done. Drain. Serve sauce over noodles.

Linguine with Asparagus, Bacon, and Arugula

Ingredients

1 pound linguine, uncooked
1/3 pound sliced bacon, cut in half
1/3 cup extra virgin olive oil
2 cloves garlic, thinly sliced
1/2 pound fresh asparagus,
trimmed and cut into 1/2 inch
pieces
1 (5 ounce) package baby arugula
leaves
1/4 cup fresh lemon juice

Directions

Bring a large pot of salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Cook bacon in a large skillet over medium heat until browned and crisp. Remove to paper towels. Pour olive oil into skillet, and stir in garlic and asparagus. Cook, stirring, until fragrant, about 1 minute.

Add pasta to skillet. Turn flame off. Toss with arugula, lemon juice, and bacon.

Quick Clam Sauce

Ingredients

5 tablespoons olive oil
2 cloves garlic, minced
4 tablespoons chopped fresh
parsley
2 (6.5 ounce) cans minced clams,
with juice
2 (16 ounce) cans crushed
tomatoes
salt and pepper to taste

Directions

In a large saucepan, lightly brown garlic in olive oil. Stir in parsley, clams with juice, crushed tomatoes, salt and pepper to taste.

Simmer for 45 minutes. Serve over cooked pasta.

Creamy Shell Soup

Ingredients

2 cups medium seashell pasta
4 cups water
24 ounces boneless, skinless chicken meat
1 cup diced onion
1/4 cup chopped celery
1/4 cup minced fresh parsley
1 bay leaf
1 teaspoon salt
1/4 teaspoon ground white pepper
2 potatoes, diced
4 green onions, chopped
3 cubes chicken bouillon
1/2 teaspoon seasoning salt
1/2 teaspoon poultry seasoning
4 cups milk
1/4 cup margarine
1/4 cup all-purpose flour
1 pinch ground nutmeg
3 tablespoons chopped fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes or until al dente. Drain, and set aside.

Simmer water, chicken, diced onions, celery, minced parsley, bay leaf, salt and pepper in Dutch oven until chicken is tender. Remove bay leaf; discard. Remove chicken; cool.

Add potatoes, green onions, bouillon cubes, seasoned salt and poultry seasoning to broth. Simmer 15 minutes. Add milk, cooked pasta, and chicken; return to simmer.

Melt butter or margarine over medium heat. Add flour, stirring constantly, until mixture begins to brown. Add to soup; blend well. Let soup stand 20 minutes to blend flavors. Season to taste. Garnish with nutmeg and chopped parsley.

Summer Squash Chicken Alfredo

Ingredients

2 skinless, boneless chicken breast halves
2 tablespoons garlic, minced
1 (8 ounce) package uncooked rigatoni pasta
6 slices bacon
1 tablespoon vegetable oil
1 small zucchini, sliced
1 small yellow squash, sliced
1 cup Alfredo sauce
1/4 cup milk
6 sun-dried tomatoes, softened and chopped
3 tablespoons Parmesan cheese
1/4 cup sliced almonds

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Place the chicken in the prepared baking dish, and coat with the garlic. Bake 25 minutes, or until chicken juices run clear. Cool and chop.

Bring a large pot of lightly salted water to a boil. Place the rigatoni in the pot, cook 10 minutes, until al dente, and drain.

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

Heat the oil in a skillet over medium heat, and saute the zucchini and yellow squash until tender and lightly browned.

In a small bowl, mix the Alfredo sauce and milk. Serve chicken over the cooked pasta. Pour Alfredo sauce over the chicken. Top with zucchini and squash. Sprinkle with sun-dried tomatoes, bacon, Parmesan cheese, and almonds.

Bow Tie Bake

Ingredients

1 pound ground beef
1 large onion, chopped
1 (8 ounce) can mushroom stems and pieces, drained
1/2 cup chopped green pepper
1 (16 ounce) package bow tie pasta, cooked and drained
1 (10.75 ounce) can condensed tomato soup, undiluted
3 cups shredded mozzarella cheese, divided
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

Directions

In a skillet, cook beef, onion, mushrooms and green pepper over medium heat until the meat is no longer pink; drain.

In a greased 3-qt. baking dish, layer half of the pasta, half of the meat mixture, all of the tomato soup and 1 cup of cheese. Top with the remaining pasta and meat mixture. Spread with mushroom soup. Sprinkle with the remaining cheese.

Bake, uncovered, at 350 degrees F for 30-45 minutes or until heated through.

Filipino Spaghetti

Ingredients

2 pounds spaghetti
1 tablespoon vegetable oil
1 head garlic, minced
1 onion, chopped
1 pound ground beef
1 pound ground pork
salt and pepper to taste
1 (26.5 ounce) can spaghetti sauce
1 (14 ounce) jar banana ketchup
1/4 cup white sugar
1/2 cup water
1 pound hot dogs, sliced diagonally
1/2 cup shredded Cheddar cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat the vegetable oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the beef and pork; season with salt and pepper. Cook and stir until the meat has browned. Pour in the spaghetti sauce, banana ketchup, sugar, and water. Simmer until the sauce has thickened, about 15 minutes. Stir in hot dog slices and continue to cook until hot dogs are heated through. Serve over spaghetti with Cheddar cheese sprinkled on top.

Sunflower Suzi's Pasta Perfect

Ingredients

4 ounces dry penne pasta
1/2 cup butter
1 small sweet onion, peeled and diced
3 cloves garlic, minced
1 red bell pepper, sliced
1 lemon, juiced
freshly ground pepper, to taste

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet melt your butter over medium heat. Immediately add your onions then garlic; stirring constantly. Add the red bell pepper. Increase heat to medium high and pour in 1/2 of your lemon juice. Sprinkle with black pepper. Lightly tossing while cooking, add other half of the lemon juice and toss just to coat. Your butter should be getting lightly browned but not burned and be careful not to over brown your garlic. When vegetables are crisp-tender remove from heat. Toss with pasta and serve with freshly grated Parmesan cheese.

Pasta Salad with Pesto

Ingredients

1 (19 ounce) package Bob Evans® Italian Grilling Sausage
1 pound uncooked penne pasta
1 tablespoon butter or margarine
2 garlic cloves, peeled
2 cups fresh basil leaves
1/2 cup fresh parsley leaves
2 tablespoons pine nuts
1/2 cup olive oil
1/4 cup freshly grated Parmesan cheese
1/4 teaspoon black pepper
2 cups seeded and diced Roma tomatoes
1 small green bell pepper, chopped
1 cup whole ripe olives
1 cup cubed mozzarella cheese
Red leaf lettuce for garnish (optional)

Directions

Cook sausage in large skillet or on grill until browned; let cool. Cut in half lengthwise; cut each half into 1/4 inch slices and set aside. Cook penne according to package directions; drain. Toss in large bowl with butter to prevent sticking.

To prepare pesto sauce, place garlic cloves in food processor with metal blade or in blender; process until smooth. Add basil and parsley; process until finely chopped. Add pine nuts; process until finely chopped. With motor running, slowly add olive oil in fine, steady stream. Add Parmesan cheese and black pepper; process until well blended, scraping down side as needed.

To assemble salad, toss sausage, tomatoes, bell pepper, olives and mozzarella cheese with penne. Gradually stir in pesto until salad is moist but not saturated. Serve salad on lettuce-lined platter, if desired. Refrigerate leftovers.

Orecchiette Pasta with Rappini and Sausage

Ingredients

1 pound broccoli rabe, stems trimmed and large leaves removed
4 tablespoons Bertolli B® ClassicOv„Ÿ Olive Oil, divided
3 cloves garlic, chopped
8 ounces bulk Italian sausage, removed from casings and crumbled
1 teaspoon crushed red pepper flakes, or to taste
1 cup dry white wine or chicken broth
1 cup chicken broth
1 (16 ounce) package orecchiette pasta, cooked and drained
1/2 cup shaved pecorino cheese

Directions

Fill 6-quart saucepot with water and a pinch of baking soda (to avoid discoloration) and bring to a boil over high heat. Add broccoli rabe and cook 5 minutes or until tender. Drain and coarsely chop; set aside.

Heat 2 tablespoons BertolliB® ClassicOv„Ÿ Olive Oil in 12-inch deep skillet over medium-high heat and cook garlic with sausage, stirring occasionally, 5 minutes or until sausage is done. Stir in broccoli rabe, red pepper flakes, wine, broth and remaining Olive Oil. Bring to a boil over high heat and cook 5 minutes or until liquid is reduced by 1/3. Stir in orecchiette and heat through. Garnish with cheese. Season, if desired, with salt and pepper.

Tuna Pasta Salad

Ingredients

1 cup seashell pasta
1 bunch green onions, chopped
1/2 cup iceberg lettuce, rinsed
and chopped
1 (6 ounce) can tuna, drained
1 (15 ounce) can peas, drained
1/2 cup shredded Cheddar
cheese

Directions

In a medium pot with boiling salted water cook until al dente. Drain.

In a large bowl place the sliced green onions and chopped lettuce. Add the drained and cooked pasta, drained tuna, sweet peas, grated Cheddar cheese, and mix well.

Stir in salad dressing to your liking of creaminess and serve.

Holy Smoked Bacon and Mushroom Penne

Ingredients

1 (16 ounce) package dried penne pasta
1 tablespoon extra virgin olive oil, divided
1 cup chopped smoked bacon
2 cups sliced fresh mushrooms
3 tablespoons minced garlic
3 cups chicken stock
salt and pepper to taste
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta and 1 tablespoon of olive oil to the pot, and cook until pasta is almost tender, about 6 minutes. Drain.

In a large skillet over medium heat, cook bacon until browned. Stir in the garlic and cook for a few minutes, then add the mushrooms. Cook, stirring constantly, for a couple of minutes until the mushrooms begin to soften.

Pour in the chicken stock, and bring to a boil. Allow to simmer over medium heat for about 3 minutes. Add cooked pasta to the pan, and stir until coated. Simmer uncovered until the sauce has reduced to just a few teaspoons in the bottom. Place generous servings onto plates, and top with Parmesan cheese.

Sloppy Joe Spaghetti

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 (15 ounce) can sloppy joe sauce
1/2 green bell pepper, diced
1/2 onion, chopped
1/2 cup Italian-style dried bread crumbs
1/4 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, brown beef over medium heat; cook until no longer pink and drain. Add sauce and simmer on low.

Add green bell pepper and onion; mix well. Remove from heat and immediately mix in bread crumbs and cheese.

Add sauce to pasta; serve immediately.

Cheating Cheeseburger Macaroni

Ingredients

1 (8 ounce) package dry penne pasta
1 1/2 pounds ground beef
1/4 cup chopped onion
1 (10.75 ounce) can condensed cream of onion soup
1 (10.75 ounce) can condensed cream of chicken soup with herbs
1 (10.75 ounce) can condensed Cheddar cheese soup
1 cup water
1/4 cup sour cream (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add penne, and cook for 8 to 10 minutes, or until tender. Drain.

Heat a large skillet over medium-high heat. Add ground beef and onion; cook, stirring to crumble the beef, until evenly browned. Drain off excess grease, and mix in the cream of onion soup, cream of chicken soup, and Cheddar cheese soup, along with the water and sour cream. Simmer over medium heat for a few minutes. Stir in the cooked pasta, and serve immediately.

Shrimp, Clams, and Scallops Pasta

Ingredients

2 teaspoons extra virgin olive oil
1 cup chopped onion
2 cloves garlic, minced
1 (28 ounce) can crushed tomatoes
1 (6 ounce) can tomato paste
1/2 cup white wine
1 tablespoon sugar
1 teaspoon salt
2 teaspoons dried oregano
1 tablespoon crushed red pepper flakes
1 bay leaf
1 (16 ounce) package uncooked spaghetti
1 pound clams
2 teaspoons extra virgin olive oil
1 pound shrimp
1 pound scallops
1 clove garlic, minced
1/2 cup grated Parmesan cheese

Directions

Heat 2 teaspoons olive oil in a saucepan over medium heat, and cook the onion and garlic until tender. Mix in crushed tomatoes, tomato paste, wine, sugar, salt, oregano, red pepper, and bay leaf. Simmer uncovered 1 hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Place spaghetti in the pot, cook 8 to 10 minutes, until al dente, and drain.

Place the clams in a pot fitted with a steamer basket over boiling water, and steam until opened. Discard clams that do not open. Stir into the sauce.

Heat 2 teaspoons olive oil in a skillet over medium heat, and cook the shrimp and scallops 2 minutes, or until opaque. Mix in garlic. Stir into the sauce. Serve sauce with seafood over the cooked spaghetti, and top with Parmesan cheese.

Chicken and Bow Tie Pasta

Ingredients

4 boneless, skinless chicken breast halves
1 (12 ounce) package farfalle (bow tie) pasta
1 (14 ounce) can chicken broth
1 head broccoli, cut into florets
1 medium red bell pepper, thinly sliced
2 cloves garlic, minced
salt and pepper to taste
2 (8 ounce) containers chive and onion cream cheese
1/4 cup freshly grated Parmesan cheese

Directions

Place chicken in a saucepan, and add water to cover. Boil 20 minutes. Allow to cool, then pull meat into shreds.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

In a large skillet over medium-high heat, combine chicken broth, red pepper, garlic, broccoli, salt and pepper. Cover, and simmer for 8 to 10 minutes, until broccoli is crisp-tender. Stir in cream cheese until smooth. Mix in chicken and pasta until evenly coated. Garnish with Parmesan cheese.

Shrimp and Asparagus

Ingredients

1 pound fresh asparagus
1 (16 ounce) package egg noodles
4 cloves garlic, minced
1/2 cup extra virgin olive oil
1 cup butter
1 tablespoon lemon juice
1 pound medium shrimp - peeled and deveined
1 pound fresh mushrooms, thinly sliced
1/2 cup grated Parmesan cheese
salt and pepper to taste

Directions

In a small saucepan, boil or steam asparagus in enough water to cover until tender; chop and set aside.

Bring a large pot of salted water to full boil, place the pasta in the pot and return to a rolling boil; cook until al dente. Drain well.

In a large saucepan, saute garlic in the olive oil over medium-low heat until the garlic is golden brown.

Place butter and lemon juice in the saucepan. Heat until the butter has melted. Place the shrimp in the saucepan and cook until the shrimp turns pink. Place the mushrooms and asparagus into the saucepan, cook until mushrooms are tender.

Toss the shrimp and vegetable mixture with the egg noodles and sprinkle with Parmesan cheese. Salt and pepper to taste. Serve immediately.

BLTC Cavatini

Ingredients

1 head romaine lettuce- rinsed,
dried and chopped
1/2 pound bacon
5 roma (plum) tomatoes, chopped
1/2 cup freshly grated Asiago
cheese
salt to taste
ground black pepper to taste
1 (16 ounce) package small
seashell pasta

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Brown bacon until crisp. Drain off all but 2 tablespoons grease. Set bacon aside.

Return oil to frying pan, add lettuce. Cook for 2 to 3 minutes over medium-high heat. Add roma tomatoes. Cook for 2 additional minutes.

Toss vegetables with cavatini.

Crumble drained bacon. Sprinkle top of vegetables and pasta with bacon and shaved Asiago cheese. Add salt and pepper to taste.

Nic's Easiest, Creamiest Macaroni and Cheese

Ingredients

1 (7.25 ounce) package macaroni and cheese

1 (10.75 ounce) can condensed cream of chicken soup

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and return to pot.

Combine pasta with powdered cheese mixture and condensed soup. Mix until evenly coated.

Hearty Lasagna Soup

Ingredients

1 pound ground beef
1/4 teaspoon garlic powder
1 (14 ounce) can Swanson®
Seasoned Beef Broth with Onion
1 (14.5 ounce) can diced tomatoes
1/4 teaspoon dried Italian
seasoning
1 1/2 cups uncooked mafalda or
corkscrew-shaped pasta
1/4 cup grated Parmesan cheese

Directions

Cook beef with garlic in skillet until browned. Pour off fat.

Add broth, tomatoes and Italian seasoning. Heat to a boil.

Stir in pasta. Cook over medium heat 10 min. or until pasta is done.
Stir in cheese. Serve with additional cheese if desired.

Chicken Annie Style

Ingredients

1 (8 ounce) package uncooked spaghetti
2 teaspoons extra virgin olive oil
2 onions, chopped
2 green bell peppers cut into thin strips
1 pound skinless, boneless chicken breast halves
1 (28 ounce) can crushed tomatoes
1/2 tablespoon Italian seasoning
1/2 teaspoon garlic powder
1/2 teaspoon chili powder
1/4 teaspoon crushed red pepper
1/8 teaspoon ground cinnamon
1/8 teaspoon ground cumin

Directions

Bring a large pot of lightly salted water to a boil, cook the spaghetti for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium heat, and saute the onions and peppers until tender. Remove from heat, and set aside.

Place the chicken in the skillet, and brown about 5 minutes on each side. Return onions and peppers to skillet, and pour in the tomatoes. Season with Italian seasoning, garlic powder, chili powder, red pepper, cinnamon, and cumin. Cover, reduce heat to low, and cook 25 minutes, or until chicken juices run clear. Serve over the cooked pasta.

Pasta with Greens N Beans

Ingredients

8 ounces uncooked spiral pasta
1/2 pound bulk Italian sausage
1 small onion, chopped
2 garlic cloves, minced
1 bunch escarole or spinach,
trimmed and coarsely chopped
1 (15 ounce) can white kidney or
cannellini beans, rinsed and
drained
1 cup chicken broth
1/3 cup grated Parmesan or
Romano cheese

Directions

Cook pasta according to package directions.

Meanwhile, in a large skillet, cook sausage, onion and garlic until sausage is no longer pink and onion is tender; drain. Stir in escarole, beans and broth. Cover and simmer for 6-8 minutes or until escarole is wilted and tender. Drain pasta; add to vegetable mixture. Sprinkle with cheese.

Simple Delicious Pasta Sauce

Ingredients

1 (14.4 ounce) can diced Italian tomatoes
4 cloves garlic, minced
1/4 cup extra virgin olive oil
salt and pepper to taste

Directions

Drain the canned tomatoes. Stir together the drained tomatoes, garlic, and olive oil in a bowl. Season with salt and pepper.

Rainbow Pasta Salad

Ingredients

1 (16 ounce) package tricolor spiral pasta
2 cups broccoli florets
1 cup chopped carrots
1/2 cup chopped tomato
1/2 cup chopped cucumber
1/4 cup chopped onion
1 (15.25 ounce) can whole kernel corn, drained
1 (6.5 ounce) jar marinated artichoke hearts, drained and halved
1 (8 ounce) bottle Italian salad dressing

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add remaining ingredients and toss to coat. Cover and refrigerate for 2 hours or overnight.

Alfredo Blue

Ingredients

1 (16 ounce) package fettuccini
pasta
1 tablespoon olive oil
1 clove garlic, sliced
4 ounces blue cheese, crumbled
1/4 cup grated Parmesan cheese
2 cups heavy cream
1 tablespoon Italian seasoning
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Heat olive oil in a small skillet over medium heat. Saute garlic in olive oil until golden. Remove garlic, and reserve oil.

In a medium saucepan over medium-low heat, combine blue cheese, Parmesan cheese, and cream. Stir until cheeses are melted. Stir in the oil from the garlic pan. Season with Italian seasoning, salt, and pepper.

Toss sauce with hot pasta, and let stand 5 minutes before serving.

Alfredo Light

Ingredients

1 onion, chopped
1 clove garlic, minced
2 teaspoons vegetable oil
2 cups skim milk
1 cup chicken broth
3 tablespoons all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grated Parmesan cheese
16 ounces dry fettuccine pasta
1 (16 ounce) package frozen broccoli florets

Directions

In a medium saucepan, heat oil over medium heat. Add onion and garlic, and saute until golden brown.

In a small saucepan, stir together milk, chicken broth, flour, salt and pepper over low heat until smooth and thick. Stir into onion mixture. Continue to cook over medium low heat, stirring frequently, until the sauce is thick. Stir in Parmesan cheese.

Meanwhile, cook pasta in boiling water. Add broccoli to the pasta for the last several minutes of cooking. Continue cooking until the pasta is al dente.

Drain the pasta and vegetables, and transfer to a large bowl. Toss with sauce. Serve.

Hamburger Stroganoff

Ingredients

1 pound ground beef
1/4 cup chopped onion
1 garlic clove, minced
1 (10.5 ounce) can condensed beef consomme, undiluted
1 (4 ounce) can mushroom stems and pieces, undrained
3 tablespoons lemon juice
1/4 teaspoon pepper
ADDITIONAL INGREDIENTS (for each dish):
2 cups cooked spiral pasta
1/2 cup sour cream
2 tablespoons water

Directions

In a skillet over medium heat, cook beef, onion and garlic until meat is no longer pink; drain. Stir in consomme, mushrooms, lemon juice and pepper. Place half of the mixture in a freezer container; cover and freeze for up to 3 months. To the remaining meat mixture, add pasta, sour cream and water; heat through (do not boil). To use frozen meat mixture: Thaw in a saucepan or skillet and prepare as directed.

Cajun Chicken Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound andouille sausage, quartered lengthwise and sliced
1 pound skinless, boneless chicken breast halves - cut into chunks
2 teaspoons Cajun seasoning
1 teaspoon dried sage
1/2 cup chopped onion
1/2 cup chopped celery
1/4 cup chopped red bell pepper
1 tablespoon finely chopped garlic
2 (10 ounce) containers Alfredo Sauce, divided
1 1/2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

In a large skillet over medium-high heat, combine sausage, chicken, Cajun seasoning and sage. Cook until chicken is no longer pink and juices run clear, about 8 minutes. Remove meat from skillet with a slotted spoon, and set aside. Saute onion, celery, bell pepper and garlic until tender. Remove from heat, and stir in cooked meat and one container Alfredo sauce.

Lightly grease a 9x13 inch baking dish. Cover bottom with 4 lasagna noodles. Spread with 1/2 of the meat mixture. Repeat layers, and cover with a layer of noodles. Spread remaining Alfredo sauce over top. Top with mozzarella cheese and sprinkle with Parmesan cheese.

Bake in preheated oven for 1 hour. Let stand 15 minutes before serving.

Green Bell Peppers stuffed with Tomato Lentil

Ingredients

5 green bell peppers
2 pounds ground beef
1 1/2 cups chopped onion
1 green bell pepper, chopped
6 cloves garlic, minced
1 (16 ounce) jar chunky pasta sauce
1/2 cup chopped onion
1 (6 ounce) package tomato lentil couscous mix
8 ounces shredded sharp Cheddar cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Cut peppers in half, place them in a 9x13 inch baking dish, and set aside. In a large skillet over medium heat, saute the ground beef for 5 minutes. Add 1 1/2 cups chopped onion, chopped green bell pepper, and garlic. Reduce heat to low, add tomato sauce, and let simmer while preparing the couscous.

Prepare couscous according to package directions, but add the remaining onion to the water before adding the couscous. When couscous is done, combine it with the sauce. Fill bell peppers with the mixture. Top each with shredded cheese.

Bake at 375 degrees F (190 degrees C) for 20 minutes, or until cheese is bubbly and slightly brown on top.

Quick Creamy Spinach and Tomato Pasta

Ingredients

8 ounces angel hair pasta
1 (14.5 ounce) can diced tomatoes
2 cups baby spinach leaves
1/2 cup sour cream
1 tablespoon prepared basil pesto
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 3 to 4 minutes, until tender. Drain.

While you wait for the pasta, combine the tomatoes and spinach in a saucepan over medium heat. When the spinach begins to wilt, stir in the sour cream and pesto. Toss sauce with drained pasta and serve immediately.

Poor Man's Shrimp

Ingredients

1 (8 ounce) package small seashell pasta
2 (6 ounce) cans tuna, drained and flaked
1 stalk celery, diced
2 tablespoons diced green bell pepper
1 tablespoon diced onion
2/3 cup creamy salad dressing, e. g. Miracle Whip

Directions

Bring a large pot of lightly salted water to a boil. Add shell macaroni and cook for 8 to 10 minutes or until al dente; drain and rinse with cool water.

In a medium bowl, mix together the tuna, celery, green bell pepper, onion and creamy salad dressing.

Stuff the shell macaroni with the tuna mixture.

Fabulous Pesto Pasta Salad

Ingredients

1 1/2 tablespoons white sugar
1 teaspoon salt, or to taste
1 1/2 teaspoons ground black pepper
1 teaspoon onion powder
1 1/2 teaspoons Dijon mustard
2 cloves garlic, chopped
1 1/2 cups chopped fresh basil
1/2 cup chopped fresh oregano
1/4 cup chopped fresh cilantro
2 teaspoons hot pepper sauce (e.g. Tabasco, etc.)
1/3 cup red wine vinegar
1/2 cup olive oil
1 teaspoon lemon juice
1 (4 ounce) package grated Parmesan cheese

4 roma (plum) tomatoes, chopped
6 green onions, chopped
1 (4 ounce) can minced black olives
1 (16 ounce) package farfalle (bow tie) pasta
1/2 cup pine nuts
1 cup shredded mozzarella cheese

Directions

In a large bowl, whisk together the sugar, salt, pepper, onion powder, mustard, garlic, basil, oregano, cilantro, hot pepper sauce, red wine vinegar, olive oil, lemon juice, and Parmesan cheese. Add the tomatoes, green onions and olives to the bowl, and stir to coat. Refrigerate.

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 7 minutes, or until tender. Drain, and rinse with cold water to cool. Add pasta to the bowl of dressing, and mix well. Top with mozzarella cheese and pine nuts. Refrigerate for at least 1 hour before serving.

Pasta Fagioli Soup II

Ingredients

1 (29 ounce) can diced tomatoes
2 (14 ounce) cans great Northern beans, undrained
1 (14 ounce) can chopped spinach, drained
2 (14.5 ounce) cans chicken broth
1 (8 ounce) can tomato sauce
3 cups water
1 tablespoon minced garlic
8 slices crisp cooked bacon, crumbled
1 tablespoon dried parsley
1 teaspoon garlic powder
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/2 teaspoon dried basil
1/2 pound seashell pasta

Directions

In a large stock pot, combine diced tomatoes, beans, spinach, chicken broth, tomato sauce, water, garlic, bacon, parsley, garlic powder, salt, pepper, and basil. Bring to a boil, and let simmer for 40 minutes, covered.

Add pasta and cook uncovered until pasta is tender, approximately 10 minutes. Ladle soup into individual serving bowls, sprinkle cheese on top, and serve.

Cajun Chicken Pasta

Ingredients

4 ounces linguine pasta
2 boneless, skinless chicken breast halves, sliced into thin strips
2 teaspoons Cajun seasoning
2 tablespoons butter
1 green bell pepper, chopped
1/2 red bell pepper, chopped
4 fresh mushrooms, sliced
1 green onion, minced
1 1/2 cups heavy cream
1/4 teaspoon dried basil
1/4 teaspoon lemon pepper
1/4 teaspoon salt
1/8 teaspoon garlic powder
1/8 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Meanwhile, place chicken and Cajun seasoning in a bowl, and toss to coat.

In a large skillet over medium heat, saute chicken in butter until no longer pink and juices run clear, about 5 to 7 minutes. Add green and red bell peppers, sliced mushrooms and green onions; cook for 2 to 3 minutes. Reduce heat, and stir in heavy cream. Season the sauce with basil, lemon pepper, salt, garlic powder and ground black pepper, and heat through.

In a large bowl, toss linguine with sauce. Sprinkle with grated Parmesan cheese.

Swiss Cheese Noodle Bake

Ingredients

1 pound ground beef
1 pound bulk Italian sausage
2 (26 ounce) jars chunky style
pasta sauce (such as Prego®)
1 (16 ounce) package broad egg
noodles
3 (8 ounce) packages sliced Swiss
cheese (such as Sargento®)

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Cook ground beef and sausage in a large, deep skillet until well browned, about 5 minutes. Drain fat. Stir in pasta sauce. Bring to a simmer.

While sauce is simmering, bring a large pot of salted water to a boil over high heat. Stir in the egg noodles. Boil until cooked through, but is still firm to the bite, about 5 minutes. Drain well.

Spoon half of the meat sauce into the prepared baking dish. Top with half of the cooked noodles, and 1 1/2 packages of cheese slices. Repeat with remaining sauce, noodles, and cheese.

Place uncovered dish in preheated oven. Bake, until cheese is melted and browned, about 40 minutes. Let stand 5 minutes before serving.

Creamy Artichoke Pasta

Ingredients

12 ounces uncooked spaghetti
1 tablespoon olive oil
1 tablespoon butter
1 (6 ounce) can marinated artichoke hearts
1 small onion
3 cloves garlic, chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/8 teaspoon ground cayenne pepper
1 teaspoon dried oregano
1/2 cup low-fat cottage cheese
1/2 cup low-fat sour cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of salted water to a boil. Add spaghetti and cook until al dente. Drain and keep warm.

While pasta is cooking, heat a large skillet over medium-high heat. Place olive oil, butter, and liquid from artichoke hearts in skillet. Cut artichoke hearts into bite-size pieces. When olive oil mixture is hot, add onion and garlic. Saute until soft and lightly browned. Stir in artichoke hearts and saute until heated through. Season with salt, black pepper, cayenne pepper, and oregano. Remove from heat and stir in cottage cheese and sour cream. Toss mixture with cooked pasta and top with Parmesan cheese.

Pasta Salad with Homemade Dressing

Ingredients

1 (8 ounce) package uncooked tri-color rotini pasta
6 ounces pepperoni sausage, diced
6 ounces provolone cheese, cubed
1 red onion, thinly sliced
1 small cucumber, thinly sliced
3/4 cup chopped green bell pepper
3/4 cup chopped red bell pepper
1 (6 ounce) can pitted black olives
1/4 cup minced fresh parsley
1/4 cup grated Parmesan cheese

1/2 cup olive oil
1/4 cup red wine vinegar
2 cloves garlic, minced
1 teaspoon dried basil
1 teaspoon dried oregano
1/2 teaspoon ground mustard seed
1/4 teaspoon salt
1/8 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta, and cook for 8 to 10 minutes, until al dente. Drain, and rinse with cold water.

In a large bowl, mix the cooled pasta, pepperoni, provolone cheese, red onion, cucumber, green bell pepper, red bell pepper, olives, parsley, and Parmesan cheese.

In a jar with a lid, mix the olive oil, vinegar, garlic, basil, oregano, ground mustard, salt, and pepper. Seal jar, and shake well.

Pour the dressing mixture over the pasta salad, and toss to coat. Cover, and chill 8 hours in the refrigerator

Pasta with Sweet Peas

Ingredients

4 ounces farfalle pasta
2 cups water
1 tablespoon chicken bouillon granules
1/4 cup canned green peas
1 teaspoon butter
1 teaspoon crushed red pepper flakes (optional)

Directions

In a small pot cook farfalle pasta with the 2 cups of water. Add chicken bouillon and boil until water has reduced.

Stir in butter and peas. Add red pepper flakes, if desired.

Serve with sprinkled parsley on top.

Spaghetti Italian

Ingredients

1/2 pound Italian sausage
4 (6.5 ounce) cans tomato sauce
1 (14.5 ounce) can diced tomatoes
2 bay leaves
1 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1 teaspoon dried basil
1 teaspoon dried oregano
salt and pepper to taste
1 (8 ounce) package spaghetti

Directions

In a large skillet, brown sausage over medium heat; drain and set aside.

In a large saucepan over medium heat, combine tomato sauce, diced tomatoes, bay leaves, Italian seasoning, garlic powder, basil, oregano, salt, pepper and Italian sausage; mix well.

Simmer over medium-low heat for at least one hour; it is best if simmered all day.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix sauce with hot pasta; serve.

Crawfish Fettuccine I

Ingredients

- 6 tablespoons butter
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 3 stalks celery, chopped
- 1 clove garlic, minced
- 1 tablespoon all-purpose flour
- 1 pound peeled crawfish tails
- 1 (8 ounce) package processed cheese food
- 1 cup half-and-half cream
- 2 teaspoons Cajun seasoning
- 2 teaspoons cayenne pepper
- 1 pound dry fettuccine pasta
- 1/2 cup grated Parmesan cheese

Directions

Melt the butter in a large skillet over medium heat. Cook onion, bell pepper, celery, and garlic in butter until onions are tender. Stir in flour, and cook for 5 to 10 minutes, stirring frequently. Stir in crawfish. Cover, and simmer for 15 to 20 minutes, stirring often.

Stir in the processed cheese, half-and-half, Cajun seasonings, and cayenne pepper. Cover, and simmer for about 20 minutes, stirring occasionally.

Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). Butter a 9x13 inch baking dish. Stir noodles into crawfish mixture; pour into prepared dish, and sprinkle with Parmesan cheese.

Bake in a preheated oven for 20 minutes, or until hot and bubbly.

Homemade Four Cheese Ravioli

Ingredients

Ravioli Dough:

2 cups all-purpose flour
1 pinch salt
1 teaspoon olive oil
2 eggs
1 1/2 tablespoons water

Ravioli Filling:

1 (8 ounce) container ricotta cheese
1 (4 ounce) package cream cheese, softened
1/2 cup shredded mozzarella cheese
1/2 cup provolone cheese, shredded
1 egg
1 1/2 teaspoons dried parsley

Pesto-Alfredo Cream Sauce:

2 tablespoons olive oil
2 cloves garlic, crushed
3 tablespoons prepared basil pesto sauce
2 cups heavy cream
1/4 cup grated Parmesan cheese
1 (24 ounce) jar marinara sauce

Egg Wash:

1 egg
1 tablespoon water

Directions

Mound the flour and salt together on a work surface and form a well. Beat the teaspoon of olive oil, 2 eggs, and water in a bowl. Pour half the egg mixture into the well. Begin mixing the egg with the flour with one hand; use your other hand to keep the flour mound steady. Add the remaining egg mixture and knead to form a dough.

Knead the dough until smooth, 8 to 10 minutes; add more flour if the dough is too sticky. Form the dough into a ball and wrap tightly with plastic. Refrigerate for 1 hour.

While the dough is resting, prepare the ravioli filling. Combine the ricotta cheese, cream cheese, mozzarella cheese, provolone cheese, egg, and parsley and mix well. Set the filling aside.

Heat 2 tablespoons of olive oil in a skillet over medium heat. Add the crushed garlic and pesto sauce and cook for one minute. Pour in the heavy cream, raise the heat to high, and bring the sauce to a boil. Reduce the heat and simmer for 5 minutes. Add the Parmesan cheese and stir until the cheese melts. Remove the pan from the heat and keep warm.

Meanwhile, in a separate saucepan, warm the marinara sauce over medium-low heat.

Preheat an oven to 375 degrees F (190 degrees C). Beat the egg with the tablespoon of water to make the egg wash.

Roll out the pasta dough into thin sheets no thicker than a nickel. To assemble the ravioli, brush the egg wash over a sheet of pasta. Drop the filling mixture on the dough by teaspoonfuls about one inch apart. Cover the filling with the top sheet of pasta, pressing out the air from around each portion of filling. Press firmly around the filling to seal. Cut into individual ravioli with a knife or pizza cutter. Seal the edges.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the ravioli, and return to a boil. Cook uncovered, stirring occasionally, until the ravioli float to the top and the filling is hot, 4 to 8 minutes. Drain well.

Grease a baking sheet. Place the cooked ravioli on the sheet pan and bake in the preheated oven until brown, about 4 minutes.

Scrumptious Seafood Linguine

Ingredients

2 (9 ounce) packages fresh linguine pasta
1/4 cup butter
1 clove garlic, chopped
1 cup heavy cream
1/2 pound imitation crabmeat
1/2 pound cooked salad shrimp
1 cup freshly grated Parmesan cheese
salt and pepper to taste
1 tablespoon chopped fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 3 minutes, or until al dente; drain.

Melt butter in a large skillet over medium heat. Saute garlic until tender. Stir in cream, and cook until thickened, about 5 minutes. Add imitation crab, shrimp, Parmesan cheese, and salt and pepper. Reduce heat to low, and cook for 2 to 3 minutes, until heated through.

Transfer cooked linguine to a serving platter, and top with seafood sauce. Garnish with parsley.

Baked Ziti Casserole

Ingredients

1 (16 ounce) package ziti pasta
1 egg, lightly beaten
1 (15 ounce) container part-skim ricotta cheese
1/2 cup grated Parmesan cheese, divided
1 (28 ounce) jar meatless spaghetti sauce
2 cups shredded part-skim mozzarella cheese

Directions

Cook pasta according to package directions. Drain pasta; set aside. In a bowl, combine the egg, ricotta and 1/4 cup Parmesan cheese. Spread 1 cup spaghetti sauce in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Top with a third of the pasta, half of the ricotta mixture, 2/3 cup mozzarella cheese, 1 tablespoon Parmesan cheese and 1 cup sauce. Repeat layers of pasta, ricotta mixture and mozzarella cheese. Sprinkle with 2 tablespoons Parmesan cheese. Top with remaining pasta, sauce mozzarella cheese and Parmesan cheese. Cover and bake at 375 degrees F for 45-50 minutes or until heated through.

Pepper Pot Soup II

Ingredients

1 1/2 pounds round steak, cubed
1 cup red wine
1 1/2 cups water
6 ounces spaghetti
2 (14.5 ounce) cans stewed tomatoes
1 onion, thinly sliced
1 pinch white sugar
1 (15 ounce) can kidney beans
1 (10 ounce) package succotash
1 green bell pepper, chopped
salt and pepper to taste

Directions

Add cubed steak, red wine, and water to a large soup pot. Simmer, covered, over medium low heat for 1 hour.

Meanwhile, cook pasta in a large pot of boiling water for 5 minutes. The pasta should be only partially cooked. Drain.

Add pasta, tomatoes, onion, and sugar to meat. Simmer for 30 minutes.

Stir beans, succotash, and green pepper into soup. Season with salt and pepper to taste. Simmer over low heat until soup is hot and vegetables are tender.

Holiday Ambrosia Salad

Ingredients

8 ounces uncooked orzo pasta
3/4 cup white sugar
2 eggs, beaten
2 tablespoons all-purpose flour
1/2 teaspoon salt
2 (8 ounce) cans pineapple chunks, drained with juice reserved
1 (11 ounce) can mandarin orange segments, drained
1 cup shredded coconut (optional)
4 cups frozen whipped topping, thawed

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, 5 to 7 minutes. Drain, transfer to a large bowl, and cool.

Whisk the sugar, eggs, flour, salt, and reserved pineapple juice together in a saucepan until smooth. Cook and stir over medium heat until the mixture thickens. Pour over cooled pasta, and toss to coat evenly. Cover and refrigerate overnight, or at least 8 hours.

Stir the pineapple chunks and mandarin oranges into the pasta mixture. Mix in the coconut if desired. Stir in the frozen whipped topping until evenly blended. Chill until serving.

Vegetable Cashew Saute

Ingredients

1 (16 ounce) package whole wheat rotini pasta
2 tablespoons dark sesame oil
1/4 cup soy sauce
1/4 cup balsamic vinegar
2 tablespoons white sugar
1/4 cup dark sesame oil
3 cups chopped broccoli
1 cup chopped carrots
1 cup chopped red bell pepper
2 cups chopped fresh shiitake mushrooms
1 cup shelled edamame (green soybeans)
3/4 cup chopped unsalted cashew nuts

Directions

Bring a large pot of lightly salted water to a boil. Cook the rotini 10 to 12 minutes, until al dente, and drain.

In a small bowl, mix the 2 tablespoons sesame oil, soy sauce, vinegar, and sugar.

Heat the 1/4 cup sesame oil in a skillet over medium heat. Stir in the broccoli, carrots, red bell pepper, mushrooms, shelled edamame, and cashews. Mix in the sesame oil sauce. Cover skillet, and cook 5 minutes, or until vegetables are tender but crisp. Serve over the cooked pasta.

Cissy's Shrimp Penne

Ingredients

1 (16 ounce) package dried penne pasta
1 tablespoon extra virgin olive oil
1 shallot, chopped
3 cloves garlic, chopped
2 cups fish stock
2 cups dry white wine
1/4 cup dry vermouth
2 pounds large uncooked shrimp, peeled
1/2 cup unsalted butter
1 cup chopped Italian flat leaf parsley
1 cup grated Parmesan cheese
freshly ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Stir in penne pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a large skillet over medium heat, and cook the shallot and garlic until tender. Pour in the fish stock, white wine, and vermouth, and simmer 15 minutes, or until reduced to a thick golden glaze.

Place the shrimp and butter into the skillet. Cover, and cook 5 minutes over low heat, until shrimp are opaque.

Mix the cooked penne pasta into the skillet, and gently toss with the shrimp and glaze. Top with parsley, Parmesan cheese, and pepper to serve.

Cold Szechuan Noodles and Shredded Vegetables

Ingredients

16 ounces dried soba noodles
1/4 cup tamari
1/4 cup sesame oil
1 tablespoon rice vinegar
1 tablespoon white sugar
1/2 teaspoon chili oil
1 red bell pepper, thinly sliced
1 cup chopped green onions
2 carrots, julienned

Directions

In a large stockpot, cook pasta in boiling salted water until al dente. Rinse with cool water; drain well.

In a small bowl mix together 3 tablespoons tamari sauce, 3 tablespoons sesame oil, vinegar, sugar and Chili oil.

Using tongs, toss noodles with sauce to coat well. Marinate in a covered bowl for 2 hours, or up to 24 hours, tossing occasionally.

Bring marinated noodles to room temperature. Mix the remaining 1 Tablespoon each of tamari and oil and pour over the noodles. Three hours before serving stir in sweet red peppers, two thirds of the green onions, and half of the grated carrots.

To serve, mound the noodles on a serving platter and sprinkle with the remaining green onions and carrots.

Garden Harvest Lasagna

Ingredients

2 tablespoons olive oil
2 medium zucchini, sliced
1 (10 ounce) package mushrooms, sliced
1 (15 ounce) container ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
1 egg, slightly beaten
1 teaspoon dried basil leaves, crushed
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (16 ounce) package lasagna noodles, cooked and drained

Directions

Preheat oven to 375 degrees F. Heat olive oil in 12-inch skillet over medium heat and cook zucchini and mushrooms 3 minutes or until vegetables are tender; set aside.

Combine ricotta cheese, 1 cup mozzarella cheese, Parmesan cheese, egg and basil in medium bowl; set aside.

Evenly spread 1/2 cup Pasta Sauce in 13 x 9-inch baking dish. Arrange 4 lasagna noodles, lengthwise over sauce, overlapping edges slightly. Spread 1/3 of the cheese mixture over noodles, then 3/4 cup sauce and 1/3 of the vegetable mixture; repeat layers, ending with noodles. Top with remaining Sauce and sprinkle with remaining 1 cup mozzarella cheese. Loosely cover with aluminum foil and bake 45 minutes or until bubbling. Let stand 10 minutes before serving.

Spicy Pasta

Ingredients

1 (12 ounce) package rotini pasta
1 tablespoon vegetable oil
1 clove garlic, crushed
1 teaspoon dried basil
1 teaspoon Italian seasoning
1 onion, diced
2 red chile peppers, seeded and chopped
1 (14.5 ounce) can diced tomatoes
3 drops hot pepper sauce
salt and ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat oil in a saucepan over medium heat. Sauté garlic with basil and Italian seasoning for 2 to 3 minutes. Stir in onion and chiles; cook until onion is tender. Stir in tomatoes and hot sauce; simmer for 5 minutes, or until heated through. Toss with the cooked pasta, and season with salt and pepper.

Chicken and Bowtie Pasta with Asiago Cream

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
2 tablespoons vegetable oil
1 pound skinless, boneless chicken breast halves - cubed
2 1/4 cups heavy cream, divided
1/4 cube chicken bouillon, crumbled
3/4 cup grated Asiago cheese
1/2 tablespoon cornstarch
2 tablespoons butter
1/4 cup chopped prosciutto
1 tablespoon chopped fresh garlic
1/4 cup sliced mushrooms
1/2 tablespoon parsley flakes

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente. Drain, and set aside.

Heat 2 tablespoons vegetable oil in a skillet over medium-high heat. Cook and stir chicken cubes, reducing heat if necessary, until no longer pink in center and juices run clear. Set aside.

In a medium saucepan, bring 2 cups cream to a simmer, stirring often. Whisk in bouillon and cheese until well blended and bouillon has dissolved completely. Dissolve cornstarch in 2 tablespoons water, and whisk into mixture. Cook and stir 2 minutes more, then remove from heat and set aside.

Melt butter in a medium skillet over medium high heat. Stir in prosciutto, garlic, and mushrooms and cook until mushrooms are tender, about 3 minutes. Add chicken, reduce heat, and continue cooking until chicken is heated through. Return sauce to the stove and add remaining 1/4 cup cream and parsley flakes. Heat through.

To serve, place pasta in a large mixing or serving bowl. Add chicken and mushroom mixture and pour in cream sauce. Toss well, and serve.

Mushroom and Spinach Ravioli with Chive Butter

Ingredients

1 teaspoon olive oil
1 1/2 tablespoons water, or more if needed
2 eggs
2 cups all-purpose flour, or more if needed
1/4 teaspoon salt

1 teaspoon olive oil
1 clove garlic, minced
1/2 cup chopped onion
1 (8 ounce) package fresh mushrooms, coarsely chopped
4 ounces cream cheese, softened
1/3 cup grated Parmesan cheese
1/2 cup mozzarella cheese
1/2 cup frozen chopped spinach, thawed and drained
1 tablespoon chopped fresh chives
1 tablespoon chopped fresh parsley
1/2 teaspoon ground cayenne pepper
salt and ground black pepper to taste
1 egg white, beaten

3 tablespoons butter
1 1/2 teaspoons chopped fresh chives

Directions

Whisk together 1 teaspoon olive oil, water, and whole eggs in a bowl until evenly blended; set aside. Combine flour and salt in a separate large bowl, and make a well in the center. Pour the egg mixture into the well and stir just until combined. Turn dough out onto a lightly floured surface and knead until smooth, 5 to 10 minutes, adding more flour or water as needed. Wrap dough tightly with plastic wrap, and set aside to rest.

Heat 1 teaspoon olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion begins to soften, about 2 minutes. Add the mushrooms, and continue cooking and stirring until the vegetables are soft and the liquid has evaporated, about 10 minutes. Remove from heat, and allow to cool.

Beat cream cheese in a bowl until smooth. Stir in the cooled mushroom mixture, Parmesan cheese, mozzarella cheese, spinach, 1 tablespoon chives, parsley, and cayenne pepper. Season with salt and pepper.

Roll the pasta dough out to about 1/16 inch thick. Cut 3 to 4-inch circles using a large cookie cutter. Roll each circle out as thin as possible. Working with one circle at a time, brush the pasta lightly with the egg white. Scoop about 1 heaping tablespoon full of the mushroom filling onto the center of the pasta, then cover with a second piece of pasta, pinching the edges to seal. Cut the sealed ravioli with the cookie cutter once more to create a uniform shape. Place the finished ravioli on a floured baking sheet, and repeat the process with the remaining pasta and filling.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the ravioli and return to a boil. Cook until the pasta floats to the top, 3 to 4 minutes; drain.

To make sauce: Melt butter in a skillet over high heat, cooking and stirring until browned, 5 to 7 minutes. Stir in 1 1/2 teaspoons chives. Serve over hot ravioli.

Pasta Carbonara

Ingredients

3 cups uncooked tube pasta
6 bacon strips, diced
2 garlic cloves, minced
1 1/4 cups milk
1 (8 ounce) package cream
cheese, cubed
1/2 cup butter or margarine,
cubed
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook bacon until crisp. Remove to paper towels. In the drippings, saute garlic until tender. Add the milk, cream cheese and butter; stir until smooth. Stir in the Parmesan cheese and bacon; heat through. Drain pasta; toss with sauce.

Cheese Ravioli with Fresh Tomato and Artichoke

Ingredients

2 (9 ounce) packages fresh cheese ravioli
1 teaspoon olive oil
1 tablespoon olive oil
1 pound roma tomatoes - peeled, seeded and chopped
1 (6.5 ounce) jar marinated artichoke hearts
1/2 cup chopped green onions
3 cloves crushed garlic
1/2 teaspoon salt
1/4 teaspoon freshly ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Cook ravioli according to package directions.

While the pasta is cooking, prepare the sauce. In a large nonstick skillet, heat 1 tablespoon oil over a medium high flame. Add tomatoes, artichokes, scallions, garlic, and salt and pepper. Cook 2 to 3 minutes, stirring occasionally, until vegetables are warmed through. Remove from heat.

Drain pasta well. Transfer to a large bowl, and toss with 1 teaspoon oil. Add half of the sauce to the ravioli; toss gently, but thoroughly to mix. Transfer ravioli to a large serving platter. Pour remaining vegetable sauce over ravioli. Garnish with Parmesan cheese.

Herb Vegetable Orzo Salad

Ingredients

1 cup uncooked orzo pasta
2 cups frozen corn, thawed
1/2 cup chopped sweet red pepper
1/2 cup grape or cherry tomatoes
1/2 cup pitted Greek olives, halved
1/4 cup chopped sweet onion
1/4 cup minced fresh basil
2 tablespoons minced fresh parsley
3 tablespoons olive oil
2 tablespoons balsamic vinegar
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large serving bowl; add the corn, red pepper, tomatoes, olives, onion, basil and parsley. In a jar with a tight-fitting lid, combine the oil, vinegar, salt and pepper; shake well. Pour over salad and toss to coat.

LaDonna's Spaghetti with Sauce

Ingredients

2 pounds lean ground beef
1 onion, chopped
1 (46 fluid ounce) can tomato juice
1 (29 ounce) can tomato sauce
2 (6 ounce) cans tomato paste
1 cup finely grated carrots
4 tablespoons Italian seasoning
1 pound fresh mushrooms,
quartered
5 cloves garlic, minced
salt to taste
ground black pepper to taste
2 pounds spaghetti

Directions

Cook ground beef and onion over medium heat till done. Drain off grease.

Combine beef and onion, tomato juice, tomato paste, tomato sauce, grated carrots, seasoning, mushrooms, garlic, and salt and pepper in a large pot. Simmer 2 to 3 hours on very low heat.

Cook pasta according to package directions. Drain. Serve sauce over pasta.

Grandma's Best Ever Sour Cream Lasagna

Ingredients

1 (8 ounce) package lasagna noodles
1/2 pound ground pork sausage
1/2 pound ground beef
1 clove garlic, minced
1 (28 ounce) can diced tomatoes
1 (8 ounce) can tomato sauce
1 tablespoon dried parsley
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 pinch white sugar
1 (16 ounce) container sour cream
3 eggs, lightly beaten
3/4 cup grated Parmesan cheese
1/2 cup chopped pitted green olives
2 teaspoons salt
1/4 teaspoon ground black pepper
2 (12 ounce) packages shredded mozzarella cheese, divided

Directions

Preheat oven to 375 degrees F (190 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the lasagna noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain.

Heat a large skillet over medium-high heat and cook and stir the sausage, ground beef, and garlic until the meat is crumbly, evenly browned, and no longer pink. Drain any excess grease. Stir in the diced tomatoes, tomato sauce, parsley, basil, oregano, and sugar. Bring to a boil over high heat, then reduce the heat to medium-low, and simmer, stirring occasionally, until the sauce is thickened, about 30 minutes.

Stir together the sour cream, eggs, Parmesan cheese, green olives, salt, black pepper, and 1/2 of the mozzarella cheese in a bowl.

To assemble the lasagna, spread a thin layer of the meat sauce evenly over the bottom of a 9x13 inch baking pan. Cover with 1/3 of the lasagna noodles, 1/3 of the remaining meat sauce, 1/3 of the sour cream mixture. Repeat this layering 2 more times. Sprinkle the remaining mozzarella cheese evenly over the lasagna.

Bake in the preheated oven until the sauce is bubbly and the top is golden brown, about 30 minutes.

Summer Pasta Salad I

Ingredients

1 (16 ounce) package penne pasta
1 cup distilled white vinegar
1/2 cup white sugar
1 (16 ounce) bottle Catalina salad dressing
1 cup Italian-style salad dressing
1 cucumber, chopped
2 (2 ounce) cans sliced black olives
1 tomato, chopped
1/2 cup chopped onion
1 cup chopped baby carrots
1 green bell pepper, chopped
1/2 teaspoon celery salt
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan, bring vinegar and sugar to a boil. Boil for one minute.

In large bowl, combine vinegar mixture, Catalina dressing and Italian dressing. Mix well. Add pasta, cucumber, olives, tomato, onion, carrots, and bell pepper; toss. Season with celery salt, salt and pepper. Refrigerate until serving.

Pasta Salad with Tuna and Broccoli

Ingredients

1 head broccoli, separated into florets
1 pound penne pasta
1 pound fresh tuna steaks
1/4 cup water
2 tablespoons fresh lemon juice
1/4 cup white wine
4 medium tomatoes, quartered
1 pound mozzarella cheese, diced
8 large black olives, sliced
1/2 cup walnut pieces, toasted
4 cloves garlic, minced
2 tablespoons chopped fresh parsley
4 anchovy fillets, rinsed
3/4 cup olive oil

Directions

Put a large pot of salted water on to boil; use this water to blanch the broccoli and cook the pasta. Blanch broccoli in boiling water. When it is al dente, transfer broccoli to a bowl of ice water. Drain thoroughly.

Cook penne in salted, boiling water until al dente. Drain. Rinse under cold running water until completely cooled, and then drain completely.

Meanwhile, place tuna in a skillet with water, white wine, and lemon juice. Cover, and cook until done. Break fish into chunks.

Combine broccoli, penne, fish, tomatoes, cheese, olives, walnuts, garlic, and parsley in a large serving bowl.

Heat olive oil in small pan over low heat. Cut anchovy fillets into small pieces, add to the olive oil, and mash with a fork until they dissolve. Do not let oil get too hot. Pour oil-anchovy mixture over salad. Toss, and serve immediately.

Foglie Chef Doogie's D'Autunno with Chicken and

Ingredients

1 (16 ounce) package foglie d'autumn (autumn leaves) pasta
1 tablespoon olive oil
2 tablespoons olive oil
4 cloves garlic, minced
1 cup chopped onion
1/2 cup chopped green bell pepper
1 whole boneless, skinless chicken breast, cubed
2 portobello mushrooms, cut into 1/2 inch pieces
1 teaspoon dried thyme
1 teaspoon dried basil
1/2 teaspoon rubbed sage
1/2 teaspoon kosher salt
1 teaspoon ground black pepper
1/4 cup Chardonnay wine
1/2 cup Burgundy wine
1 (32 ounce) jar spaghetti sauce

Directions

In a large pot bring 6 quarts of unsalted water to boil. Cook pasta until al dente. Drain well. Place pasta back in the pot, add one Tablespoon of olive oil and mix to prevent the leaves from sticking together. Cover and keep warm while the sauce finishes simmering.

Warm oven-safe dinner plates in a 150 degree F(65 degree C) oven.

Meanwhile, in a 12 inch saute pan, heat 2 tablespoons of extra virgin olive oil over medium high heat. Add the minced garlic and saute until the aromatic oils are released - about 1 minute. Add the chopped onion and bell pepper and saute 3 minutes. Add the cubed chicken breast, dried thyme, dried basil, rubbed sage, salt, and black pepper. Cook until the chicken is no longer pink. Add the Chardonnay and Burgundy wines, and pasta sauce and heat until bubbling. Add the Portobella mushroom pieces and cook until the mixture has reduced and is thick and hot.

To serve, place two large serving spoonfuls of Autumn Leaves on each warmed plate and top with a large ladle of the chicken and Portobella sauce.

Hope's Colorful Pasta Salad

Ingredients

2 (16 ounce) packages tri-color pasta
2 heads fresh broccoli, cut into bite size pieces
1 red onion, diced
2 green bell peppers, seeded and chopped
1 red bell pepper, seeded and chopped
1 (10 ounce) package frozen green peas, thawed
2 cups mayonnaise
1 (8 ounce) bottle red wine vinegar salad dressing
1/4 teaspoon dry mustard

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 8 minutes. Rinse with cool water; drain well in a colander set in the sink; set aside to cool completely.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the broccoli, recover, and steam until bright green and still crisp, about 2 minutes. Remove the broccoli and rinse well with cold water until cold; drain.

Stir together the onion, green bell pepper, red bell pepper, the cooled pasta, and the cooled broccoli in a large bowl. Whisk together the mayonnaise, red wine vinegar dressing, and dry mustard. Pour the dressing over the pasta and vegetables; stir to combine. Cover and refrigerate overnight.

Cheesy Turkey with Pasta

Ingredients

1 (16 ounce) package rigatoni pasta
1/4 cup butter
1/4 cup all-purpose flour
1 cup turkey stock
1/2 cup pasta sauce
1 cup water
1/2 (1 ounce) package dry onion soup mix
1 teaspoon crushed garlic
salt and pepper to taste
1/3 cup shredded Monterey Jack cheese
1/3 cup shredded sharp Cheddar cheese
1 pound cooked turkey breast, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan or deep skillet, melt the butter over low to medium heat; blend in flour. Slowly add turkey stock, pasta sauce, and water. Mix well. Stir in onion soup mix and garlic; season with salt and pepper.

Sprinkle in the Monterey Jack, Cheddar cheese and turkey. Stir until the cheese is melted and the meat is heated through. Spoon sauce over pasta and serve.

Orzo and Potato Parmesan

Ingredients

2 tablespoons butter
1 cup uncooked orzo pasta
2 teaspoons minced garlic
2 potatoes, peeled and diced
1 carrot, sliced
1 onion, chopped
1 teaspoon dried Italian seasoning
salt and pepper to taste
3 cups water
1 cube vegetable bouillon
1 cup freshly grated Parmesan
cheese

Directions

Melt butter in a medium saucepan over medium heat. Stir in orzo and garlic, and saute until lightly browned. Place potatoes, carrot, and onion in the saucepan. Continue to cook and stir until tender. Season with dried Italian seasoning, salt, and pepper.

Mix water into the saucepan. Stir in vegetable bouillon until dissolved. Cover, reduce heat, and simmer 12 minutes, or until orzo is tender and most of the liquid has been absorbed. Top with Parmesan cheese to serve.

Fresh Dill Pasta Salad

Ingredients

1 (8 ounce) package seashell pasta
1 cup mayonnaise
1/4 cup sour cream
1 1/2 tablespoons lemon juice
1 1/2 tablespoons Dijon mustard
1/4 cup chopped fresh dill weed
1/4 teaspoon ground black pepper
2 (4 ounce) cans small shrimp, drained
1/2 cup chopped celery
1/2 cup chopped seeded cucumber
2 tomatoes, diced
3 tablespoons minced shallot
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until tender, about 8 minutes. Drain and rinse under cold running water to cool.

In a serving bowl, combine the mayonnaise, sour cream, lemon juice, mustard, dill and black pepper. Gently stir in the pasta, shrimp, celery, cucumber, tomato and shallots. Mix in salt to taste and refrigerate for at least 2 hours before serving.

Simple Shrimp Pasta Salad

Ingredients

1 (16 ounce) package dry fusilli pasta
1 pound cooked medium shrimp, peeled and deveined
1 tomato, chopped
1 green bell pepper, chopped
2 tablespoons mayonnaise
salt and pepper to taste

Directions

Bring a large pot of salted water to a boil, add pasta and cook until al dente. Rinse under cold water and drain.

In a large bowl combine shrimp, tomato, green pepper, mayonnaise and salt and pepper to taste. Mix well. Add pasta and toss to coat. Chill for approximately one hour and serve.

Ricotta Cheese Stuffed Shells

Ingredients

1 (14.5 ounce) can CONTADINA®
Diced Tomatoes with Italian Herbs
8 ounces CONTADINA® Tomato
Sauce
6 ounces CONTADINA® Italian
Paste with Roasted Garlic
24 shell pasta, dried, jumbo
1 cup chopped onion
1 tablespoon olive oil
1 cup chicken broth or water
2 eggs, beaten
15 ounces ricotta cheese
2 cups mozzarella cheese,
shredded

Directions

Cook pasta according to package directions; drain. Meanwhile, cook onion, in oil in large skillet until tender. Stir in undrained tomatoes, tomato sauce, tomato paste and broth. Season to taste with salt and pepper, if desired.

Combine eggs, ricotta cheese, and 1 cup mozzarella cheese. Spoon filling into shells. Arrange in 3-quart baking dish. Spoon sauce over shells.

Bake, covered, at 375 degrees F, 20 minutes. Sprinkle with remaining mozzarella. Bake, uncovered, 5 minutes more until heated through and cheese is melted.

Orzo and Shrimp Salad with Asparagus

Ingredients

12 extra-large shrimp
1 clove garlic, minced
2 tablespoons extra-virgin olive oil
2 quarts water
8 ounces orzo pasta
1 pound fresh asparagus, trimmed and cut into 1 inch pieces
2 tablespoons extra-virgin olive oil
2 green onions, chopped
1 tablespoon white balsamic vinegar
1 tablespoon fresh lemon juice
2 teaspoons honey mustard
2 tablespoons minced fresh basil
salt and pepper to taste

Directions

Peel shrimp, reserving the shells. In a skillet over medium heat, cook the garlic and shrimp in 2 tablespoons of olive oil, stirring frequently to keep the garlic from browning. When shrimp are cooked through, remove from heat, cool and cut into 1/2-inch pieces.

Bring water to a boil in a Dutch oven over high heat. Add shrimp shells, boil for 5 minutes, then strain out shells and discard. Stir in the orzo and cook for 5 minutes. Stir in the asparagus pieces and continue cooking until the pasta is al dente, about 4 minutes. Drain into a mesh sieve, and rinse in cold water.

Toss pasta and asparagus with 2 tablespoons of olive oil, shrimp, and green onions until evenly coated. In a separate bowl, whisk the vinegar, lemon juice, mustard, and basil until incorporated. Pour over pasta mixture and toss well; season to taste with salt and pepper. Chill for 2 hours.

Eggplant Pasta Bake

Ingredients

1 large eggplant, peeled and thinly sliced
1/2 pound dry penne pasta
1 large onion, chopped
1 red bell pepper, chopped
2 cloves garlic
1 ancho chile pepper, chopped (optional)
2 tablespoons olive oil
6 tablespoons butter
6 tablespoons all-purpose flour
2 cups milk
1 (12 ounce) package vegetarian burger crumbles
1 1/2 cups shredded mozzarella cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a large, deep casserole dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Arrange the sliced eggplant on a greased cookie sheet and bake in the preheated oven for 20 minutes.

In a food processor, puree the onion, bell pepper, garlic and optional ancho chile pepper. If the mixture is too thick add a tablespoon of water. In a large skillet, heat the oil over medium heat. Pour the onion mixture into the pan and cook, stirring occasionally, for 10 minutes or until the liquid has evaporated and the mixture has thickened. Remove from the heat and set aside.

In a medium saucepan, melt butter over low heat. Stir in flour until smooth. Add milk, stirring until smooth. Remove from heat.

Arrange half of the baked eggplant in the greased casserole dish. Spoon in half of the white sauce, covering the eggplant. Spread the veggie crumbles over the white sauce, followed by the pasta, and a layer of the bell pepper puree. Cover the the onion and pepper mixture with remaining eggplant and spoon the remaining white sauce over the eggplant. Sprinkle the mozzarella cheese over the casserole.

Bake uncovered in the preheated oven for 35 minutes. Let stand 10 minutes before serving.

Old-Fashioned Macaroni, Tomato, and Cheese

Ingredients

3 cups elbow macaroni
3 tablespoons butter, melted
2 cups shredded sharp Cheddar cheese
1 (14.5 ounce) can petite diced tomatoes in juice
3 large eggs
2 1/2 cups milk
1 (4 ounce) package cream cheese, softened
1/3 cup grated Parmesan cheese
1 teaspoon brown mustard
2 dashes hot sauce (such as Tabasco®)
1/2 cup chopped fresh parsley
1/4 teaspoon ground nutmeg
1 tablespoon ground black pepper
1 teaspoon salt
1/4 teaspoon paprika, or to taste

Directions

Preheat an oven to 350 degrees F (175 degrees C). Prepare an 8 quart baking dish with cooking spray.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Pour into the prepared baking dish and add the butter, Cheddar cheese, and diced tomatoes; stir.

Combine the eggs, milk, cream cheese, Parmesan cheese, brown mustard, hot sauce, parsley, nutmeg, pepper, and salt in a food processor; pulse until smooth; pour over the macaroni. Sprinkle paprika over everything.

Bake in the preheated oven until the middle is set, 45 to 50 minutes.

Asian Pasta Salad with Beef, Broccoli and Bean

Ingredients

Soy-Ginger Dressing:

3 medium garlic cloves, minced
6 tablespoons soy sauce
1 tablespoon rice wine vinegar
1 tablespoon sugar
1 tablespoon sesame oil
1 teaspoon ground ginger
3/4 teaspoon hot red pepper flakes
2 tablespoons mayonnaise
1/4 cup vegetable oil

B

Pasta Salad:

2 tablespoons salt
1 pound penne pasta
8 ounces broccoli florets
1 pound rare deli roast beef, sliced 1/8 inch thick and cut into bite-size strips
3 medium carrots, peeled and coarsely grated
1 medium red bell pepper, cut into bite-size strips
2 cups bean sprouts
3 green onions, thinly sliced
1/2 cup chopped roasted (or honey-roasted) peanuts
1/4 cup chopped fresh cilantro

Directions

Mix garlic, soy sauce, vinegar, sugar, sesame oil, ginger, and pepper flakes in a 2-cup Pyrex measuring cup. Whisk in mayonnaise until smooth, then in a slow steady stream, whisk in oil to make an emulsified dressing; keep chilled until ready to toss with salad. Store in a clean jar with lid.

Bring 1 gallon of water and 2 tablespoons of salt to boil in a large soup kettle. Add pasta and, using package times as a guide, boil, stirring frequently and adding broccoli the last 1 minute, until just tender. Drain thoroughly (do not rinse) and dump onto a large, lipped cookie sheet. Set aside while preparing remaining salad ingredients.

Place all salad ingredients (except soy-ginger dressing) in a large bowl or transfer to a gallon-size zipper bag. (Can be covered and refrigerated several hours at this point). When ready to serve, add dressing; toss to coat and serve.

Spinach Kugel

Ingredients

1 (16 ounce) package egg noodles
6 eggs, beaten
8 ounces butter, melted
1 (16 ounce) container sour cream
2 (1 ounce) envelopes dry onion soup mix
1 teaspoon black pepper
4 (10 ounce) boxes frozen chopped spinach, thawed and drained

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water; bring to a rolling boil over high heat. Stir in the egg noodles, and return to a boil. Cook the pasta until cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Combine the eggs, melted butter, sour cream, soup mix, and pepper in a large bowl. Stir in the cooked noodles, and drained spinach. Spoon into prepared baking dish.

Bake in preheated oven until hot and golden brown, about 60 minutes. Cover dish with aluminum foil if kugel begins to brown too quickly.

Conrad's Spaghetti and Meat Sauce

Ingredients

- 1 (16 ounce) package pasta
- 1 pound lean ground beef
- 1 1/4 cups water
- 1 (8 ounce) can tomato sauce
- 2 teaspoons soy sauce
- 1/2 onion, finely diced
- 1 green bell pepper, chopped
- 1 stalk celery, chopped
- 1/8 teaspoon minced garlic
- 2 teaspoons dried oregano
- 1/4 tablespoon dried basil

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large pot cook ground beef with water over medium heat. Once beef has cooked, remove excess water with a spoon. Allow some liquid to remain to enhance flavor. Add tomato sauce, celery, green bell pepper, and soy sauce. Cook for 10 minutes. Add garlic, oregano, and basil to taste. Simmer for 10 to 20 minutes.

Serve meat sauce over drained and cooked pasta.

Andouille and Chicken Creole Pasta

Ingredients

1/2 pound andouille sausage, diced
2 skinless, boneless chicken breast halves - cut into strips
3 tablespoons Creole seasoning
2 tablespoons margarine
1 green bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
8 ounces fresh mushrooms, sliced
4 green onions, chopped
1 (14.5 ounce) can fat-free chicken broth
1 cup 2% milk
2 teaspoons lemon pepper
2 teaspoons garlic powder
1/4 cup cornstarch
1/2 cup cold water
1 (16 ounce) package linguine pasta

Directions

Heat a large skillet over medium-high heat. Cook sausage and chicken with the Creole seasoning until the meat is about halfway done. Add the mushrooms, green onion, green pepper and red pepper. Sauté over medium heat until the mushrooms begin to shrink, about 10 minutes.

Stir in the chicken broth and milk, season with lemon pepper and garlic powder, and reduce the heat to medium-low. (Now is a good time to start boiling water for the pasta.) Mix together the cornstarch and cold water until dissolved - I like to use a coffee mug. Stir into the skillet. Cook, stirring gently, until the sauce returns to a boil. Boil for one minute, then remove from heat and set aside. Serve hot over cooked pasta.

Place pasta in a large pot of lightly salted water. Boil for 8 to 10 minutes, or until pasta is al dente. Drain.

Chicken and Tomato Stew with Arugula and

Ingredients

2 teaspoons lemon juice
2 teaspoons sherry vinegar
1 tablespoon white wine
1/8 teaspoon red pepper flakes
1/8 teaspoon ground black pepper
1/8 teaspoon salt
2 skinless, boneless chicken breast halves - cubed

2 cups dried penne pasta
1/4 cup extra virgin olive oil, divided
1 clove garlic, chopped
1 cup white wine
1 tablespoon sherry vinegar
1 (14.5 ounce) can diced tomatoes
1 (15 ounce) can cannellini beans, rinsed and drained
1/2 cup torn fresh basil
2 cups torn arugula leaves
1/8 teaspoon red pepper flakes
salt and freshly ground black pepper to taste
freshly grated Romano cheese

Directions

In a medium bowl, stir together 2 teaspoons of lemon juice, 2 teaspoons of sherry vinegar, 1 tablespoon of white wine, 1/8 teaspoon of red pepper flakes, and 1/8 teaspoon of salt. Add the chicken cubes, and stir to coat. Set aside to marinate for at least 20 minutes.

Bring a pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 8 minutes. Drain, and set aside.

Heat 1 tablespoon of olive oil in a Dutch oven or deep skillet over medium-high heat. Add the chicken, and cook, stirring occasionally, until browned, about 5 minutes. Remove from the pan, and set aside.

Pour in the remaining olive oil, and add the garlic. Cook and stir until fragrant. Mix in 1 cup of white wine, 1 tablespoon of sherry vinegar, tomatoes, and cannellini beans. Stir in the chicken, and reduce heat to low. Cover, and simmer for 15 minutes.

Stir in the pasta, basil, arugula, and red pepper flakes. Cover, and turn off heat. Let sit until the arugula and basil have wilted, about 5 minutes. Season with salt and pepper. Ladle into serving bowls, and top with Romano cheese to serve.

Karen's Creamy Tomato Pasta

Ingredients

1 (8 ounce) package uncooked farfalle (bow tie) pasta
1/2 pound sweet Italian sausage
1 (6 ounce) jar roasted red peppers, drained and chopped
1/2 pound sliced fresh mushrooms
1/2 cup vodka
1 (28 ounce) can crushed tomatoes
1/2 cup half-and-half
1/8 teaspoon crushed red pepper flakes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place farfalle pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the sausage until evenly brown. Mix in the roasted red peppers, mushrooms, and vodka, and bring to a boil. Cook and stir 5 minutes, until most of the vodka has evaporated and mushrooms are tender.

Mix the tomatoes, half-and-half, and red pepper into the skillet. Cover, reduce heat to low, and cook, stirring frequently, 15 minutes. Serve over the cooked pasta, and top with Parmesan cheese.

Cashew Turkey Pasta Salad

Ingredients

1 1/2 cups uncooked tricolor spiral pasta
3 cups cubed cooked turkey
1 celery rib
3 green onions, chopped
1/4 cup chopped green pepper
3/4 cup mayonnaise
6 tablespoons packed brown sugar
1 1/2 teaspoons cider vinegar
3/4 teaspoon salt
3/4 teaspoon lemon juice
1 cup salted cashew halves

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, turkey, celery, onions and green pepper.

In a small bowl, combine the mayonnaise, brown sugar, vinegar, salt and lemon juice; pour over pasta mixture and toss to coat. Cover and refrigerate for at least 2 hours. Just before serving, stir in cashews.

Easy Sausage-Pasta Soup

Ingredients

2 pounds sweet Italian sausage,
casings removed
1 cup chopped onion
2 (28 ounce) cans stewed
tomatoes, chopped
3 1/2 cups beef broth
2 cups water
1/4 pound salami, cut into strips
2 1/2 cups rotini pasta

Directions

In a heavy pot over medium heat cook crumbled sausage and onions and drain well.

Stir in tomatoes, broth, water, and salami, heat to a boil. Reduce heat, cover, and simmer 15 minutes.

Add rotini, and simmer 15 minutes more or until pasta is done.

Linda's Lasagna

Ingredients

1 pound lean ground beef
1 onion, chopped
2 (6 ounce) cans tomato paste
1 (14.5 ounce) can crushed tomatoes
2 cups water
1 tablespoon dried oregano
2 teaspoons garlic powder
2 teaspoons salt
1/4 teaspoon ground black pepper
1 tablespoon white sugar

12 ounces cottage cheese
1/2 cup grated Parmesan cheese
1 egg

9 lasagna noodles
1 pound shredded mozzarella cheese

Directions

In a large skillet over medium heat, cook beef until brown. Drain. In another skillet over medium heat, cook onion until translucent. Combine beef and onion in a large saucepan with tomato paste, crushed tomatoes, water, oregano, garlic powder, salt, pepper and sugar. Cook over medium heat until mixture comes to a boil. Reduce heat to low and simmer 1 hour.

While sauce is simmering, blend cottage cheese, Parmesan and egg until smooth. Set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

Spread 1 cup of sauce in the bottom of a 9x13 inch baking dish. Cover sauce with 3 noodles. Cover noodles with one-third of remaining sauce. Top with half the mozzarella. Place another layer of noodles and one of sauce over the mozzarella; top that with the cottage cheese mixture. Top with remaining 3 noodles and remaining sauce.

Bake in preheated oven 30 minutes. Sprinkle remaining mozzarella on top and bake 15 minutes more, until golden and bubbly.

Chicken Rotini Stovetop Casserole

Ingredients

1 (12 ounce) package rotini pasta
2 cups half-and-half cream
1/2 cup butter
2/3 cup freshly grated Parmesan cheese
1/2 teaspoon dried basil leaves
1/2 teaspoon dried oregano
1/2 teaspoon chopped fresh chives
1/2 teaspoon chopped fresh parsley
4 skinless, boneless chicken breast halves - cubed
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Combine half-and-half and butter in a saucepan over medium heat. Boil gently, stirring, until mixture has reduced to 1 1/2 to 1 2/3 cups. Remove pan from heat; whisk in cheese, basil, oregano, chives, and parsley. Cover, and set aside.

Saute chicken in a large skillet until lightly browned on both sides. Stir in green and red bell pepper, and cook until vegetables are tender, and chicken is no longer pink in the middle.

In a casserole dish, combine the hot cooked pasta, chicken mixture, and sauce. Mix well, and serve immediately.

Goulash I

Ingredients

3 cups dry egg noodles
1 pound ground beef
1 medium onion, chopped
salt to taste
ground black pepper to taste
garlic salt to taste
1 (15 ounce) can corn
1 (15 ounce) can kidney beans
1 (10.75 ounce) can condensed
tomato soup

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, over medium heat, brown the ground beef and onion together. Drain off the grease. Add salt, pepper, and garlic salt to taste.

Stir in the corn, kidney beans, and tomato soup. Stir in the cooked egg noodles and mix thoroughly.

Penne with Chili, Chicken, and Prawns

Ingredients

1 (8 ounce) package uncooked penne pasta
2 skinless, boneless chicken breast halves - cubed
5 slices bacon
3 cloves garlic, chopped
1 (26 ounce) jar spicy red pepper pasta sauce
1/2 pound medium shrimp - peeled and deveined
1 fresh red chile pepper, finely chopped
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Place chicken, bacon, and garlic in a large skillet over medium heat, and cook 10 minutes, until bacon is evenly brown and chicken juices run clear. Drain grease.

Mix pasta sauce into skillet. Continue cooking until sauce is heated through. Mix in shrimp. Cook 2 minutes, or until shrimp are opaque. Stir in chile pepper. Toss with cooked pasta and 1/2 the Parmesan cheese just before serving. Garnish with remaining Parmesan.

Chicken Rollatini Alfredo

Ingredients

6 (4 ounce) boneless, skinless
chicken breast halves, pounded
1/4 inch thick
6 thin slices prosciutto or boiled
ham
6 slices provolone cheese
1 tablespoon olive oil
1/4 cup Italian seasoned dry
bread crumbs
1 (15 ounce) jar BertolliB®
Creamy Alfredo Sauce

Directions

Preheat oven to 400 degrees F. Season chicken, if desired, with salt and ground black pepper. Evenly top each chicken breast with slice of prosciutto, then cheese; roll up and secure with wooden toothpicks. Brush chicken with olive oil, then coat with bread crumbs. Arrange chicken on baking sheet and bake 25 minutes or until chicken is thoroughly cooked.

Meanwhile, heat sauce in medium saucepan. To serve, spoon heated sauce onto serving platter. Slice chicken rollatini and arrange over sauce. Serve, if desired, with hot cooked pasta or rice.

Chicken Lo Mein

Ingredients

4 skinless, boneless chicken breast halves - cut into thin strips
5 teaspoons white sugar, divided
3 tablespoons rice wine vinegar
1/2 cup soy sauce, divided
1 1/4 cups chicken broth
1 cup water
1 tablespoon sesame oil
1/2 teaspoon ground black pepper
2 tablespoons cornstarch
1 (12 ounce) package uncooked linguine pasta
2 tablespoons vegetable oil, divided
2 tablespoons minced fresh ginger root
1 tablespoon minced garlic
1/2 pound fresh shiitake mushrooms, stemmed and sliced
6 green onions, sliced diagonally into 1/2 inch pieces

Directions

In a medium, non-reactive bowl, combine the chicken with 2 1/2 teaspoons of white sugar, 1 1/2 tablespoons vinegar and 1/4 cup soy sauce. Mix this together and coat the chicken well. Cover and let marinate in the refrigerator for at least 1 hour.

In another medium bowl, combine the chicken broth, water, sesame oil and ground black pepper with the remaining sugar, vinegar and soy sauce. In a separate small bowl, dissolve the cornstarch with some of this mixture and slowly add to the bulk of the mixture, stirring well. Set aside.

Cook the linguine according to package directions, drain and set aside. Heat 1 tablespoon of the vegetable oil in a wok or large saucepan over high heat until it starts to smoke. Add the chicken and stir-fry for 4 to 5 minutes, or until browned. Transfer this and all juices to a warm plate.

Heat the remaining vegetable oil in the wok or pan over high heat. Add the ginger, garlic, mushrooms and green onions, and stir-fry for 30 seconds. Add the reserved sauce mixture and then the chicken. Simmer until the sauce begins to thicken, about 2 minutes. Add the reserved noodles and toss gently, coating everything well with the sauce.

Mama Lola's Estrellas

Ingredients

2 teaspoons olive oil
1 (16 ounce) package star shaped pasta (located in the Hispanic food section)
1/2 onion, diced
3 cups hot water
3 teaspoons chicken bouillon
1 (14.5 ounce) can tomatoes with green chiles
1/4 cup fresh cilantro, chopped
1/2 teaspoon ground cumin
1/4 teaspoon garlic salt
1/4 teaspoon ground black pepper

Directions

Heat oil in a saucepan over medium heat. Add pasta and onion; cook, stirring constantly, until pasta is lightly browned and onions are translucent.

Dissolve chicken bouillon into hot water. Pour into the pot with pasta. Stir in tomatoes, cilantro, cumin, garlic salt, and pepper. Cover and set heat to low. Simmer the pasta for 20 minutes until the water is almost gone. It will remain a little soupy.

Best Bresslin' Pasta Casserole Done Cincinnati

Ingredients

2 tablespoons olive oil
2 1/2 pounds ground beef chuck
2 large onions, chopped
4 cloves garlic, chopped
6 stalks celery, chopped
6 carrots, chopped
3 tablespoons ground cinnamon
2 tablespoons dried basil
1 tablespoon dried oregano
salt and ground black pepper to taste
2 (10 ounce) packages frozen chopped spinach, thawed and drained
1 (14.5 ounce) can Italian-style diced tomatoes
1 cup shredded sharp Cheddar cheese
1 (8 ounce) box elbow macaroni
1 (8 ounce) package thin spaghetti

Directions

Heat the olive oil in a large skillet over medium-high heat. Cook and stir the beef, onion, garlic, celery, and carrots in the hot oil until the vegetables are tender, about 10 minutes. While cooking, season with cinnamon, basil, oregano, salt, and pepper. Add the spinach, tomatoes, and 1/2 of the Cheddar cheese. Bring to a gentle boil; reduce heat to medium-low, cover, and simmer for 1 hour.

Preheat an oven to 350 degrees F (175 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni and spaghetti, and return to a boil. Cook the pasta until not quite cooked through, about 5 minutes. Drain well in a colander set in the sink.

Combine the drained pasta and the ground beef mixture in a large casserole dish. Top with the remaining Cheddar cheese. Cover the dish. Bake in the preheated oven until the cheese is completely melted, about 20 minutes.

Tomato 'n' Shrimp Pasta

Ingredients

12 ounces uncooked spaghetti
1 1/2 pounds uncooked medium shrimp, peeled and deveined
1 teaspoon minced garlic
3 tablespoons olive oil, divided
1/2 pound sliced fresh mushrooms
1/2 cup chopped onion
2 (14.5 ounce) cans diced tomatoes, undrained
3 tablespoons tomato paste
2 tablespoons minced fresh basil
1 teaspoon sugar
1 teaspoon dried oregano
1/4 teaspoon crushed red pepper flakes

Directions

Cook spaghetti according to package directions. Meanwhile, in a large skillet, saute shrimp and garlic in 1 tablespoon oil until shrimp turn pink. Remove and set aside.

In the same skillet, saute mushrooms and onion in remaining oil until mushrooms are lightly browned. Stir in the tomatoes and tomato paste. Bring to a boil. Reduce heat to low. Add the shrimp, basil, sugar, oregano and red pepper flakes. Cook, uncovered, for 5-10 minutes or until heated through. Drain spaghetti; top with shrimp mixture.

Yummy Pasta Salad

Ingredients

1 pound rotini pasta
1 pound skinless, boneless
chicken breast halves - cubed
1/4 cup Ranch-style salad
dressing
1 (16 ounce) bottle Italian-style
salad dressing
1 (4.25 ounce) can black olives,
sliced

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, place the cubed chicken and dab with ranch dressing. Pour enough Italian dressing into the skillet to cover the bottom of the pan. Cook the chicken until it is nice and brown.

Mix together pasta, chicken, black olives and Italian dressing (to taste). Serve hot or cold.

Penne Primavera

Ingredients

1 tablespoon olive oil
1 clove garlic, crushed
2 cups broccoli florets
1 medium carrot, julienned
2 cups vegetable broth
1 (8 ounce) package penne pasta
1/2 cup frozen peas
1/2 cup freshly grated Parmesan cheese

Directions

Heat the olive oil and garlic in a large skillet over medium heat. When garlic is tender, remove from skillet and set aside. Place the broccoli and carrot in the skillet, and cook 2 minutes, just until heated through.

In a pot, bring the vegetable broth to a boil. Stir in the penne pasta and heated crushed garlic clove. Cook for 5 minutes, or until pasta is almost al dente. Remove and discard garlic clove.

Transfer the partially cooked pasta and broth to the skillet. Mix in the peas. Cover skillet, and continue cooking 10 minutes over medium heat, or until pasta is al dente and vegetables are tender. Toss with the Parmesan cheese to serve.

Slightly Healthier College Ramen Soup

Ingredients

2 1/2 cups water
1 carrot, sliced
4 fresh mushrooms, sliced
1 (3 ounce) package ramen noodle
pasta with flavor packet
1 egg, lightly beaten
1/4 cup milk (optional)

Directions

In a medium saucepan bring the water to a boil over high heat. Stir in the carrot and mushrooms and boil for about 7 minutes. Add the noodles and the flavoring packet; stir to break up the noodles. Reduce heat to medium and simmer for 3 minutes. Slowly pour in the egg and stir for 30 seconds until the egg has cooked. Stir in the milk.

Pasta Cheeseburger Soup

Ingredients

1 pound ground beef
1/2 cup chopped onion
3 cups water
1 (10.75 ounce) can condensed cheddar cheese soup, diluted
1 (10.75 ounce) can condensed tomato soup, undiluted
3 tablespoons dill pickle relish
1 cup small pasta shells, uncooked
Ketchup and mustard

Directions

In a large saucepan, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the water, soups and relish. Bring to a boil. Reduce heat; add pasta. Cook, uncovered for 15-20 minutes or until pasta is tender stirring occasionally. Drizzle each serving with ketchup and mustard.

Shrimp and Feta Cheese Pasta

Ingredients

3 tablespoons olive oil
1 pound shrimp, peeled and deveined
5 cloves garlic, minced
1 tablespoon white wine
1 pound linguine pasta
2 tomatoes, chopped
1 teaspoon dried oregano
1/2 teaspoon dried basil
1 (6 ounce) package crumbled feta cheese

Directions

In a medium skillet over medium heat, heat 2 tablespoons olive oil. Cook shrimp, garlic and white wine for 5 minutes, or until shrimp is pink. Remove shrimp with slotted spoon and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, cook tomatoes with remaining 1 tablespoon oil, oregano and basil over medium heat in wine mixture until tender, 10 minutes.

Toss hot pasta with shrimp, tomato sauce and feta. Feta will melt slightly. Serve.

Charlotte's Tortellini Salad

Ingredients

16 ounces cheese-filled tortellini
1 green bell pepper, thinly sliced
1 red bell pepper, julienned
1 small red onion, julienned
1/2 cup sliced black olives
1/2 cup crumbled feta cheese
1 boneless chicken breast half,
cooked and sliced into thin strips
1/4 cup olive oil
2 teaspoons grated lemon zest,
minced
1/4 cup lemon juice
2 tablespoons ground walnuts
1 tablespoon honey

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain and cool under cold water. Refrigerate until chilled.

Prepare the dressing in a small bowl by whisking together the olive oil, lemon zest, lemon juice, walnuts, and honey. Refrigerate until chilled.

In a salad bowl, combine pasta, peppers, red onion, olives, and chicken. Add lemon dressing and feta cheese, toss and serve.

Italian Sausage and Tortellini Soup

Ingredients

1 (19 ounce) package Bob Evans® Italian Sausage, cut into bite-sized pieces
8 ounces dried cheese tortellini
3 (14 ounce) cans reduced sodium chicken broth
1 (10 ounce) package frozen green beans

Directions

In large saucepan over medium heat, brown sausage. Add tortellini, chicken broth and green beans. Bring to a boil. Reduce heat to low, and simmer 10 to 12 minutes or until pasta is tender and sausage is cooked through.

Colorful Pasta Salad

Ingredients

1 (8 ounce) package seashell pasta
1/2 cup finely chopped cauliflower
1/2 cup finely chopped broccoli
1/2 cup diced red bell pepper
1 cup cottage cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In a medium bowl combine cooled pasta, cauliflower, broccoli, red bell pepper, cottage cheese, salt and pepper.

Slumgullion

Ingredients

1 (16 ounce) package elbow macaroni
1 pound lean ground beef
1 large onion, chopped
2 cups tomato sauce
2 (4.5 ounce) cans mushrooms, drained
2 teaspoons minced garlic
salt and pepper to taste
1 (14.5 ounce) can stewed tomatoes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in large saucepan.

Meanwhile, in a large skillet, brown beef over medium heat; just before beef is browned, stir in onion.

Add beef mixture to pasta, and stir in tomato sauce, mushrooms, garlic, salt, pepper and stewed tomatoes. Cook over low heat, 10 to 15 minutes, or until heated through.

Shrimp Linguine Salad

Ingredients

8 ounces uncooked linguine
pasta, broken in half
1 pound cooked medium shrimp,
peeled and deveined
3 cups fresh broccoli florets
1 (14 ounce) can water packed
artichoke hearts, drained and
chopped
1/2 pound fresh mushrooms,
sliced
12 cherry tomatoes, halved
3/4 cup shredded carrots
1/2 cup sliced green onions
1/3 cup olive oil or canola oil
1/3 cup reduced-sodium soy
sauce
1 tablespoon lemon juice
1 garlic clove, minced
1/2 teaspoon hot pepper sauce
2 tablespoons sesame seeds,
toasted

Directions

Cook linguine according to package directions; drain and rinse in cold water. Place in a bowl; add the shrimp, broccoli, artichokes, mushrooms, tomatoes, carrots and onions.

In a jar with a tight-fitting lid, combine the oil, soy sauce, lemon juice, garlic and hot pepper sauce; shake well. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour. Just before serving, sprinkle with sesame seeds.

Vodka Pasta a la Guido

Ingredients

2 (16 ounce) packages penne pasta
1/2 cup butter
1 1/3 cups vodka
2 teaspoons crushed red pepper flakes
2 (28 ounce) cans whole peeled tomatoes, drained
2 cups heavy cream
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in large skillet over medium heat. stir in vodka and red pepper flakes; heat for 2 minutes. Increase heat to high, and add drained tomatoes; cook, stirring to break up tomatoes for 5 minutes. Stir in heavy cream, reduce heat to medium high, and cook, stirring for 5 minutes, or until sauce thickens. Stir in grated Parmesan cheese until blended. Toss with cooked penne until evenly coated.

Orzo with Parmesan and Basil

Ingredients

2 tablespoons butter
1 cup uncooked orzo pasta
1 (14.5 ounce) can chicken broth
1/2 cup grated Parmesan cheese
1/4 cup chopped fresh basil
salt and pepper to taste
2 tablespoons chopped fresh basil

Directions

Melt butter in heavy skillet over medium-high heat. Stir in orzo and saute until lightly browned.

Stir in chicken stock and bring to boil. Cover. Reduce heat and simmer until orzo is tender and liquid is absorbed, about 15 - 20 minutes.

Mix in Parmesan cheese and basil. Season with salt and pepper. Transfer to shallow bowl. Garnish with basil sprigs.

Mushroom and Leek Soup

Ingredients

4 ounces fresh mushrooms, sliced
1 cup sliced leeks
2 tablespoons margarine
2 tablespoons olive oil
1/2 cup dry sherry
3 (10.5 ounce) cans condensed
beef broth
3 3/4 cups water
1/2 teaspoon ground black
pepper
1/2 cup uncooked orzo pasta

Directions

In a large pot over medium high heat, saute the mushrooms and leeks in the butter or margarine and olive oil until tender. Add the sherry and reduce liquid by half.

Then add the beef broth, water and ground black pepper. Bring to a boil and add the pasta. Boil gently for 10 minutes, or until the pasta is tender. Garnish with sliced mushrooms if desired.

Pork Chops with Grapes and Almonds

Ingredients

1 (10 ounce) container Alfredo pasta sauce
2 tablespoons olive oil
salt and pepper to taste
4 (6 ounce) boneless pork chops

2 tablespoons olive oil
1 (4 ounce) package fresh mushrooms, coarsely chopped
3 tablespoons chopped fresh basil
3 tablespoons chopped fresh oregano
1/2 teaspoon dried dill weed
2 tablespoons chopped fresh parsley
1/2 cup dry white wine
1 tablespoon butter

12 seedless red grapes, halved
1/3 cup toasted sliced almonds
2 tablespoons chopped fresh parsley for garnish

Directions

Pour alfredo sauce into a small saucepan and stir over medium heat until hot. Reduce heat to low, and keep warm.

Heat 2 tablespoons olive oil in a large skillet over medium-high heat. Season pork chops with salt and pepper, and place into pan. Cook pork chops until browned on both sides, and no longer pink in the center, about 10 minutes.

Meanwhile, heat 2 tablespoons olive oil in a separate large skillet over medium-high heat. Stir in mushrooms, and cook for 1 minute before adding basil, oregano, dill, and 2 tablespoons parsley. Continue cooking until the mushrooms begin to release their liquid, then pour in wine. Simmer until the wine has reduced by half, then quickly stir in the butter.

To serve, place pork chops onto a serving platter and top with the mushroom mixture. Ladle Alfredo sauce over top, and sprinkle with grapes, almonds, and the remaining 2 tablespoons parsley to garnish.

Ham Skroodle Salad

Ingredients

1 1/2 cups uncooked tri-color spiral pasta
4 cups chopped ham
1 1/2 cups broccoli florets
1/2 cup chopped red onion
1/3 cup white sugar
3 tablespoons prepared mustard
1 1/2 teaspoons salt
1 1/4 cups vegetable oil
1/3 cup distilled white vinegar
1 cup halved cherry tomatoes

Directions

In small bowl, whisk together sugar, mustard, and salt until well blended. Whisk in oil, a small amount at a time. Whisk in vinegar, a small amount at a time. Set dressing aside.

Cook pasta according to package directions. Drain, rinse with cold water, and drain again. Transfer to large bowl.

Add ham, broccoli, and onion to the pasta. Toss lightly with dressing to coat evenly. Cover, and refrigerate at least 2 hours. Garnish with tomatoes.

Thai Shrimp and Noodles

Ingredients

1 pound cooked medium shrimp, peeled and deveined
1/3 cup Italian salad dressing
8 ounces uncooked angel hair pasta
1/4 cup chicken broth
2 tablespoons minced fresh cilantro
2 tablespoons chunky peanut butter
1 tablespoon honey
1 tablespoon soy sauce
1 teaspoon minced fresh gingerroot
1/2 teaspoon crushed red pepper flakes
1 cup julienned carrots
1 cup chopped green onions
2 tablespoons vegetable oil
1 tablespoon sesame oil

Directions

In a large resealable plastic bag, combine shrimp and salad dressing. Seal bag and turn to coat; refrigerate for at least 15 minutes. Meanwhile, cook pasta according to package directions.

In a small bowl, combine the broth, cilantro, peanut butter, honey, soy sauce, ginger and pepper flakes; set aside. In a large skillet, saute carrots and onions in vegetable and sesame oils for 2-3 minutes or until crisp-tender.

Drain shrimp and discard marinade. Add shrimp to vegetables; cook for 2-3 minutes or until heated through. Drain pasta and place in a large bowl. Add shrimp mixture and peanut butter mixture; toss to coat.

Easy Tortellini Soup

Ingredients

- 1 tablespoon olive oil
- 1 small red onion, chopped
- 1 zucchini, chopped
- 1 tablespoon minced garlic
- 1 (28 ounce) can crushed tomatoes
- 2 (14.5 ounce) cans chicken broth
- 1 tablespoon white sugar
- 1 tablespoon Italian seasoning
- 1/4 cup red wine
- 1 dash hot pepper sauce
- 1 (11 ounce) can white corn, undrained
- 1/2 cup freshly grated Parmesan cheese
- 8 ounces cheese tortellini

Directions

In a large pot over medium heat, cook onion, zucchini and garlic in oil three minutes, until onion is translucent. Stir in crushed tomatoes, broth, sugar, Italian seasoning, wine and pepper sauce and bring to a boil.

Reduce heat and stir in corn and Parmesan. Simmer 30 minutes.

Stir in tortellini and simmer 10 minutes more, until pasta is tender.

Tomato Spiral Toss

Ingredients

8 ounces uncooked spiral pasta
2 1/2 cups diced fresh tomatoes
1 tablespoon dried basil
1/4 cup vegetable oil
2 tablespoons cider vinegar
2 garlic cloves, minced
1/4 teaspoon salt
1/8 teaspoon pepper
3 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, combine tomatoes and basil in a serving bowl; set aside. In a small bowl, combine the oil, vinegar, garlic, salt and pepper. Drain pasta; add to tomato mixture. Drizzle with oil mixture and toss to coat. Sprinkle with Parmesan cheese. Serve immediately.

Asian Noodles

Ingredients

1 (8 ounce) package capellini
pasta
1/2 cup fresh shiitake mushrooms,
stemmed and sliced
1 red bell peppers, sliced
1/4 cup rice vinegar
3 tablespoons soy sauce
1 tablespoon vegetable oil
1 teaspoon grated fresh ginger
1 tablespoon chopped fresh
parsley

Directions

Bring a large pot of water to a boil. Cook pasta according to package directions; add mushrooms and pepper during last 2 minutes of cooking.

Combine vinegar, soy sauce, oil, and ginger to make dressing.

Drain pasta and vegetables. Transfer to a serving bowl; combine with dressing. Sprinkle with parsley before serving.

Farfalle with Herb-Marinated Grilled Shrimp

Ingredients

1 pound uncooked extra large fresh shrimp, peeled and deveined with tails on
1/4 cup olive oil
2 tablespoons balsamic vinegar
1 tablespoon lemon juice
1 tablespoon chopped fresh basil leaves
1 tablespoon chopped fresh flat-leaf parsley
1 teaspoon chopped fresh oregano leaves (optional)
Pinch crushed red pepper flakes
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce, heated
1 (16 ounce) box farfalle or penne pasta, cooked and drained

Directions

To butterfly shrimp, slice down back of shrimp with small sharp knife, almost completely through. Spread and flatten to form butterfly shape.

Combine olive oil, vinegar, lemon juice, basil, parsley, oregano and red pepper flakes in shallow bowl. Add shrimp; toss to coat. Cover and marinate in refrigerator 30 minutes.

Remove shrimp from marinade, discarding marinade. Grill or broil shrimp, turning once, until shrimp turn pink. Spoon sauce over hot farfalle and top with shrimp. Garnish, if desired, with additional parsley.

Vegetable Pasta Casserole

Ingredients

1 (16 ounce) package penne pasta
2 cups chopped broccoli
1 cup sliced mushrooms
1 cup chopped green bell pepper
1 tablespoon butter
1 onion, chopped
1 clove garlic, minced
1/4 cup all-purpose flour
4 cups nonfat milk
1/2 cup grated Parmesan cheese
salt and pepper to taste
5 tablespoons chopped fresh basil, divided
1/3 cup dry bread crumbs
2 tablespoons grated Parmesan cheese
1 butter flavored cooking spray

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes. Stir in broccoli, mushrooms and green pepper, and cook 6 to 8 minutes more, or until pasta is al dente; drain.

Meanwhile, melt butter in a medium saucepan over medium-high heat. Saute onions and garlic for 1 to 2 minutes. Stir in flour and milk; cook 5 minutes, or until mixture coats the back of a spoon. Remove from heat and stir in 1/2 cup Parmesan cheese, salt and pepper.

In a 9x13 inch baking dish combine pasta, vegetables, milk mixture and 4 tablespoons basil. Sprinkle with bread crumbs, 2 tablespoons Parmesan cheese, and remaining 1 tablespoon basil. Coat with butter flavored cooking spray.

Bake in preheated oven for 30 minutes, or until golden brown.

Easy Chicken Parmesan

Ingredients

1 (700 ml) jar pasta sauce
6 tablespoons KRAFT 100%
Grated Parmesan Cheese, divided
6 small boneless skinless chicken
breasts
1 1/2 cups KRAFT Mozzarella
Shredded Cheese

Directions

Heat oven to 375 degrees F.

Pour sauce into 13x9-inch baking dish. Stir in 1/4 cup Parmesan.
Add chicken; turn to evenly coat both sides with sauce. Cover.

Bake 30 minutes or until chicken is done (170 degrees F).

Top with remaining cheeses; bake 5 minutes or until mozzarella is
melted.

Campbell's Kitchen Creamy Pasta Primavera

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1/2 cup water
3 tablespoons grated Parmesan
cheese
1 tablespoon lemon juice
1/2 teaspoon dried basil leaves,
crushed
1/8 teaspoon garlic powder
1/8 teaspoon ground black
pepper
1 (16 ounce) package frozen
vegetable combination (broccoli,
cauliflower, carrots)
1/2 (16 ounce) package spaghetti ,
cooked and drained

Directions

Heat the soup, water, cheese, lemon juice, basil, garlic powder, black pepper and vegetables in a 10-inch skillet over medium-high heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until the vegetables are tender.

Add the spaghetti to the skillet and toss to coat.

Italian Sausage Soup with Tortellini

Ingredients

1 pound sweet Italian sausage, casings removed
1 cup chopped onion
2 cloves garlic, minced
5 cups beef broth
1/2 cup water
1/2 cup red wine
4 large tomatoes - peeled, seeded and chopped
1 cup thinly sliced carrots
1/2 tablespoon packed fresh basil leaves
1/2 teaspoon dried oregano
1 (8 ounce) can tomato sauce
1 1/2 cups sliced zucchini
8 ounces fresh tortellini pasta
3 tablespoons chopped fresh parsley

Directions

In a 5 quart Dutch oven, brown sausage. Remove sausage and drain, reserving 1 tablespoon of the drippings.

Saute onions and garlic in drippings. Stir in beef broth, water, wine, tomatoes, carrots, basil, oregano, tomato sauce, and sausage. Bring to a boil. Reduce heat; simmer uncovered for 30 minutes.

Skim fat from the soup. Stir in zucchini and parsley. Simmer covered for 30 minutes. Add tortellini during the last 10 minutes. Sprinkle with Parmesan cheese on top of each serving.

Nicole's Chicken Pasta

Ingredients

1 (16 ounce) package bow tie pasta
2 tablespoons olive oil, divided
3 skinless, boneless chicken breast halves - cut into strips
salt and pepper to taste
8 cloves garlic, minced
1 red onion, cut into strips
1 green bell pepper, cut into strips
1 red bell pepper, cut into strips
1 yellow bell pepper, cut into strips
1 yellow squash, thickly sliced
2 tablespoons chopped fresh basil leaves
1/2 cup balsamic vinegar

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium heat. Saute garlic for 2 minutes, then stir in chicken, and cook until no longer pink, and juices run clear. Remove from skillet, and set aside. Heat 1 tablespoon olive oil. Saute red onion, green bell pepper, red bell pepper, yellow bell pepper and yellow squash until tender.

In a large bowl, combine pasta, chicken, pepper mixture, basil and balsamic vinegar. Toss until evenly distributed.

Chicken, Garlic, and Sundried Tomato Pasta

Ingredients

1 (16 ounce) package farfalle pasta
1/2 cup butter
3 cloves garlic, minced
1 (10.75 ounce) can condensed cream of chicken soup
1/2 cup milk
1 tablespoon dried parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 cooked skinless, boneless chicken breast halves, cut into bite-size pieces
1/3 cup sun-dried tomatoes, rehydrated in water
2 tablespoons grated Romano cheese

Directions

In a large pot with boiling salted water cook farfalle pasta until al dente. Drain.

Meanwhile, melt butter in a large saucepan. Add garlic cloves and cook until garlic browns. Add the cream of chicken soup and milk, stirring until smooth. Stir in the dried parsley, salt, and ground fresh pepper. Let simmer for 2 to 3 minutes. Add bite size chicken pieces and hydrated sun dried tomatoes. Simmer for 6 to 8 minutes. Mix in grated Romano cheese.

Toss cooked and drained pasta with chicken sauce. Serve warm.

Pea and Mint Pasta Salad

Ingredients

12 ounces campanelle or shell pasta
1 1/4 cups frozen green peas
3/4 cup Hellmann's® or Best Foods® Real Mayonnaise
1/4 cup sour cream
2 tablespoons Dijon mustard
1 small red onion, halved and thinly sliced
2 medium celery stalks, thinly sliced
1/4 cup chopped flat-leaf parsley
1/2 cup chopped mint

Directions

Cook campanelle according to package directions, adding peas during last 1 minute of cooking. Drain and rinse with cold water until completely cool.

Combine Hellmann's® or Best Foods® Real Mayonnaise, sour cream, mustard, onion and celery with wire whisk in large bowl. Season, if desired, with salt and pepper. Stir in pasta and herbs. Serve at room temperature or cover and chill, if desired.

Crab Pasta Salad

Ingredients

2 cups uncooked medium shell pasta
1 1/2 cups imitation crabmeat, chopped
1 cup broccoli florets
1/2 cup diced green pepper
1/2 cup quartered cherry tomatoes
1/4 cup chopped green onions
DRESSING:
1/2 cup mayonnaise
1/4 cup creamy Italian salad dressing
1/4 cup grated Parmesan cheese

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl. Stir in crab, broccoli, green pepper, tomatoes and onions.

Combining dressing ingredients; pour over salad and toss gently to coat. Cover and refrigerate for 2-4 hours before serving.

Minty Orzo Lentil and Feta Salad

Ingredients

1 1/4 cups orzo pasta
6 tablespoons olive oil, divided
3/4 cup dried brown lentils, rinsed and drained
1/3 cup red wine vinegar
3 cloves garlic, minced
1/2 cup kalamata olives, pitted and chopped
1 1/2 cups crumbled feta cheese
1 small red onion, diced
1/2 cup finely chopped fresh mint leaves
1/2 cup chopped fresh dill
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to boil. Add pasta and cook until al dente, about 8 to 10 minutes; drain. Transfer pasta into a large bowl, and mix in 1 tablespoon olive oil; cover, and refrigerate until cool.

Place lentils into a small saucepan, cover with water, and bring to a boil. Cover, and simmer over low heat until lentils are tender, about 15 to 20 minutes. Drain and set aside to cool.

Combine the remaining olive oil, vinegar, and garlic in a small bowl.

Remove pasta from refrigerator; add lentils, oil mixture, olives, feta cheese, red onion, mint, and dill; stir until thoroughly blended. Season to taste with salt and pepper. Cover and refrigerate for at least 2 hours.

Pasta with Cilantro Pesto and Barley

Ingredients

1 1/2 cups water
1/2 cup pearl barley
8 ounces uncooked orecchiette pasta
1 bunch cilantro
1/2 bunch green onions
1 cup grape tomatoes, halved
1/2 cup vegetable broth
1/4 cup Parmesan cheese
1 cup torn arugula leaves
salt and pepper to taste

Directions

In a saucepan, bring the 1 1/2 cups water to a boil. Stir in the barley. Reduce heat, cover, and simmer 30 minutes.

Bring a large pot of lightly salted water to a boil. Add orecchiette pasta, and cook for 8 to 10 minutes or until al dente; drain.

In a food processor, finely chop the cilantro, green onions, and 1/2 the tomatoes. Mix in the broth and Parmesan cheese, and process until well blended.

In a large bowl, toss the barley, pasta, cilantro mixture, remaining tomatoes, and arugula. Season with salt and pepper, and serve immediately.

Spring Sweet Pea Pasta Salad

Ingredients

1 (16 ounce) package bow tie (farfalle) pasta
1 tablespoon olive oil
3/4 cup sour cream
3/4 cup mayonnaise
1/4 cup lemon juice
1 tablespoon lemon zest
1 tablespoon dried dill weed
1 pinch cayenne pepper, or to taste
kosher salt to taste
1/2 cup diced red onion
8 ounces frozen green peas, thawed
8 ounces diced fully cooked lean ham
8 ounces cubed sharp Cheddar cheese
2 sprigs fresh dill, for garnish

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the bow tie pasta, and cook until al dente, 8 to 10 minutes. Drain and rinse well with cold water, then toss with the olive oil, and set aside.

Stir the sour cream, mayonnaise, lemon juice, lemon zest, dried dill, cayenne pepper, and salt until smooth. Fold in the onion, peas, ham, Cheddar cheese, and bow tie pasta. Garnish with the dill sprigs to serve.

Lovely Linguine

Ingredients

1 (16 ounce) package uncooked linguine pasta
2 tablespoons olive oil
3/4 cup butter
3 cloves garlic, chopped
2 tablespoons fresh thyme leaves
5 roasted red peppers, drained and coarsely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add linguine and olive oil, cook for 8 to 10 minutes, until al dente, and drain.

Melt 2 tablespoons butter in a saucepan over medium heat. Stir in garlic, and cook until golden brown. Mix in remaining butter, thyme, and roasted red peppers. Continue to cook and stir until heated through. Serve over the cooked pasta.

Short Cut Mexican Fideo (Vermicelli)

Ingredients

1 tablespoon canola oil
2 tablespoons minced onion
7 ounces vermicelli pasta
4 cups chicken stock
2 cubes tomato-flavored bouillon

Directions

Heat the oil in a large sauce pan over medium-high heat. Cook and stir the onion in the hot oil for 1 minute. Stir in the vermicelli and cook until golden brown, about 3 minutes. Add the stock and bouillon cubes; cover. Simmer until the vermicelli is tender, 10 to 11 minutes.

Mediterranean Chicken and Orzo Salad In Red

Ingredients

1/2 pound uncooked orzo pasta
1/4 cup olive oil
1/3 cup red wine vinegar
1 teaspoon Dijon mustard
3/4 teaspoon garlic powder
3/4 teaspoon dried oregano
3/4 teaspoon dried basil
3/4 teaspoon onion powder
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grape tomatoes, cut in half
1/4 cup black olives, cut in half lengthwise
2 ounces crumbled feta cheese
1 grilled chicken breast half, diced
2 red bell peppers, cut in half lengthwise and seeded
4 sprigs fresh oregano

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the orzo, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink, transfer to a bowl, and let cool in the refrigerator.

In a small bowl, whisk together the olive oil, red wine vinegar, Dijon mustard, garlic powder, oregano, basil, onion powder, salt, and pepper. In a large bowl, stir together the cooked orzo, tomatoes, olives, feta cheese, and chicken breast meat until thoroughly combined. Pour the dressing over the orzo mixture, lightly mix to coat all ingredients with dressing, and spoon into the red pepper halves. Garnish each serving with an oregano sprig.

Shiitake Angel Hair Pasta

Ingredients

6 ounces angel hair pasta
6 ounces fresh sliced shiitake mushrooms
1 clove garlic, minced
1/2 onion, chopped
1/4 cup white wine
1 tablespoon olive oil
1/4 cup chicken broth
1/2 cup heavy whipping cream
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan cheese
2 tablespoons chopped fresh parsley

Directions

Saute garlic and onion in olive oil over medium heat; add mushrooms as the aroma develops. Add chicken stock and wine, and cook until mixture is reduced to 1/2 volume. Blend in cream, and reduce to desired thickness. Season with salt and pepper to taste.

Meanwhile cook pasta in a large pot of boiling salted water until al dente.

Drain pasta, and toss with sauce until coated. Serve on small warmed plates, topped with grated Parmesan cheese and parsley.

Greek God Pasta

Ingredients

1 (16 ounce) package whole wheat rotini pasta
1 (16 ounce) can peeled and diced tomatoes, drained
2 tablespoons chopped green bell pepper
1/4 cup chopped green onion
3 cups tomato sauce
1 teaspoon dried basil
1 teaspoon dried oregano
1 cup sliced black olives
1/2 cup shredded mozzarella cheese
2 tablespoons crumbled feta cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C).

Bring a large pot of lightly salted water to a boil. Add rotini pasta, and cook until al dente, about 8 minutes. Drain and pour into a deep casserole dish.

Stir tomatoes, green pepper, green onion, olives and tomato sauce into the pasta. Season with basil and oregano and mix until evenly blended. Sprinkle mozzarella and feta cheese over the top.

Bake for 30 minutes in the preheated oven, until cheese is melted and bubbly. Let stand for a few minutes before serving.

Three Cheese Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
16 ounces ricotta cheese
6 ounces shredded mozzarella cheese, divided
6 ounces shredded Monterey Jack cheese
2 tablespoons sour cream
1/3 cup dried bread crumbs, seasoned
1/4 cup chopped fresh parsley
salt and pepper to taste
2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, drain.

Meanwhile, in a large bowl, combine ricotta cheese, 4 ounces mozzarella cheese, Monterey Jack cheese, sour cream, bread crumbs, parsley and salt and pepper to taste; mix well.

In a 9 x 13 inch baking dish, spray dish with non-stick cooking spray and cover bottom of dish with a thin film of spaghetti sauce.

Fill each manicotti with cheese mixture and place in dish; cover with remaining sauce. Sprinkle remaining mozzarella cheese on top of sauce.

Bake in preheated oven uncovered for 40 minutes; serve.

Spaghetti with a Kick

Ingredients

1 pound spaghetti
1 tablespoon olive oil
1 onion, chopped
1 (16 ounce) jar spaghetti sauce
1 (15 ounce) can black beans,
rinsed and drained
1 (15 ounce) can kidney beans
1 cup sweet corn kernels
2 teaspoons ground cumin
1 dash hot pepper sauce
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

In a large skillet heat cook the onion in the olive oil until tender. Add the spaghetti sauce, black beans, kidney beans, corn, and mix well. Stir in the cumin, red pepper sauce, salt, and ground black pepper. Simmer for 15 to 20 minutes.

Meanwhile, in a large pot with boiling salted water cook spaghetti until al dente. Drain.

Toss pasta with spaghetti sauce. Serve with freshly grated Parmesan cheese.

Bowtie Pasta

Ingredients

1 (16 ounce) package farfalle pasta
1/4 pound thinly sliced prosciutto, chopped
3/4 cup dry white wine
1 pound tomatoes, seeded and diced
1 cup frozen green peas, thawed
1/4 cup butter
1/2 cup finely diced onion
ground black pepper to taste

Directions

In a large pot of boiling salted water cook farfalle until al dente. Drain.

Meanwhile, in a large skillet saute onion in butter or margarine until soft and tender. Add prosciutto and saute with onion 2 minutes. Add dry white wine and let simmer for 2 additional minutes. Add thawed tomatoes, peas, and ground black pepper; stir well. Cover and simmer for 10 minutes.

In a large bowl toss drained farfalle pasta with prosciutto mixture. Serve warm.

Spicy Vegetable Beef Soup

Ingredients

1 pound rump roast
2 tablespoons vegetable oil
1 onion, chopped
2 cloves garlic, minced
1 (14 ounce) can beef broth
1 (14 ounce) can stewed tomatoes
1 quart water
1 (16 ounce) package frozen mixed vegetables, thawed
4 mushrooms, sliced
2 stalks celery, chopped
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/2 teaspoon dried parsley
1/4 teaspoon ground cayenne pepper
6 ounces rotelle pasta

Directions

Trim fat from roast and cut into 1 inch cubes. Place meat in a large pot over medium heat with oil, onion and garlic and cook, stirring, until meat is browned and onion is tender. Pour in broth, tomatoes and water. Stir in mixed vegetables, mushrooms and celery. Season with oregano, thyme, basil, parsley and cayenne. Bring to a boil, then reduce heat, cover and simmer 75 minutes.

Stir in pasta and cook 10 minutes more, until pasta is tender.

Laura's Unbelievable Chicken and Pasta

Ingredients

4 (6 ounce) skinless, boneless chicken breast halves - cut into 1 inch strips
1 (14.5 ounce) can chicken broth
1 (10 ounce) package frozen spinach, thawed and drained
1 (8 ounce) package cold cream cheese, cubed
10 cherry tomatoes, halved
1 (16 ounce) package dry penne pasta

Directions

Bring large pot of water to a boil, and stir in penne pasta.

Meanwhile, in a large skillet over medium heat, cook chicken cubes in broth; simmering until done, about 10 minutes. Stir in cubed cream cheese and spinach. Return to simmer, and cook about 5 minutes, stirring occasionally. Stir in cherry tomatoes, and cook about 3 minutes more.

In a large bowl, mix together cooked, drained pasta and sauce. Let stand a few minutes before serving.

Calamari in a Creamy White Wine Sauce

Ingredients

1/2 pound linguine pasta
2 tablespoons olive oil
3 cloves garlic, crushed
8 ounces squid, cleaned and cut into rings and tentacles
3/4 cup white wine
3 cherry peppers, thinly sliced
2 tablespoons cornstarch
1 cup cream
crushed red pepper flakes to taste
salt and pepper to taste
1/2 cup shredded fresh basil
1/4 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large skillet over medium-high heat. Add crushed garlic, and cook for a few seconds until it turns golden brown. Stir in the squid, and cook until it turns white. Pour in white wine and cherry pepper slices; bring to a simmer, and cook until the wine is reduced by half, about 3 minutes.

Stir cornstarch into the cream, and add to the simmering calamari. Season with red pepper flakes, basil, salt, and pepper; stir until thickened. To serve, toss pasta with sauce, and sprinkle with Parmesan cheese.

Pasta with Yogurt Sauce

Ingredients

1 (16 ounce) package pasta
1 tablespoon butter
2 cups plain yogurt
4 cloves garlic, minced
1 teaspoon salt
2 tablespoons chopped fresh parsley
3 tablespoons pine nuts (optional)
2 tablespoons butter (optional)

Directions

Cook the pasta in a large pot of boiling salted water until al dente.

Using a mortar and pestle, mash the salt and garlic cloves together into a paste. Warm the yogurt slightly in a sauce pan. Remove a small amount of warmed yogurt from the pan, and stir together with the garlic paste. Stir this mixture into the remaining yogurt

Drain the pasta, and rinse in cold water. Place in a casserole or deep serving dish, toss with 1 tablespoon butter or margarine. Toss with half of the garlic-yogurt sauce. Spread the remaining sauce over the pasta. Garnish with the parsley.

For a very special dish, brown the pine nuts in 2 tablespoons butter or margarine. Pour over the parsley. Serve immediately.

Greek Orzo Salad

Ingredients

1 1/2 cups uncooked orzo pasta
2 (6 ounce) cans marinated artichoke hearts
1 tomato, seeded and chopped
1 cucumber, seeded and chopped
1 red onion, chopped
1 cup crumbled feta cheese
1 (2 ounce) can black olives, drained
1/4 cup chopped fresh parsley
1 tablespoon lemon juice
1/2 teaspoon dried oregano
1/2 teaspoon lemon pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Drain artichoke hearts, reserving liquid.

In large bowl combine pasta, artichoke hearts, tomato, cucumber, onion, feta, olives, parsley, lemon juice, oregano and lemon pepper. Toss and chill for 1 hour in refrigerator.

Just before serving, drizzle reserved artichoke marinade over salad.

Seafood Marinara Pasta

Ingredients

1 (16 ounce) package linguine pasta
1 tablespoon olive oil
4 cloves garlic, minced
1 small red onion, minced
1 tablespoon olive oil
2 tomatoes, seeded and diced
3 green onions, chopped
1 (8 ounce) can crushed tomatoes
1 tablespoon tomato paste
1 teaspoon dried oregano
1 teaspoon ground thyme
2 pounds mussels, cleaned and debearded
1 pound uncooked medium shrimp, peeled and deveined
1 cup dry white wine
2 teaspoons lemon juice
1 lemon - cut into wedges, for garnish

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Heat 1 tablespoon of olive oil in a skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Heat another tablespoon of olive oil in a large skillet over medium-low heat. Stir in diced tomatoes and green onion; cook and stir until the tomatoes have softened. Stir onion mixture into the tomatoes, then add crushed tomatoes, tomato paste, oregano, and thyme. Simmer for 5 minutes. Stir in mussels and shrimp, then pour in the wine and lemon juice. Cover and increase heat to high. Cook until shrimp have turned pink and mussels have opened, discarding any that have not opened. Serve over pasta and garnish with lemon wedges.

Scrumptious Salad!

Ingredients

1 (16 ounce) package dry penne pasta
1 mango - peeled, seeded and cubed
2 small tomatoes, cubed
1 avocado - peeled, pitted, and cubed
1 (6 ounce) can pitted black olives, chopped
1/4 cup chopped oil-packed sun-dried tomatoes
3/4 cup chopped fresh spinach
1/4 cup grated Parmesan cheese
1/4 cup basil pesto

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta, cook for 8 to 10 minutes, or until al dente, and drain.

Preheat oven to 350 degrees F (175 degrees C).

In a large casserole dish, toss the pasta with the mango, tomatoes, avocado, olives, sun-dried tomatoes, spinach, Parmesan cheese, and pesto.

Place the salad in the preheated oven for about 10 minutes, just until warm.

Chunky Chicken Primavera

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1/2 cup milk
1/4 cup grated Parmesan cheese
3 cups cut-up vegetables*
2 1/2 cups hot cooked medium tube-shaped pasta (ziti)
2 (5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained

Directions

In medium saucepan mix soup, milk, cheese and vegetables. Over medium heat, heat to a boil. Reduce heat to low. Cover and cook 10 minutes or until vegetables are tender-crisp, stirring occasionally.

Add macaroni and chicken and heat through.

VanVoorst Ham Casserole

Ingredients

10 ounces uncooked spiral pasta
2 cups cubed fully cooked ham
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup shredded mozzarella cheese
2 tablespoons prepared yellow mustard
1 tablespoon chopped fresh parsley
salt and pepper to taste
1/2 cup shredded mozzarella cheese
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C). Grease a 2-quart casserole dish.

Mix together the ham, sour cream, mushroom soup, 1/2 cup of mozzarella cheese, yellow mustard, and 1 tablespoon of parsley in a bowl until well combined. Fold in the cooked pasta, season to taste with salt and pepper, and spoon the mixture into the prepared casserole dish. Sprinkle top of casserole with 1/2 cup mozzarella cheese and 1 tablespoon of parsley.

Bake in the preheated oven until the casserole is hot and bubbling, and the cheese topping has melted and begun to brown, about 30 minutes. Allow to stand 5 to 10 minutes before serving.

Hearty Pasta Tomato Soup

Ingredients

1 pound bulk Italian sausage
6 cups beef broth
1 (28 ounce) can stewed tomatoes
1 (15 ounce) can tomato sauce
2 cups sliced zucchini
1 large onion, chopped
1 cup sliced carrots
1 cup sliced fresh mushrooms
1 medium green pepper, chopped
1/4 cup minced fresh parsley
2 teaspoons sugar
1 teaspoon dried oregano
1 teaspoon dried basil
1 garlic clove, minced
2 cups frozen cheese tortellini
grated Parmesan cheese

Directions

In a skillet, cook the sausage over medium heat until no longer pink; drain. Transfer to a 5-qt. slow cooker; add the next 13 ingredients. Cover and cook on high for 3-4 hours or until the vegetables are tender.

Cook tortellini according to package directions; drain. Stir into slow cooker; cover and cook 30 minutes longer. Serve with Parmesan cheese if desired.

Laura's Lush Pasta Mix

Ingredients

1/2 (8 ounce) package spaghetti
2 teaspoons olive oil
1/2 pound lean steak, cut into strips
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
5 fresh mushrooms, sliced
1 tomato, chopped
1/4 onion, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute steak strips for 10 minutes. Stir in green and red bell pepper, mushrooms, tomato and onion. Cook for 10 minutes, or until vegetables are tender. Serve over pasta.

Creole Shrimp And Pasta Meuniere

Ingredients

2 (8 ounce) packages angel hair pasta
7 tablespoons butter
1 tablespoon Worcestershire sauce
hot pepper sauce, to taste
jalapeno pepper sauce, to taste
1/2 lemon, juiced
1/2 teaspoon fines herbs
1 bay leaf
1/2 teaspoon dried thyme
3 tablespoons vegetable oil
1 1/4 pounds large shrimp - peeled and deveined
2 tablespoons chopped fresh parsley

Directions

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, melt butter in a small saucepan over very low heat. Add Worcestershire sauce, and hot sauces to taste; mix well. Stir in lemon juice, herb mix, bay leaf, and thyme. Keep warm, but do not simmer.

Heat oil in large skillet. Saute shrimp in oil for 3 to 4 minutes, or just until shrimp turn pink. Pour off all but 1 tablespoon liquid from skillet. Remove and discard bay leaf. Add butter sauce, and stir well. Stir in parsley. Serve over angel hair pasta.

Spaghetti Pizza II

Ingredients

1 (8 ounce) package spaghetti
1 pound ground beef
2 1/2 cups spaghetti sauce
1/2 cup grated Parmesan cheese
2 eggs, beaten
3 slices processed American cheese
1 (8 ounce) package shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and combine with spaghetti sauce.

In a large bowl toss pasta with Parmesan cheese and eggs. Press into a 9-inch pie plate and spread sauce mixture over pasta. Top with American cheese and sprinkle with mozzarella.

Bake in preheated oven for 30 minutes. Let stand 5 minutes before cutting into wedges.

Broccoli and Sausage Cavatelli

Ingredients

1 pound spicy Italian sausage
1/2 cup olive oil
4 cloves garlic, minced
1 (16 ounce) package cavatelli pasta
1 (16 ounce) package frozen broccoli
1/2 teaspoon crushed red pepper flakes
1/4 cup grated Parmesan cheese

Directions

In a skillet, fry sausage over medium heat until no longer pink; drain, and reserve.

In the same skillet, cook garlic in olive oil until golden.

Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes or until done; drain. Three minutes before the end of the cooking time, add broccoli; drain with pasta.

In a large serving bowl, toss together the sausage, olive oil and garlic, cavatelli and broccoli, and Parmesan. Season with red pepper flakes.

Potato Penne Soup

Ingredients

1/2 cup margarine
1 onion, chopped
10 cups water
2 large carrots, chopped
5 potatoes, peeled and cubed
1/2 cup pearl barley
2 (14.5 ounce) cans fat-free chicken broth
1 cup penne pasta
3 stalks celery, chopped, with leaves
4 tablespoons chicken bouillon powder
1 red bell pepper, diced
1 green bell pepper, chopped
1/2 teaspoon ground white pepper
1 1/2 cups cauliflower florets, broken into bite size pieces
3/8 cup chopped fresh parsley
3/4 teaspoon dried thyme
3 tablespoons all-purpose flour
2 cups whole milk
2 tablespoons soy sauce

Directions

In a large saute pan, melt margarine, add onions and cook over medium heat until translucent. Reduce heat to low.

In a large stock pot, add water and bring to a boil. Add carrots, potatoes, pearl barley, and cook for 10 minutes. Add chicken broth, penne, celery (including leaves), chicken soup base, red bell pepper and green bell pepper and bring back to a boil. Reduce heat and cook for 15 minutes.

Add white pepper, cauliflower florets, parsley, thyme and cook for an additional 5 minutes.

In a food processor or blender, puree 3 cups of all-ready cooked soup and return to stock pot.

In a small mixing bowl, mix together flour and 3/4 cup whole milk; blend well. Add flour mixture to the cooked onions and mix well. Gradually add remainder of milk, stirring constantly until soup is heated through.

Add onion mixture to soup and stir. Add soy sauce and bring to a boil. Adjust seasonings to taste and serve soup hot.

Linguine with Spinach and Brie

Ingredients

1 (8 ounce) package uncooked linguine pasta
4 slices bacon, cut in half
2 cups baby spinach, rinsed and dried
1 clove garlic, minced
1/4 cup cubed Brie cheese
extra virgin olive oil

Directions

Bring a large pot of lightly salted water to boil. Add linguine, and cook until al dente, about 8 to 10 minutes. Drain, and set pasta aside.

Fry bacon in a large skillet over medium heat until crisp. With a slotted spoon, remove bacon to paper towels. Stir garlic into bacon fat, and cook until garlic is slightly browned, about 1 to 2 minutes. Add spinach, and toss until spinach begins to wilt, about 2 minutes. Remove skillet from heat, stir in pasta, and toss. Sprinkle with Brie and drizzle with olive oil to taste, then toss until cheese is melted.

Spaghetti Carbonara I

Ingredients

1 pound spaghetti
1 pound bacon, chopped
4 eggs, well beaten
1 cup grated Parmesan cheese
1/4 cup olive oil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving some of the drippings, crumble and set aside.

Scramble eggs in bacon drippings.

Place spaghetti in a large bowl. Pour in olive oil, and mix well; use enough to just moisten spaghetti. Stir in bacon, eggs, and Parmesan cheese. Serve immediately.

Pasta Broccoli Bake

Ingredients

1 (8 ounce) package fusilli pasta
1 tablespoon olive oil
2 teaspoons salt
1/3 cup butter
1/3 cup all-purpose flour
3 cups milk
3/4 cup grated Parmesan cheese
1 teaspoon salt
1/2 teaspoon garlic salt
1/8 teaspoon ground nutmeg
1/8 teaspoon dried thyme
1 1/2 cups shredded sharp Cheddar cheese
1 1/2 pounds fresh broccoli, cooked
3/4 cup shredded Swiss cheese

Directions

In a large pot of boiling salted water cook rigatoni or fusilli pasta with one tablespoon of oil until al dente. Drain.

Meanwhile, in a large saucepan melt butter or margarine. Stir in flour and milk and whisk until mixture boils and thickens. Add grated Parmesan cheese, salt, garlic salt, nutmeg, thyme and grated Cheddar cheese and stir until blended.

Add cooked broccoli and drained pasta to cheese sauce. Mix well. Pour into a greased 9x13 inch baking dish. Sprinkle with grated Swiss cheese.

Bake uncovered at 350 degrees C(175 degrees C) for 20 minutes. Let stand 10 minutes before serving.

Chicken Pasta Primavera

Ingredients

6 ounces uncooked spaghetti
1 (10.75 ounce) can reduced-fat,
reduced-sodium condensed
cream of chicken soup, undiluted
3/4 cup water
1 tablespoon lemon juice
1 1/2 teaspoons dried basil
3/4 teaspoon garlic powder
1/2 teaspoon salt
1/4 teaspoon pepper
1 (16 ounce) package frozen
California blend vegetables,
thawed
4 cups cooked, cubed chicken
breast
3 tablespoons grated Parmesan
cheese

Directions

Cook spaghetti according to package directions. Meanwhile, in a saucepan, combine the soup, water, lemon juice, basil, garlic powder, salt and pepper. Stir in vegetables; bring to a boil. Reduce heat; cover and simmer for 3-5 minutes or until vegetables are tender.

Stir in chicken; heat through. Drain spaghetti; add to chicken mixture and toss to coat. Sprinkle with Parmesan cheese.

To Die For Fettuccini Alfredo

Ingredients

1 pound dry fettuccine pasta
3 pints heavy whipping cream
1 cup grated Romano cheese
4 tablespoons butter
1 pinch ground nutmeg
ground black pepper to taste

Directions

Cook pasta according to directions on package. Drain and toss with one tablespoon of butter, cover and set aside.

In a medium sauce pan over low heat, heat cream and 3 tablespoons of butter, stirring constantly. When cream begins to simmer mix in a small amounts of Romano cheese, stirring constantly, until all cheese is added and sauce has reduced. It should be thick and easily cover the back of a spoon.

Stir in nutmeg and black pepper. Toss with warm fettuccini and serve.

Cold Tuna Macaroni Salad

Ingredients

1 (12 ounce) package macaroni
3 tomatoes - peeled, seeded and diced
3 stalks celery, chopped
1 (12 ounce) can tuna
1 1/2 cups light mayonnaise
1 tablespoon Italian-style salad dressing
1 tablespoon white sugar
1 pinch ground black pepper

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, tomatoes, celery and tuna.

Prepare the dressing by whisking together the mayonnaise, salad dressing, sugar and pepper. Add to pasta salad, mix together, and refrigerate for 1 hour.

Whole Wheat Pasta Marinara

Ingredients

1 pound whole-wheat spaghetti
1 (14.5 ounce) can peeled and diced tomatoes
1 small onion, chopped
2 cloves garlic, pressed
1/2 pound sliced mushrooms
1 (15 ounce) can tomato sauce
3 tablespoons Italian seasoning

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Drain diced tomatoes, reserving 2 tablespoons of the liquid. Microwave onion, garlic and mushrooms, and reserved liquid in a large, loosely covered dish for 2 to 3 minutes until onions are clear.

Add tomato sauce, Italian seasoning and tomatoes to onion mixture and microwave 5 to 6 minutes more or until heated through. Pour over cooked pasta.

Perfectly Pasta Salad

Ingredients

1 (16 ounce) package tri-colored pasta assortment
1 cup chopped broccoli
1 cup cauliflower, chopped
1/2 cup shredded carrots
1 cup sliced celery
1/4 cup diced red onion
1/4 cup diced yellow pepper
1/4 cup sliced black olives
1/2 (16 ounce) bottle vegetarian Caesar-style salad dressing
2 tablespoons grated Parmesan cheese
1/4 teaspoon ground black pepper
1/4 teaspoon garlic powder
1/4 teaspoon paprika

Directions

Bring a large pot of salted water to boil add pasta and boil until al dente. Drain well.

Place broccoli, cauliflower, carrot, celery, red onions, yellow peppers and black olives in a large mixing bowl. Pour Caesar salad dressing over vegetables and stir to coat the vegetables.

Sprinkle Parmesan cheese, pepper, garlic powder and paprika over the vegetable mixture. Stir. Pour pasta into the large bowl and mix well. Refrigerate until cool or serve hot.

Slow Cooker Lasagna

Ingredients

1 (1 pound) package Bob Evans® Italian Sausage Roll
1 (9 ounce) package no-boil lasagna noodles, broken into 2 pieces
12 ounces ricotta cheese
3 cups shredded mozzarella cheese, divided
2 (26 ounce) jars pasta sauce
1 tablespoon dried parsley

Directions

Spray interior of slow cooker with non-stick vegetable spray.

In medium skillet over medium heat, crumble and cook sausage until brown. Place in slow cooker. Add noodles, ricotta, 2 cups mozzarella, pasta sauce and parsley. Stir gently to combine.

Cover and cook on low for 4 to 6 hours. 5 minutes before serving, top with remaining 1 cup mozzarella cheese. Cover to melt cheese.

Pasta, Broccoli and Chicken

Ingredients

12 ounces rigatoni pasta
1/2 pound fresh broccoli florets
1/4 cup olive oil
1 tablespoon minced garlic
2 tablespoons pesto
1 cup chopped tomatoes
3/4 cup grated Parmesan cheese
1 pound boneless chicken breast
halves, cooked and chopped
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook rigatoni pasta until al dente. Drain.

Meanwhile, blanch broccoli florets in a medium size saucepan, remove with slotted spoon. In same pan saute the minced garlic and pesto sauce in the olive oil for 2 minutes. Add the chopped tomatoes and set aside.

In a large bowl toss cooked pasta with blanched broccoli, cooked chicken, and garlic/tomato mixture. Add grated Parmesan cheese, salt, and ground black pepper and mix well. Serve warm.

Cheesy Chicken Pizza

Ingredients

1 (10 ounce) package refrigerated pizza dough
1/2 cup PaceB® Picante Sauce
1/2 cup PregoB® Traditional Italian Sauce
1 cup chopped cooked chicken
1/2 cup sliced pitted ripe olives
2 green onions, sliced
1 cup shredded mozzarella cheese

Directions

Preheat oven to 425 degrees F.

Unroll dough onto greased 12-inch pizza pan or baking sheet. Pat dough into 12-inch round. Pinch up edge to form rim.

Mix picante sauce and pasta sauce. Spread over crust to rim. Top with chicken, olives, onions and cheese.

Bake 15 minutes or until cheese is melted and crust is golden.

Barbecued Beef Cubes or Hamburger

Ingredients

1 onion, chopped
1 tablespoon butter
1 tablespoon prepared mustard
1 tablespoon Worcestershire sauce
1 tablespoon distilled white vinegar
2 tablespoons white sugar
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 cup ketchup
1 pound sirloin, cut into 1 inch cubes
7 ounces vermicelli pasta

Directions

In a large, heavy skillet, saute onions in butter or margarine over medium heat. Add meat, and cook until browned.

Mix in mustard, Worcestershire sauce, vinegar, salt, pepper, and ketchup. Reduce heat, cover, and simmer until sauce coats the meat. Serve hot.

No Frying Eggplant Parmesan

Ingredients

2 cups seasoned dry bread crumbs
1 1/2 cups grated Parmesan cheese
2 (1 pound) medium eggplants, peeled and cut into 1/4-inch slices
4 eggs, beaten with
3 tablespoons water
1 (26 ounce) jar Ragu® Robusto!® Pasta Sauce
1 1/2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F. Combine bread crumbs with 1/2 cup Parmesan cheese in medium bowl. Dip eggplant slices in egg mixture, then bread crumb mixture. Arrange eggplant slices in single layer on lightly oiled baking sheets. Bake 25 minutes or until eggplant is golden.

Evenly spread 1 cup Pasta Sauce in 13 x 9-inch baking dish. Layer 1/2 of the baked eggplant slices, then 1 cup sauce and 1/2 cup Parmesan cheese; repeat. Cover with aluminum foil and bake 45 minutes. Remove foil and sprinkle with mozzarella cheese. Bake uncovered an additional 10 minutes or until cheese is melted.

Vincenza's Pasta Sauce

Ingredients

1 pound lean ground beef
1 egg
3/4 cup grated Romano cheese
3/4 cup dry bread crumbs
1/4 cup chopped fresh parsley
salt and pepper to taste
1/2 cup water

1/2 pound pork spareribs
1 pound hot Italian sausage
1 cup olive oil for frying
1 cup vegetable oil for frying
5 quarts tomato puree, divided
1/4 cup chopped onion
1 (6 ounce) can tomato paste
3/4 cup water

Directions

In a large bowl, combine ground beef, egg, Romano cheese, bread crumbs, parsley, salt, pepper, and water. Mix until well blended. Roll meat mixture into balls about 1 inch to 1 1/2 inch in diameter. Set aside.

Place the pork ribs in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Transfer to a large stock pot. In the same skillet, cook the sausage until browned. Add to stock pot.

Fill the skillet with a mix of olive oil and vegetable oil to a level about 1 to 2 inches up the side of the pan. Heat over medium-high heat and place meatballs into the oil. Do not attempt to turn the meatballs until they release from the bottom of the pan. You want a nice crusty meatball. Once meatballs are done, add them to the stockpot, too. Pour 4 quarts of tomato puree into the stockpot and bring to a simmer over medium-high heat. Reduce heat and allow to simmer.

Drain most of the oil out of the skillet, but leaving enough to fry the onion. Heat the oil over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Reduce heat to medium-low, and continue cooking and stirring until the onion is very tender and dark brown, 15 to 20 minutes more. Stir in the can of tomato paste along with 3/4 cup of water, and the final quart of tomato puree into the skillet. Let simmer for 5 to 10 minutes, then pour the sauce into stockpot. Simmer until the meats are tender, 1 to 3 hours, stirring occasionally.

Macaroni with White Sauce

Ingredients

1 1/2 (16 ounce) packages
uncooked elbow macaroni
2 tablespoons vegetable oil,
divided
2 cubes chicken bouillon
1 large onion, chopped
1 3/4 pounds ground beef
4 tablespoons tomato paste
salt to taste
ground black pepper to taste

1/4 cup vegetable oil
3/4 cup all-purpose flour
3 cups milk
1/2 teaspoon ground white
pepper
3 cups shredded mozzarella
cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta, 1 tablespoon oil and bouillon cubes, and cook for 8 to 10 minutes or until al dente; drain.

Heat 1 tablespoon oil in a large skillet. Saute onion until golden and add ground beef. Cook over medium heat until evenly brown. Stir in tomato paste, salt and pepper; simmer over low heat until heated through.

Heat 1/4 cup oil in a deep saucepan; stir in flour, then milk. Cook over medium-low heat until sauce thickens; stir in salt and white pepper. Pour half of the sauce over the cooked macaroni and stir in mozzarella cheese. Spoon half of the macaroni into prepared dish and top with ground beef mixture. Spoon the remaining macaroni over the ground beef, and top with remaining white sauce.

Bake in preheated oven for 30 minutes, or until golden brown.

Pasta with Asparagus

Ingredients

1 1/2 pounds fresh asparagus,
trimmed and cut into 1 inch pieces
1/4 cup chicken broth
1/2 pound fresh mushrooms,
sliced
8 ounces angel hair pasta
1 tablespoon olive oil
1/2 teaspoon crushed red pepper
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package instructions.

Heat the olive oil in a nonstick skillet. Saute asparagus in the pan over medium heat for about 3 minutes. Add chicken broth and mushroom slices; cook 3 minutes more.

Drain pasta, and transfer to a serving dish. Gently toss pasta with asparagus mixture; sprinkle with Parmesan and crushed red pepper.

Lemon Cream Pasta with Chicken

Ingredients

3 skinless, boneless chicken breast halves
1 lemon, quartered
2 teaspoons garlic powder, divided
1 teaspoon ground black pepper, divided
2 (14.5 ounce) cans chicken broth
1/4 cup fresh lemon juice
1 (8 ounce) package rotelle pasta
1 cup heavy cream
1 teaspoon grated lemon zest

Directions

Preheat oven to 350 degrees F (175 degrees C). Place chicken in a lightly greased baking dish. Squeeze lemon over both sides of the chicken breasts and season both sides using 1 1/2 teaspoons garlic powder and 3/4 teaspoon pepper. Bake for 40 minutes, or until juices run clear and chicken is no longer pink inside.

Meanwhile, in a large saucepan, season the chicken broth with the remaining 1/2 teaspoon garlic powder and 1/4 teaspoon pepper. Bring to a boil and add lemon juice and pasta. Cook over medium heat, stirring occasionally, until all liquid is absorbed, about 25 minutes.

Cut cooked chicken into bite-sized pieces and stir into cooked pasta, along with the cream and lemon zest. Cook, stirring, over low heat for 5 minutes. Remove from heat and let stand 5 minutes. Stir thoroughly before serving.

Bacon and Tomato Presto Pasta

Ingredients

8 slices OSCAR MAYER Bacon,
chopped
1/2 cup cherry tomatoes
1 (8 ounce) tub PHILADELPHIA
Chive & Onion Cream Cheese
Spread
1 cup milk
1/2 cup KRAFT Grated Parmesan
Cheese
6 cups hot cooked penne pasta

Directions

Cook bacon in skillet 5 min. or until bacon is crisp, stirring occasionally. Drain skillet, leaving bacon in skillet. Stir in cherry tomatoes.

Add cream cheese spread, milk and Parmesan cheese; mix well. Cook until hot and bubbly, stirring frequently.

Stir in pasta.

Crab Casserole

Ingredients

1 (8 ounce) package egg noodles
3/4 cup low-fat mayonnaise
1 teaspoon Worcestershire sauce
3 tablespoons ketchup
1 chopped onions
1 large green bell pepper,
chopped
1 1/2 cups cooked crabmeat
1 (4 ounce) can small shrimp,
drained
1 cup diced celery
salt and pepper to taste
1/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large pot of salted boiling water, cook pasta until al dente. Drain, and transfer to a large bowl.

Add mayonnaise, Worcestershire sauce, ketchup, and onion to the noodles; mix well. Stir in green pepper, crab, shrimp and celery. Salt and pepper to taste. Spoon mixture into an 8x8 inch casserole dish. Sprinkle bread crumbs to taste over the casserole.

Bake 35 minutes in the preheated oven, until brown and bubbly.

Chicken Tetrazzini III

Ingredients

1 cup water
1 (14.5 ounce) can chicken broth
4 ounces spaghetti
1/2 cup chopped onion
1 tablespoon olive oil
4 ounces chopped cooked chicken breast meat
1 cup fresh mushrooms
2 ounces shredded Cheddar cheese
2 teaspoons all-purpose flour
1 ounce chopped almonds

Directions

In a medium pot, bring the water and chicken broth to a boil. Add the spaghetti pasta, and cook until al dente. Drain well.

In a large skillet saute onion in olive oil until tender. Add chicken, mushrooms, 1 ounce of Cheddar cheese, flour, and cooked spaghetti. Mix well.

Pour mixture into a 2 quart baking dish. Top dish with remaining ounce of Cheddar cheese and almonds.

Bake in a preheated 350 degree oven (175 degrees C) for 30 to 40 minutes.

Pizza Pasta Bake

Ingredients

1 (12 ounce) package uncooked elbow macaroni
1/2 pound mild Italian sausage
1/2 cup chopped onion
1 (14 ounce) can pizza sauce
1 (8 ounce) can tomato sauce
1/2 cup milk
1 (3.25 ounce) package sliced pepperoni, cut in half
1/4 cup sliced fresh mushrooms
1/4 cup sliced black olives
1/4 cup chopped Canadian bacon
1 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Stir in macaroni, cook for 8 to 10 minutes, until al dente, and drain.

In a skillet over medium heat, cook the Italian sausage and onion until sausage is evenly brown and onion is tender. Drain grease.

In a bowl, mix the pizza sauce, tomato sauce, and milk. Stir in the sausage and onion, pepperoni, mushrooms, olives, and Canadian bacon. Gently mix in the cooked macaroni until evenly coated. Transfer to the prepared baking dish.

Cover, and bake 30 minutes in the preheated oven. Remove cover, top with cheese, and continue baking 15 minutes, until cheese is melted and bubbly.

Seafood Salad

Ingredients

1 (16 ounce) package seashell pasta
1 (6 ounce) can crabmeat
1 (6 ounce) can tuna
1 (4 ounce) can shrimp
3 carrots, grated
1 onion, grated
1 cup creamy salad dressing (e.g. Miracle Whip)
1/2 cup French dressing
1/2 cup milk
4 tablespoons white sugar

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large mixing bowl, combine cooked pasta, crabmeat, tuna, shrimp, carrots, and onion.

In a separate small mixing bowl, combine well the creamy salad dressing, French dressing, milk, and sugar. Pour dressing mixture over pasta mixture and toss well. Refrigerate until well chilled, or overnight.

Dad's Spaghetti

Ingredients

1 pound spaghetti
2 pounds lean ground beef
1 onion, minced
1 (6 ounce) can tomato paste
2 (10.75 ounce) cans condensed tomato soup
2 1/2 cups water

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook ground beef with onion until meat is brown. Drain. Return meat mixture to pan with tomato paste, tomato soup and water. Cook, stirring, until heated through and thickened, 5 to 15 minutes. Serve over cooked pasta.

Garlic and Leek Ditalini

Ingredients

8 ounces ditalini pasta
2 tablespoons butter
1/2 cup chopped leek
1 clove garlic, minced
1/2 cup heavy cream
1 cup freshly grated Romano
cheese
1 pinch black pepper (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over low heat. Saute leeks and garlic until tender and translucent. Stir in cream, and simmer until thickened. Toss with pasta and cheese until evenly coated and cheese is melted. Season with pepper.

Marcia's Company Casserole

Ingredients

1 (8 ounce) package egg noodles
1 tablespoon margarine
1 pound ground beef chuck
2 (8 ounce) cans tomato sauce
1 cup cottage cheese
1 (8 ounce) package cream cheese, softened
1/4 cup sour cream
1/3 cup chopped green onions
1 tablespoon finely chopped green bell pepper
2 tablespoons margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 2 quart casserole dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 1 tablespoon margarine in a large heavy skillet over medium-high heat. Cook ground beef until evenly brown. Stir in tomato sauce; remove from heat. In a medium bowl, combine cottage cheese, cream cheese, sour cream, green onion and green pepper.

Spread 1/2 the cooked noodles in the casserole dish. Cover with cheese mixture, then the remaining noodles. Pour melted margarine over the noodles. Spoon meat sauce on top and spread to cover noodles.

Bake in preheated oven for 30 minutes.

Baked Pretzels

Ingredients

1 cup beer
1 tablespoon margarine
2 tablespoons white sugar
1 teaspoon salt
3 cups all-purpose flour
3/4 teaspoon active dry yeast
1 egg
1 tablespoon warm water (110 degrees F/45 degrees C)
2 tablespoons kosher salt

Directions

Measure first 6 ingredients in order listed into baking pan. Select: Dough/Pasta Setting and press start.

When the cycle is complete remove dough to a lightly floured surface. If necessary, knead in enough flour to make dough easy to handle. Roll into a 14X9 inch rectangle. With a sharp knife, cut into eighteen 14X1/2 inch strips. Gently pull each strip into a rope 16 inches long. To shape into pretzels: Curve ends of each rope to make a circle; cross ends at top. Twist ends once and lay over bottom of circle. Place on greased baking sheets. DO NOT LET RISE.

Combine lightly beaten egg and 1tablespoon water; brush on pretzels. Sprinkle with kosher salt. Bake in a preheated 350 degrees F (175 degrees C) oven for 18-20 minutes or until done. Remove from sheets and let pretzels cool on wire rack. Enjoy!

Ziti With Olives and Sun-Dried Tomatoes

Ingredients

1 (16 ounce) package ziti pasta
1/3 cup chopped sun-dried tomatoes
1/3 cup black Greek olives, pitted and sliced
1/4 cup chopped parsley
2 tablespoons olive oil
2 anchovy fillets, diced
2 teaspoons minced garlic

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Meanwhile, place sun-dried tomatoes, olives, parsley, olive oil, anchovy fillets, and garlic in a large serving bowl.

Drain pasta. Transfer to serving bowl, and toss with the sauce. Serve.

Italian-Style Pasta Toss

Ingredients

1 (14.5 ounce) can diced tomatoes with garlic and onion, undrained
1 (8 ounce) bottle Italian or Caesar salad dressing
1 (6.5 ounce) jar marinated artichoke hearts, undrained
1 (6 ounce) can pitted ripe olives, drained
1 (3 ounce) package sliced pepperoni
1 medium green pepper, chopped
2 medium carrots, thinly sliced
2 green onions, sliced
4 cups cooked tortellini
shredded Parmesan cheese

Directions

In a large bowl, combine the first eight ingredients. Add tortellini and toss to coat. Sprinkle with Parmesan cheese. Serve immediately with a slotted spoon or refrigerate.

Mexican-Style Spaghetti and Meatballs

Ingredients

1 pound ground turkey
1 1/2 teaspoons Mexican-style chili Powder
1 teaspoon guajillo chile powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1 tablespoon grated Parmesan cheese
1 egg
1 tablespoon olive oil
1/2 onion, finely chopped
1 small jalapeno pepper, seeded and minced
1/2 Anaheim (New Mexico) chile pepper, seeded and minced
2 tostada shells, crushed into fine crumbs
1/4 cup bread crumbs

1 (16 ounce) package spaghetti

1 (14.5 ounce) can diced tomatoes
1/2 onion, diced
1 chipotle chile in adobo sauce, finely chopped
1 (24 ounce) jar spaghetti sauce
1 tablespoon taco seasoning mix

Directions

Preheat an oven to 350 degrees F (175 degrees C). Place a sheet of aluminum foil onto a baking sheet, and lightly grease with cooking spray.

Place the ground turkey into a large mixing bowl and sprinkle with the Mexican chili powder, guajillo chile powder, salt, black pepper, and Parmesan cheese. Add the egg, olive oil, chopped onion, jalapeno pepper, and Anaheim pepper. Mix well with your hands until evenly blended, then sprinkle with the tostada crumbs and bread crumbs. Mix again until the bread crumbs are incorporated. Form the meatball mixture into 1-inch balls and place onto the prepared baking sheet.

Bake in the preheated oven until the meatballs have lightly browned and are no longer pink in the center, about 40 minutes. Turn the meatballs over after 20 minutes to ensure even cooking.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

After you have flipped the meatballs, stir together the diced tomatoes, diced onion, chipotle chile, spaghetti sauce, and taco seasoning in a large saucepan. Bring to a simmer over medium-high heat, then reduce the heat to medium-low, and simmer 10 to 15 minutes until the onion is tender.

Once the meatballs are ready, stir them into the sauce, and cook 5 minutes longer. Spoon the meatballs and sauce over the spaghetti to serve.

Family Sicilian Sauce and Meatballs

Ingredients

1 pound beef brisket, chopped
2 eggs
3 slices white bread
1/2 cup grated Romano cheese
1 pinch dried parsley
salt and pepper to taste
3 tablespoons olive oil
4 onion, chopped
6 cloves garlic, chopped
12 (3.5 ounce) links sweet Italian sausage
1 1/2 pounds cubed beef brisket
1/2 pound pork neck bones
4 (6 ounce) cans tomato paste
3 (28 ounce) cans crushed tomatoes
1/2 cup red wine
4 bay leaves
1/4 teaspoon ground cinnamon
1/4 teaspoon dried parsley
1 teaspoon dried basil
salt and pepper to taste
3 (16 ounce) packages dry pasta

Directions

To make the meatballs, combine chopped meat, eggs, bread, Romano cheese, parsley and salt and pepper to taste in a medium bowl. Form golf ball-sized meatballs; place into freezer to firm up.

To make sauce, heat olive oil in a large pot on medium heat. Saute onion, garlic and fry links of sausage.

Meanwhile, in a large skillet over medium heat, brown beef chunks and pork neck bones; reserve.

When onions and garlic are done, turn heat down to low. Add tomato paste; stir and simmer for 10 minutes. Add the browned beef and pork, crushed tomatoes, wine, bay leaves, cinnamon, parsley, basil and salt and pepper to taste; stir.

In a large skillet over medium heat, brown meatballs; reserve.

Simmer sauce over low heat for 3 to 4 hours, add meatballs and simmer for 1 hour. Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Cover pasta with sauce and meatballs, serve.

Slow Cooker Italian Chicken Alfredo

Ingredients

cooking spray
4 (4 ounce) skinless, boneless
chicken breast halves
1/4 cup water
1 (.7 ounce) package dry Italian-
style salad dressing mix
1 clove garlic, pressed
1 (8 ounce) package cream
cheese, softened
1 (10.75 ounce) can condensed
cream of chicken soup
1 (4.5 ounce) can chopped
canned mushrooms
1 (8 ounce) package spaghetti
1 tablespoon chopped fresh
parsley

Directions

Spray the crock of a slow cooker with non-stick cooking spray. Place chicken breasts in crock. Combine Italian dressing mix, and water in a small bowl. Pour over chicken; sprinkle with garlic, cover, and cook on Low 4 hours.

After 4 hours, whisk softened cream cheese and cream of chicken soup together in a bowl. Pour over chicken; stir in mushrooms. Cover and cook on Low for 1 additional hour.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

To serve, spoon chicken and sauce over hot cooked pasta and sprinkle with parsley.

Extra-Easy Spinach Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and well drained
2 cups shredded mozzarella cheese
3 cups Prego® Fresh Mushroom Italian Sauce
6 uncooked lasagna noodles
1/4 cup water

Directions

Mix ricotta cheese, spinach and 1 cup mozzarella cheese.

Spread 1 cup pasta sauce in 2-quart shallow baking dish. Top with 3 lasagna noodles and half the spinach mixture. Repeat layers. Top with remaining pasta sauce. Slowly pour water around inside edges of baking dish. Cover.

Bake at 400 degrees F for 40 minutes Uncover. Sprinkle with remaining mozzarella cheese. Bake 10 minutes or until hot. Let stand 10 minutes.

Pasta al Mediterraneo

Ingredients

2 (6 ounce) cans tuna, drained
1 pound pericatelli pasta
12 kalamata olives, pitted and sliced
3 tablespoons pine nuts
1 clove crushed garlic
2 tablespoons chopped fresh parsley
4 ounces fresh basil, chopped
1 lemon, juiced
6 tablespoons olive oil
2 ounces feta cheese (optional)

Directions

Cook pasta in a large pot of boiling salted water until done.

Meanwhile, mix together tuna, olives, pine nuts, garlic, parsley, basil, and crumbled feta cheese.

Drain pasta, and toss with lemon juice and olive oil. Toss with tuna mixture. Serve hot or cold.

Shrimp Macque Choux

Ingredients

8 mini baked pizza crusts
2 tablespoons butter, melted
2 tablespoons chopped fresh parsley
garlic salt to taste

1 cup oil for frying
8 (6 inch) corn tortillas, cut into strips

Creamy Jalapeno Sauce:
2 cups whipping cream
1 cup sour cream
1 teaspoon chicken bouillon granules
1 tablespoon liquid from the jar of jalapeno peppers
2 tablespoons butter
1 tablespoon flour
2 tablespoons diced jalapeno peppers
4 ounces shredded Monterey Jack cheese

Macque Choux:
1 tablespoon vegetable oil
1/2 pound salt pork*, julienned
6 tablespoons butter
1 cup chopped onions
1/2 cup diced celery
1/2 cup diced green bell pepper
1/2 cup diced red bell pepper
5 cloves garlic, minced
1 tablespoon minced fresh thyme
1 (20 ounce) package frozen corn
1/2 pound andouille sausage, sliced
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup minced fresh parsley

Directions

Set oven to broil. Brush individual pizza crusts with melted butter, and sprinkle with chopped parsley and garlic salt. Place on a baking sheet and broil until sizzling. Remove, and set aside.

Heat 1 cup oil in a heavy skillet over medium-high heat. In batches, place tortilla strips in hot oil, and cook until crisp. Remove to paper towels, and discard oil.

Add whipping cream to a saucepan, and whisk over high heat. When the cream begins to boil, whisk in sour cream. Reduce to medium heat. Stir in chicken bouillon and jalapeno juice, and simmer.

In a separate saucepan, warm 2 tablespoons butter over medium heat. Whisk in flour; continue whisking until the mixture is a pale golden color. Then whisk flour mixture into cream mixture, whisking until well blended. Remove from heat, and stir in jalapenos and cheese. Set aside.

Warm 1 tablespoon vegetable oil in a Dutch oven over medium-high heat. Stir in salt pork, and brown on all sides. Remove salt pork to paper towels, and discard oil.

Warm 6 tablespoons butter in a large Dutch oven over medium heat. Stir in onions, celery, green and red bell peppers, garlic, and thyme. Cook until the vegetables are softened, about 5 minutes. Stir in the corn, and cook about 5 minutes, stirring. Stir in andouille and salt pork. Season with salt, pepper, 1/4 cup parsley, and Creole seasoning; cook about 10 minutes. Add shrimp, and cook until pink, about 5 minutes. Drain the butter sauce off of the shrimp and meats, and reserve the sauce in a bowl or jar.

Stir the cream sauce into the shrimp and meat mixture. Stir in 3 cups of penne pasta. Reduce the heat to medium low, and simmer for 5 to 10 minutes.

To serve, place pizza bread in the bottom of individual bowls. Ladle a spoonful or two of the reserved butter sauce over the bread, then ladle over sauce. Add more pasta, if desired. Sprinkle with Creole seasoning, and top with crispy tortilla strips.

Layered Casserole

Ingredients

1 1/2 pounds lean ground beef
8 ounces fresh pasta
1 (8 ounce) container sour cream
1 (8 ounce) package cream cheese, softened
1/2 cup shredded Cheddar cheese
6 green onions, thinly sliced
2 (8 ounce) cans tomato sauce
1 tablespoon white sugar
2 tablespoons shredded Cheddar cheese

Directions

Place ground beef in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.

In a large pot of boiling salted water cook pasta until al dente. Drain well.

In a greased 13x9 inch casserole dish layer the cooked and drained pasta noodles on the bottom.

In a medium size bowl combine the sour cream, cream cheese, shredded Cheddar cheese, and chopped green onions. Spread mixture over cooked pasta in baking dish.

In a small bowl combine the sugar, tomato sauce, and cooked ground beef. Layer this on top of the sour cream mixture in the baking dish. Sprinkle with additional shredded Cheddar cheese, if desired.

Refrigerate casserole overnight. Remove from refrigerator one hour before baking.

Bake at 350 degrees F (175 degrees C) for 30 to 40 minutes. Allow to stand 10 to 15 minutes before serving.

If freezing casserole, allow to come to room temperature for one hour before baking.

Chicken Piccata with Angel Hair Pasta

Ingredients

1/3 cup all-purpose flour
1/4 teaspoon fresh ground black pepper
1/4 teaspoon paprika
1 pound skinless, boneless chicken breast halves, pounded thin and cut into 2-inch pieces
2 tablespoons olive oil
1 clove garlic, minced
1/4 cup butter, divided
1 cup dry white wine
1/3 cup chicken broth
1/4 cup fresh lemon juice
2 tablespoons capers
2 tablespoons chopped fresh parsley
1 (8 ounce) package angel hair pasta, cooked and drained

Directions

Whisk together flour, black pepper, and paprika in a shallow dish. Dredge the chicken pieces in the flour mixture, coating evenly; set aside. Heat olive oil in a large skillet over medium-high heat; stir and cook the garlic until light brown, about 1 minute. Remove the garlic from the skillet and set aside.

Place 2 tablespoons of butter into the skillet with the olive oil. Cook the chicken pieces in the oil and butter over medium-high heat until brown, about 5 minutes per side. Remove the chicken from the pan and set aside.

Pour the wine into the hot skillet and bring to a boil over high heat, scraping the browned pieces from the bottom and sides of the pan. Boil the wine until it is reduced by half, about 5 minutes. Whisk in the chicken broth, reserved garlic, lemon juice and capers. Cook for 5 minutes over medium-high heat. Stir in the remaining 2 tablespoons butter and parsley. Return the chicken pieces to the skillet and continue cooking over medium heat until the sauce thickens, about 15 minutes.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well.

Remove the chicken pieces to a serving dish and drizzle with a few tablespoons of the sauce and capers. Place the cooked angel hair pasta into the skillet with the remaining piccata sauce and toss to coat.

Genuine Egg Noodles

Ingredients

2 cups Durum wheat flour
1/2 teaspoon salt
1/4 teaspoon baking powder
3 eggs
water as needed

Directions

Combine flour, salt and baking powder. Mix in eggs and enough water to make the dough workable. Knead dough until stiff. Roll into ball and cut into quarters. Using 1/4 of the dough at a time, roll flat to about 1/8 inch use flour as needed, top and bottom, to prevent sticking. Peel up and roll from one end to the other. Cut roll into 3/8 inch strips. Noodles should be about 4 to 5 inches long depending on how thin it was originally flattened. Let dry for 1 to 3 hours.

Cook like any pasta or, instead of drying first cook it fresh but make sure water is boiling and do not allow to stick. It takes practice to do this right.

Veggie Meatball Soup

Ingredients

3 cups beef broth
2 cups frozen mixed vegetables,
thawed
1 (14.5 ounce) can stewed
tomatoes
15 frozen cooked meatballs,
thawed
3 bay leaves
1/4 teaspoon pepper
1 cup spiral pasta, cooked and
drained

Directions

In a slow cooker, combine the first six ingredients. Cover and cook on low for 4-5 hours. Just before serving, stir in pasta; heat through. Discard bay leaves.

Lentil and Sausage Soup

Ingredients

1/2 pound sweet Italian sausage
1 large onion, chopped
1 stalk celery, finely chopped
1 tablespoon chopped garlic
1 (16 ounce) package dry lentils, rinsed
1 cup shredded carrot
8 cups water
2 (14.5 ounce) cans chicken broth
1 (28 ounce) can diced tomatoes
1 tablespoon garlic powder
1 tablespoon chopped fresh parsley
2 bay leaves
1/2 teaspoon dried oregano
1/4 teaspoon dried thyme
1/4 teaspoon dried basil
1 tablespoon salt, or to taste
1/2 teaspoon black pepper
1/2 pound ditalini pasta (optional)

Directions

Place sausage in a large pot. Cook over medium high heat until evenly brown. Add onion, celery and chopped garlic, and saute until tender and translucent. Stir in lentils, carrot, water, chicken broth and tomatoes. Season with garlic powder, parsley, bay leaves, oregano, thyme, basil, salt and pepper. Bring to a boil, then reduce heat. Cover, and simmer for 2 1/2 to 3 hours, or until lentils are tender.

Stir in pasta, and cook 15 to 20 minutes, or until pasta is tender.

Sesame Noodles

Ingredients

1 (16 ounce) package linguine pasta
6 cloves garlic, minced
6 tablespoons sugar
6 tablespoons safflower oil
6 tablespoons rice vinegar
6 tablespoons soy sauce
2 tablespoons sesame oil
2 teaspoons chili sauce
6 green onions, sliced
1 teaspoon sesame seeds, toasted

Directions

Bring a pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and transfer to a serving bowl.

Meanwhile, place a saucepan over medium-high heat. Stir in garlic, sugar, oil, vinegar, soy sauce, sesame oil, and chili sauce. Bring to a boil, stirring constantly, until sugar dissolves. Pour sauce over linguine, and toss to coat. Garnish with green onions and sesame seeds.

Angel Hair Pasta Chicken

Ingredients

2 tablespoons olive oil, divided
2 skinless, boneless chicken breast halves - cubed
12 ounces angel hair pasta
1 carrot, sliced diagonally into 1/4 inch thick slices
1 (10 ounce) package frozen broccoli florets, thawed
2 cloves garlic, minced
2/3 cup chicken broth
1 teaspoon dried basil
1/4 cup grated Parmesan cheese

Directions

Heat 1 tablespoon oil in a medium skillet over medium heat. Add chicken and saute for 5 to 7 minutes, or until chicken is cooked through (no longer pink). Remove from skillet and drain on paper towels.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 2 to 4 minutes, or until al dente; drain and set aside.

While pasta is cooking, heat 2nd tablespoon oil over medium heat in same skillet used for chicken. Stir fry carrots for about 4 minutes, then add broccoli and garlic and stir fry for another 2 minutes. Finally, stir in broth, basil and cheese and return chicken to skillet. Reduce heat to low and simmer for about 4 minutes.

Place drained pasta in a large serving bowl. Top with chicken/vegetable mixture and serve immediately.

Stir-Fried Chicken and Noodles

Ingredients

1/2 cup chicken broth
1/3 cup reduced-sodium soy sauce
1/4 cup white wine, or additional chicken broth
2 garlic cloves, minced
1/4 teaspoon ground ginger
1/4 teaspoon pepper
1/8 teaspoon crushed red pepper flakes
3/4 pound skinless, boneless chicken breast halves - cut into strips
4 teaspoons canola oil, divided
2 cups broccoli florets
2 cups julienned carrots
2 cups shredded Chinese or napa cabbage
1 cup fresh or frozen snow peas, cut into 1-inch pieces
6 ounces spaghetti, broken
2 teaspoons cornstarch

Directions

In a bowl, combine the first seven ingredients; set aside 3/4 cup. Place chicken in a large resealable plastic bag; add remaining marinade. Seal bag and turn to coat; refrigerate for 30 minutes.

Drain and discard marinade. In a large nonstick skillet or wok, stir-fry chicken in 2 teaspoons oil for 3-5 minutes or until no longer pink. Remove and keep warm. stir-fry broccoli and carrots in remaining oil for 6 minutes. Add cabbage and peas; stir-fry 3 minutes longer or until vegetables are crisp-tender. Meanwhile, cook pasta according to package directions.

Combine cornstarch and reserved marinade until smooth; add to vegetable mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. drain pasta; stir into vegetable mixture. Return chicken to the pan; cook and stir until heated through.

Stracciatella I

Ingredients

2 (14.5 ounce) cans chicken broth
1/2 cup water
1/4 cup ditalini pasta
2 tablespoons grated Romano
cheese
1 tablespoon snipped fresh
parsley
1 pinch ground nutmeg
1 egg, beaten

Directions

In a medium saucepan over medium heat, bring broth and water to a boil. Stir in pasta and cook until just tender, about 8 minutes. Reduce heat and stir in Romano, parsley and nutmeg. Slowly pour egg into simmering soup. Stir once gently, then serve immediately.

Minestrone Soup II

Ingredients

4 slices bacon
1 cup chopped onion
4 cloves garlic, minced
1/3 pound ground beef
1 cup minced celery
1 cup cubed carrots
2 cups tomato puree
2 (14.5 ounce) cans stewed tomatoes
1 (14 ounce) can beef broth
1 (10.5 ounce) can condensed French onion soup
5 cups water
1/4 cup red wine
1 teaspoon dried oregano
1 teaspoon dried basil
salt and pepper to taste
1 cup chopped zucchini
2 cups spinach, rinsed and sliced
1 cup uncooked spinach pasta
1 (15 ounce) can garbanzo beans, drained
1/4 cup chopped parsley

Directions

In a large stock pot, cook bacon and drain off fat. Add onion, garlic, and beef. When onions are translucent, add celery, carrot, pureed tomatoes, whole tomatoes, broth, condensed soup, water, wine, oregano, basil, salt and pepper. Cook for 15 minutes.

Stir in zucchini, spinach, pasta, garbanzo beans and parsley. Cook for 15 minutes and serve with fresh Parmesan cheese.

Ragu® Linguine with Red Clam Sauce

Ingredients

1 (26 ounce) jar Ragu® Chunky Pasta Sauce
4 (6.5 ounce) cans chopped clams, undrained
1/4 teaspoon crushed red pepper flakes
1 (16 ounce) package linguine, cooked, drained

Directions

Bring Pasta Sauce, clams with juice, and red pepper flakes to a boil in 3-quart saucepan. Reduce heat and simmer uncovered, stirring occasionally, 5 minutes. To serve, spoon clam sauce over hot linguine. Garnish, if desired, with grated Parmesan cheese.

Dee's Sexy, Spicy, Shrimp, Sausage, and Peppers

Ingredients

1/2 pound uncooked medium shrimp, peeled and deveined
1 shallot, sliced
1 clove garlic, minced
1 teaspoon Creole seasoning
1/4 cup olive oil

1 pound thin spaghetti

1 tablespoon olive oil
5 (3.5 ounce) links sweet Italian sausage
1 red bell pepper, sliced
1 yellow bell pepper, sliced
1 green bell pepper, sliced
1 onion, chopped
2 cloves garlic, minced
1/2 cup red wine
1 1/2 cups pasta sauce
1/2 teaspoon crushed red pepper flakes, or to taste
1 pinch salt, or to taste

1/4 cup butter

Directions

Place the shrimp, shallot, 1 clove of garlic, creole seasoning, and 1/4 cup of olive oil in a bowl, and stir to coat the shrimp with the marinade. Set the shrimp aside.

Fill a large pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, heat 1 tablespoon of olive oil in a skillet, and brown the sausages on all sides until they are evenly brown, about 10 minutes. Remove the sausages from the skillet, and cook and stir the red bell pepper, yellow bell pepper, green bell pepper, and onion in the hot skillet until the vegetables are slightly softened, 4 to 5 minutes. Stir in 2 cloves of garlic, and cook and stir until the garlic is fragrant, about 5 more minutes.

Slice the sausages, and return them to the skillet. Stir red wine and pasta sauce with the sausages and vegetables, bring to a simmer over medium-low heat, and simmer until the vegetables are soft, the sausage is no longer pink in the middle, and the sauce has reduced to about half its volume, 10 to 15 minutes. Stir in red pepper flakes and salt.

Heat butter in a skillet; cook and stir the shrimp and marinade mixture until the shrimp are pink and opaque and the shallot becomes translucent, 5 to 8 minutes. To serve, place about 1/2 cup of cooked pasta on a warmed plate, and spoon shrimp over one side of the pasta, and sausage and peppers on the other side.

Turkey Bow Tie Skillet

Ingredients

1/2 pound ground turkey breast
1 1/2 teaspoons vegetable oil
3/4 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 garlic clove, minced
1 (14.5 ounce) can chicken broth
2 cups uncooked bow tie pasta
1 (14.5 ounce) can stewed tomatoes
1 tablespoon vinegar
3/4 teaspoon sugar
1/2 teaspoon chili powder
1/2 teaspoon garlic salt (optional)
2 tablespoons grated Parmesan cheese
1 tablespoon minced fresh parsley

Directions

In a large skillet or Dutch oven, brown turkey in oil.

Add celery, onion, green pepper and garlic; cook until vegetables are tender. Remove the turkey and vegetables with a slotted spoon and keep warm.

Add broth to the pan; bring to a boil. Add pasta; cook for 10 minutes or until tender.

Reduce heat; stir in the tomatoes, vinegar, sugar, chili powder, garlic salt if desired and turkey mixture. Simmer for 10 minutes or until heated through. Sprinkle with Parmesan cheese and parsley.

One Dish Broccoli Rotini

Ingredients

16 ounces fresh broccoli,
chopped
1 (16 ounce) package rotini pasta
2 cloves garlic, minced
1/2 cup olive oil
1/2 cup grated Parmesan cheese
salt to taste
ground black pepper to taste

Directions

In a large pot, cook broccoli in boiling water until tender. Drain broccoli, but reserve cooking water.

Reusing broccoli cooking water, cook rotini pasta until al dente. Drain and remove pasta.

In a large pot, saute the garlic in the olive oil. Add the cooked pasta, broccoli, grated Parmesan cheese and toss together. If desired, add salt and pepper to taste.

Baked Ziti III

Ingredients

1 (16 ounce) package dry ziti pasta
1 pound lean ground beef
1 onion, chopped
2 (28 ounce) jars spaghetti sauce
6 ounces sliced provolone cheese
6 ounces sliced mozzarella cheese
1 1/2 cups sour cream
1/2 cup grated Parmesan cheese
1/4 cup chopped fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, brown beef over medium heat. Add onions; saute until tender. Drain off fat and add spaghetti sauce; simmer for about 15 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In a lightly greased 2 quart baking dish, place about half of the pasta; top with a layer of provolone and mozzarella cheese slices. Spread on a layer of half the spaghetti sauce mixture and sour cream.

Cover with remaining pasta, cheese and sauce; sprinkle a layer of Parmesan cheese and fresh basil.

Bake in preheated oven for about 30 minutes or until cheese and sauce are bubbly; serve.

Chestnut Pasta

Ingredients

1/2 cup all-purpose flour
1 cup whole wheat flour
1/2 teaspoon salt
1 dash ground nutmeg
1 dash ground black pepper
2 eggs, beaten
2 tablespoons olive oil
1 cup chestnut puree
1/2 cup warm water

1/2 cup olive oil
5 cloves garlic, minced
1/2 cup grated Romano cheese
salt and pepper to taste

Directions

In a large bowl, combine flour, whole wheat flour, salt, nutmeg and pepper; mix. Make a well in the center and add eggs and 2 tablespoons olive oil; beat well. In a bowl combine chestnut puree and 1/2 cup water; add to egg mixture. Incorporate flour and egg mix. Dough will be very stiff. Adjust with more flour or water. Knead for 10 minutes and allow dough to rest for 5 minutes.

Cut off a handful of dough. With a rolling pin, roll 6 inch wide strips, 1/16" thick. Use a pasta machine if you have one. Dust strips with flour. Allow to slightly dry on muslin cloth. Cut into long pasta 1/4" wide. Dry for 30 minutes.

Add pasta to a large pot of rapidly boiling salted water with a tablespoon of oil. Boil for 5 minutes; drain. Mix pasta with olive oil, minced garlic, Romano cheese, salt and pepper. Serve immediately.

Easy Spaghetti with Tomato Sauce

Ingredients

12 ounces spaghetti
1 pound lean ground beef
1 teaspoon salt
3/4 teaspoon white sugar
1 teaspoon dried oregano
1/4 teaspoon ground black pepper
1/8 teaspoon garlic powder
2 tablespoons dried minced onion
2 1/2 cups chopped tomatoes
1 1/3 (6 ounce) cans tomato paste
1 (4.5 ounce) can sliced mushrooms

Directions

Brown beef over medium heat. Drain off fat.

In a large pot, combine beef, salt, sugar, oregano, pepper, garlic powder, onion flakes, diced tomatoes, tomato paste, and mushrooms. Simmer at a low heat setting for 2 hours, stirring occasionally.

Cook pasta according to package directions. Drain. Serve sauce over spaghetti.

Penne with Red Pepper Sauce and Broccoli

Ingredients

4 tablespoons olive oil
1 1/2 cups chopped onion
2 cloves garlic, minced
2 red bell peppers, chopped
1/4 cup almonds
2 teaspoons balsamic vinegar
1/2 teaspoon salt
freshly ground black pepper
1/8 teaspoon cayenne pepper
4 cups broccoli florets
1 pound penne pasta
1/3 cup grated Parmesan cheese
1/2 cup fresh basil leaves, cut into thin strips

Directions

Heat 2 tablespoons of the olive oil over medium heat in a large skillet. Add the onions and saute them for about 5 minutes until they soften; stirring occasionally. Lower the heat a bit and add the garlic and red pepper. Continue to cook the vegetables, stirring often for 15 minutes.

In a food processor or blender, chop the almonds fine. Add the pepper-onion mixture, the vinegar, and the remaining olive oil; blend all to a puree. Add the salt, black pepper, and cayenne. Blend briefly to incorporate them.

Arrange a vegetable steamer over water in a saucepan. Bring the water to a boil, and add the broccoli. Cover the pan, and cook the broccoli over medium heat for 5 minutes or a bit longer, until it is tender as you like. Keep it warm.

Cook the pasta in a large pot of salted boiling water until it is just tender. Drain the pasta, and return it to the pot.

Pour the red pepper sauce, the Parmesan cheese, the broccoli, and the basil into the pot of penne. Heat the contents over medium heat until the pasta is very hot. Mix well. Add more salt and pepper to taste if necessary. Serve the pasta immediately.

Linguine Pescadoro

Ingredients

1 (16 ounce) package linguini
pasta
3 tablespoons olive oil
2 cloves garlic, minced
1/2 teaspoon Italian seasoning
1/4 teaspoon dried thyme
1/4 teaspoon crushed red pepper
flakes
1 (28 ounce) can crushed
tomatoes
1 (6 ounce) can black olives,
drained
1 (10 ounce) can (10 ounce) can
whole baby clams
1 (6.5 ounce) can minced clams,
with juice
1/4 pound small salad shrimp
1/4 pound scallops
2 1/2 teaspoons lemon zest
salt to taste
ground black pepper to taste

Directions

In a large pot of boiling salted water cook linguini until al dente.
Drain.

Meanwhile, in a heavy saucepan over medium heat saute garlic in olive oil until garlic softens. Add Italian seasoning, thyme, crushed red pepper flakes, crushed tomatoes, black olives, and the juice from both cans of clams. Simmer for 15 minutes. Mix in canned clams, shrimp, scallops, lemon zest, and salt and pepper to taste. Simmer for an additional 15 minutes or until shrimp and clams are cooked.

Toss cooked and drained linguine pasta over seafood sauce. Serve warm.

Shrimp with Lemon Linguine

Ingredients

1 1/2 cups sliced fresh mushrooms
1 small sweet red pepper, julienned
2 tablespoons sliced green onion
1 garlic clove, minced
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/4 teaspoon dried tarragon
1/8 teaspoon pepper
1 1/2 cups half-and-half cream
1 pound uncooked shrimp, peeled and deveined
1/2 cup white wine or chicken broth
LEMON LINGUINE:
10 cups water
1/2 cup lemon juice
1 teaspoon salt
8 ounces linguine or other pasta
1 tablespoon grated lemon peel
1 tablespoon minced fresh parsley

Directions

In a large skillet, saute the mushrooms, red pepper, green onion and garlic in butter until the vegetables are crisp-tender. Stir in the flour, salt, tarragon and pepper until blended. Gradually add cream. Bring to a boil; cook and stir for 1 minute or until thickened. Add the shrimp; simmer, uncovered, for 5 minutes or until shrimp turn pink. Stir in wine or broth; heat through.

In a large saucepan, bring water, lemon juice and salt to a boil. Add linguine. Cook for 10-13 minutes or until tender; drain. Sprinkle with lemon peel and parsley. Toss with the shrimp mixture.

Pasta with Fresh Tomatoes and Corn

Ingredients

8 ounces pasta
4 tablespoons olive oil
2 tablespoons red wine vinegar
1/2 cup whole corn kernels,
cooked
4 tomatoes, chopped
1/2 cup chopped green onions
1 teaspoon dried basil
salt to taste
ground black pepper to taste
1 tablespoon grated Parmesan
cheese
2 teaspoons chopped fresh basil
(optional)

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large bowl whisk together the olive oil, red wine vinegar, and dried basil. Add salt and pepper to taste. Stir in the tomatoes, corn kernels, and scallions. Let sit for 5 to 10 minutes.

Toss pasta with tomato mixture. Sprinkle with grated parmesan cheese. Garnish with fresh basil, if desired.

Orzo and Rice

Ingredients

2 tablespoons butter
1/2 cup uncooked orzo pasta
1/2 cup long-grain white rice
1 cube chicken bouillon
2 cups water

Directions

In a large heavy saucepan, melt butter over medium heat; add orzo and brown until golden.

Add rice, bouillon, and water; bring to a boil, cover and lower heat to medium-low.

Simmer for about 20 to 25 minutes or until all water is absorbed; serve.

Black Bean Pasta

Ingredients

8 ounces uncooked spiral pasta
1 cup finely chopped green pepper
1 medium onion, chopped
2 garlic cloves, minced
1 teaspoon dried oregano
1/2 teaspoon ground cumin
1/2 teaspoon crushed red pepper flakes
2 cups tomato sauce
1 (15 ounce) can black beans, rinsed and drained
1/2 cup shredded reduced-fat Cheddar cheese

Directions

Cook pasta according to package directions; drain. Meanwhile, in a large saucepan coated with nonstick cooking spray, combine the green pepper, onion, garlic, oregano, cumin and red pepper flakes. Cook over medium heat for 5 minutes or until tender. Add tomato sauce and black beans; bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes or until heated through. Stir in pasta. Sprinkle with cheese.

Tomato Orzo Soup

Ingredients

7 1/2 cups water
2 (10.5 ounce) cans vegetable
broth
2 (10.75 ounce) cans condensed
tomato soup
5 teaspoons chicken bouillon
powder
1 1/2 cups diced carrots
1 1/2 cups diced celery
1 cup green peas
1 1/2 cups uncooked orzo pasta
1/2 cup fresh parsley

Directions

Place water, chicken broth, tomato soup, chicken bouillon, carrots, celery, peas and orzo pasta in large stock pot and bring to boil. Reduce heat and simmer for 30 minutes, or until vegetables are tender. Sprinkle with parsley just before serving.

Homemade Tomato Basil Pasta Sauce

Ingredients

1 tablespoon butter
8 small tomatoes, diced
1/4 cup chopped fresh basil
1 teaspoon olive oil
1 teaspoon garlic salt
salt and ground black pepper to taste
1 tablespoon all-purpose flour
1/4 cup water
1 clove garlic, grated

Directions

Melt the butter in a large skillet over medium heat; cook the tomatoes in the melted butter until they begin to fall apart, 5 to 7 minutes. Add the basil, olive oil, garlic salt, salt, and pepper. Slowly stir the flour into the mixture and cook until it begins to thicken, 5 to 7 minutes. Stir the water through the mixture to break up any lumps of the flour. Mix the garlic into the sauce and simmer another 5 minutes. Serve hot.

Creamy Chicken Piccata

Ingredients

4 (5 ounce) boneless, skinless chicken breast halves, pounded thin
1/3 cup all-purpose flour
2 eggs, slightly beaten
2 tablespoons olive oil, divided
1/4 cup chopped shallots or onion
1 teaspoon fresh thyme leaves
3 tablespoons lemon juice
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 tablespoon finely chopped fresh parsley
1 teaspoon grated lemon peel (optional)

Directions

Season chicken, if desired, with salt and ground black pepper. Dip chicken in flour, then eggs, coating well. Heat 1 tablespoon olive oil in 12-inch nonstick skillet over medium heat and cook chicken, turning once, 5 minutes or until thoroughly cooked. Remove chicken and set aside.

Heat remaining 1 tablespoon olive oil in same skillet and cook shallots and thyme, stirring occasionally, 2 minutes or until shallots are tender. Stir in lemon juice and cook 1 minute. Stir in Sauce, parsley and lemon peel; heat through. Spoon sauce over chicken and serve, if desired, with hot cooked rice or pasta.

Fettuccini Tomato Rustica I

Ingredients

1 cup olive oil
2 cloves garlic, chopped
10 sun-dried tomatoes, chopped
1 roasted red pepper, diced
2 teaspoons dried basil
8 ounces dry fettuccini noodles
4 grilled skinless, boneless
chicken breast halves
1/2 cup crumbled goat cheese

Directions

In a small bowl, combine olive oil, garlic, sun-dried tomatoes, red pepper and basil. Marinate 4 hours.

Preheat oven to 250 degrees F (120 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain. Toss pasta with marinade until evenly coated. Spread into a baking dish.

Bake in preheated oven for 1 hour. Divide onto plates, top with grilled chicken, and sprinkle with goat cheese.

Linguine with Fresh Sage-Caper Sauce

Ingredients

1 1/2 teaspoons olive oil
2 cloves garlic, minced
1 (14.4 ounce) can whole peeled tomatoes, with liquid, quartered
2 tablespoons drained capers
2 bay leaves
1 pinch dried thyme leaves
1 1/2 teaspoons thinly sliced fresh sage leaves
1/2 (8 ounce) package linguine pasta
salt and pepper to taste

Directions

Heat olive oil in a saucepan over medium heat. Stir in garlic, and cook until fragrant, about 3 minutes, then stir in the tomatoes, capers, bay leaves, and thyme leaves. Bring to a simmer, then reduce heat to medium-low, and continue simmering for 15 minutes. Stir in sage leaves, and simmer 10 minutes more.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and return to the pot off of the heat. Season the sauce to taste with salt and pepper, then pour over the pasta and toss to coat.

Creamy PHILADELPHIA® Pasta Primavera

Ingredients

3 cups penne pasta, uncooked
2 tablespoons KRAFT Light Zesty Italian Dressing
1 1/2 pounds boneless, skinless chicken breasts, cut into 1-inch chunks
2 zucchini, cut into chunks
1 1/2 cups cut-up fresh asparagus (1-inch lengths)
1 red pepper, chopped
1 cup fat-free, reduced-sodium chicken broth
4 ounces PHILADELPHIA 1/3 Less Fat Cream Cheese, cubed
1/4 cup KRAFT Grated Parmesan Cheese

Directions

Cook pasta as directed on package.

Meanwhile, heat dressing in large skillet on medium heat. Add chicken and vegetables; cook 10 to 12 min. or until chicken is cooked through, stirring frequently. Add broth and cream cheese; cook 1 min. or until cheese is melted, stirring constantly. Add Parmesan cheese; mix well.

Drain pasta; return to pot. Add chicken and vegetable mixture; toss lightly. Cook 1 min. or until heated through. (Sauce will thicken upon standing.)

Cincinnati Skyline Chili

Ingredients

2 pounds lean ground beef
1 onion, chopped
2 (8 ounce) cans tomato sauce
1 clove garlic, crushed
1 dash Worcestershire sauce
1 pinch ground cinnamon
1 teaspoon distilled white vinegar
3 tablespoons chili powder
1 pinch cayenne pepper
salt and pepper to taste
1 pound uncooked spaghetti
1 cup shredded Cheddar cheese
1 cup kidney beans
1/2 cup olives
1/4 cup chopped onion

Directions

Brown beef and onion in a large skillet over medium high heat. Place browned mixture in a large pot and stir in the tomato sauce, garlic, Worcestershire sauce, cinnamon, vinegar, chili powder, cayenne pepper, salt and pepper. Simmer, uncovered, over low heat for 1 1/2 hours.

When meat mixture has about 20 minutes cooking time left, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Serve meat mixture over cooked spaghetti topped with cheese, beans, olives and chopped onion.

Asian Pasta

Ingredients

1 (8 ounce) package thin spaghetti
2 tablespoons sesame oil
1 dash soy sauce
1/2 teaspoon cayenne pepper
1 red bell pepper, julienned
1 bunch fresh cilantro leaves,
finely chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water to cool.

Place pasta in a large bowl, and toss with the sesame oil, soy sauce, and cayenne pepper. Add the red bell pepper and cilantro and toss again until well mixed. Cover and refrigerate for one hour. Serve chilled.

Italian Wedding Soup I

Ingredients

1/2 pound extra-lean ground beef
1 egg, lightly beaten
2 tablespoons dry bread crumbs
1 tablespoon grated Parmesan cheese
1/2 teaspoon dried basil
1/2 teaspoon onion powder
5 3/4 cups chicken broth
2 cups thinly sliced escarole
1 cup uncooked orzo pasta
1/3 cup finely chopped carrot

Directions

In medium bowl, combine meat, egg, bread crumbs, cheese, basil and onion powder; shape into 3/4 inch balls.

In large saucepan, heat broth to boiling; stir in escarole, orzo pasta, chopped carrot and meatballs. Return to boil, then reduce heat to medium. Cook at slow boil for 10 minutes, or until pasta is al dente. Stir frequently to prevent sticking.

Beefy Vegetable Soup

Ingredients

10 cups beef broth
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes
1 1/2 cups diced carrots
1 1/2 cups diced potatoes
1 cup chopped celery
1/2 cup chopped onion
1 cup frozen corn kernels
1 cup chopped fresh green beans
1/4 tablespoon ground black pepper
1/2 teaspoon salt
1 1/2 cups seashell pasta
1 cup shredded Cheddar cheese

Directions

In a large saucepan, combine the broth, tomato sauce, chopped tomatoes with juice, carrots, potatoes, celery, onion, corn, green beans, pepper and salt. Bring to a boil over high heat. Reduce heat to medium-low, cover and simmer for 15 minutes.

Stir in pasta and cook for an additional 15 to 25 minutes or until pasta is tender. Adjust seasoning and serve hot with a sprinkle of Cheddar cheese on top.

Fettucine With Rosemary Chicken and Peppers

Ingredients

6 ounces dried fettucine
2 pounds chicken pieces (breast halves, thighs and/or drumsticks), skin removed
2 tablespoons olive oil
1 (15 ounce) can CONTADINA® Tomato Puree
1/2 cup chicken broth
1 cup coarsely chopped green or red sweet pepper
1 teaspoon chopped fresh rosemary*
1/2 teaspoon salt

Directions

Cook pasta according to package directions; drain.

Brown chicken on all sides in hot oil in large skillet about 8 to 10 minutes; drain fat.

Combine puree, broth, pepper, rosemary and salt. Add to skillet. Bring to boil; reduce heat. Simmer, covered, 40 to 45 minutes or until chicken is done. Serve over hot pasta.

Chicken Salad with Couscous

Ingredients

- 1 cup couscous
- 2 cups chicken broth
- 1/2 cup dry white wine
- 2 teaspoons olive oil
- 2 tablespoons fresh lime juice
- 1 1/2 teaspoons ground cumin
- 1 clove garlic, minced
- 1 pound skinless, boneless chicken breast meat - cubed
- 1 green bell pepper, cut into large chunks
- 1 red bell pepper, cut into large chunks
- 1 yellow bell pepper, cut into large chunks
- 4 green onions, chopped
- 1/4 cup pitted black olives

Directions

Prepare couscous pasta according to package directions, using chicken broth for liquid. Drain and set aside.

In a large skillet combine the wine, oil, 1 tablespoon lime juice, 1 teaspoon cumin and garlic; mix all together and add chicken. Simmer over low heat until all liquid has evaporated and chicken juices run clear, 5 to 7 minutes.

Remove chicken from skillet and mix in a large bowl with remaining 1 tablespoon lime juice, remaining 1/2 teaspoon cumin, green bell pepper, red bell pepper, yellow bell pepper, green onion and couscous. Garnish with a few black olives per serving.

Farfalle with Asparagus and Smoked Salmon

Ingredients

1 (8 ounce) package farfalle pasta
1/2 cup fresh steamed asparagus tips
1 ounce smoked salmon, chopped
1 lemon, juiced
1 tablespoon chopped pistachio nuts
1 teaspoon chopped fresh basil
1 tablespoon extra virgin olive oil
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Steam the asparagus over boiling water and cook until tender but still firm. Drain, cool and chop.

In a large bowl, combine the pasta, asparagus, smoked salmon, lemon juice, pistachios, basil, olive oil, and salt and pepper. Mix well and refrigerate for 2 hours. Remove from refrigerator and serve at room temperature.

Tuna Casserole II

Ingredients

1 (12 ounce) package uncooked rotini (corkscrew) pasta
1 tablespoon vegetable oil
2 cloves garlic, minced
1 large red bell pepper, chopped
1 large green bell pepper, chopped
3 carrots, julienned
1 zucchini, julienned
2 (10.75 ounce) cans condensed cream of mushroom soup
2 (6 ounce) cans tuna, drained
4 ounces shredded mozzarella cheese
1 (6 ounce) can French-fried onions

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 8x8 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, heat oil in a large skillet over medium heat. Lightly fry the garlic, red and green pepper, carrots and zucchini; about 3 to 5 minutes.

In a large mixing bowl, combine the mushroom soup and tuna. Stir in the vegetables and the cooked pasta. Mix to combine well. Pour into the prepared baking dish. Sprinkle the cheese and fried onions over the top.

Bake in a preheated oven for 30 minutes or until bubbly and slightly brown.

Easy Italian Sausage Lasagna

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1 (26 ounce) jar chunky pasta sauce
1 (15 ounce) can tomato sauce
1 (8 ounce) package oven ready lasagna noodles
1 (15 ounce) container ricotta cheese
1 teaspoon Italian seasoning
4 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese

Directions

Crumble and cook sausage in large skillet over medium heat until browned. Remove from heat and stir in pasta sauce and tomato sauce. In small bowl, combine ricotta cheese and Italian seasoning.

Preheat oven to 375 degrees F. Spread 1 cup sauce into bottom of a 9x13 inch baking dish. Top with 3 noodles. Cover noodles with 1/3 of ricotta cheese mixture, 1 cup of mozzarella and 1 cup sauce. Repeat layers two more times. Add last 3 noodles. Top lasagna with remaining sauce and with remaining mozzarella cheese. Sprinkle Parmesan over mozzarella.

Cover and bake 45 to 50 minutes or until noodles are tender. Uncover and bake an additional 5 minutes to melt cheese.

Sicilian Sausage Soup

Ingredients

1 teaspoon olive oil
1/2 pound Italian sausage
1 large onion, diced
1/8 teaspoon fennel seeds
3 carrots, peeled and sliced
2 stalks celery, sliced
1 (28 ounce) can crushed tomatoes
1/4 cup chopped fresh parsley
2 tablespoons chopped fresh basil
4 cups chicken broth
1/2 cup ditalini pasta
salt and pepper to taste
1/2 cup freshly grated Parmesan cheese

Directions

In a large pot over medium heat, heat the olive oil. Stir in sausage, onion and fennel seeds and cook until sausage is brown, 10 minutes. Stir in carrots and celery and continue to cook and stir until vegetables begin to color, 5 minutes. Stir in tomatoes, parsley, basil and chicken broth. Bring to a boil, then reduce heat and simmer 20 minutes, until vegetables are tender.

Stir in pasta, salt and pepper, cook until pasta is tender, 10 minutes more. Serve topped with grated Parmesan.

Salad Taverna

Ingredients

8 ounces dry spinach noodles
1/3 cup olive oil
3 tablespoons lemon juice
1 clove garlic, minced
1/2 teaspoon green hot pepper sauce
1/2 teaspoon anise seed
1/2 teaspoon salt
1 cup ricotta cheese
2 tomatoes, coarsely chopped
1/2 cup sliced black olives

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, whisk together olive oil, lemon juice, garlic, hot pepper sauce, anise seed and salt. Mix in cooked pasta, ricotta cheese, tomatoes, and olives. Cover, and chill.

Macronatha

Ingredients

1 (2 to 3 pound) whole chicken,
cut into pieces
1 onion
30 whole cloves
1 cinnamon stick
1 (6 ounce) can tomato paste
1 pound penne pasta
1 pound grated Parmesan cheese

Directions

Place chicken in large pot or Dutch oven and cover with water. Stud whole peeled onion with cloves and pierce with cinnamon stick. Place in pot with chicken. Stir in tomato paste. Bring to a boil, reduce heat, cover, and stew 60 to 90 minutes, until chicken is tender.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Layer pasta with Parmesan in a large serving bowl. Remove onion and pour chicken stock over pasta. Serve chicken pieces on the side.

Reheating Pasta

Ingredients

8 ounces dry pasta
3 tablespoons olive oil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until still slightly less than al dente; drain. Rinse with cold water. Toss with olive oil. Cover and refrigerate until ready to use. To reheat, bring a large pot of water to a boil, add pasta and cook until hot, 1 to 2 minutes.

Ziti Lasagna

Ingredients

2 cups ziti or other small tube pasta
1/2 pound lean ground beef
1/4 cup chopped onion
1/4 cup chopped green pepper
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning
1/4 teaspoon garlic powder
Dash pepper
3/4 cup ricotta cheese
1 cup shredded part-skim mozzarella cheese

Directions

Cook ziti according to package directions. Meanwhile, in a skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, Italian seasoning, garlic powder and pepper. Cook and stir until heated through, about 3 minutes.

Drain pasta. Spread half of the meat sauce in a 1-qt. baking dish coated with nonstick cooking spray. Top with half of the ziti, ricotta cheese and mozzarella cheese. Repeat layers. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Let stand for 5 minutes before serving.

Bacon Ranch Pasta Salad

Ingredients

1 (12 ounce) package uncooked tri-color rotini pasta
10 slices bacon
1 cup mayonnaise
3 tablespoons dry ranch salad dressing mix
1/4 teaspoon garlic powder
1/2 teaspoon garlic pepper
1/2 cup milk, or as needed
1 large tomato, chopped
1 (4.25 ounce) can sliced black olives
1 cup shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Stir in rotini pasta and cook for 10 to 12 minutes or until al dente; drain.

Place bacon in a skillet over medium-high heat and cook until evenly brown. Drain and chop.

In a large bowl, mix mayonnaise, ranch dressing mix, garlic powder, and garlic pepper. Stir in milk until smooth. Place bacon, tomato, black olives and cheese in bowl and toss to coat with dressing. Cover and chill at least 1 hour in the refrigerator. Toss with additional milk if the salad seems a little dry.

Mostaccioli Bake

Ingredients

8 ounces mostaccioli or medium tube pasta
1 egg
1 egg white
1 (16 ounce) container low-fat cottage cheese
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
1 cup shredded part-skim mozzarella cheese, divided
2/3 cup shredded Parmesan cheese, divided
1/3 cup minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper
2 1/2 cups meatless spaghetti sauce, divided

Directions

Cook pasta according to package directions. meanwhile, in a large bowl, combine the egg, egg white, cottage cheese, spinach, 2/3 cup mozzarella cheese, 1/3 cup Parmesan cheese, parsley, salt and pepper; set aside. Drain pasta; stir in 2 cups spaghetti sauce.

Layer half of the pasta mixture in an 11-in. x 7-in. x 2-in. baking dish coated with nonstick cooking spray. Top with spinach mixture, remaining pasta mixture and remaining spaghetti sauce. Cover and bake at 350 degrees F for 35-40 minutes or until bubbly. Uncover; sprinkle with remaining mozzarella and Parmesan cheeses. Bake 5 minutes longer or until cheese is melted.

Easy Beef and Pasta

Ingredients

1 pound boneless beef sirloin
steak, 3/4 inch thick
1 tablespoon vegetable oil
1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1/2 cup water
1 (16 ounce) bag frozen vegetable
pasta blend

Directions

Slice beef into very thin strips.

Heat oil in skillet. Add beef and cook until browned, stirring often.

Add soup, water and vegetable/pasta blend. Heat to a boil. Cover and cook over low heat 5 minutes or until done.

Fettucine in Creamy Mushroom and Sage Sauce

Ingredients

8 ounces spinach fettuccine pasta
1 tablespoon extra virgin olive oil
1 shallot, chopped
1 clove garlic, chopped
4 ounces chopped fresh oyster mushrooms
1/2 cup heavy cream
1 tablespoon chopped fresh sage
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente; drain.

Heat olive oil a medium saucepan over medium heat, and cook shallots and garlic until transparent. Stir in mushrooms, and cook until tender. Mix in heavy cream and sage. Cook and stir until thickened.

Toss sauce with cooked fettucine, and season with salt and pepper to serve.

Quick Pasta Carbonara

Ingredients

1/2 pound medium-size pasta
4 slices OSCAR MAYER Bacon,
chopped
4 ounces PHILADELPHIA Cream
Cheese, cubed
1 cup frozen peas
3/4 cup milk
1/2 cup KRAFT Grated Parmesan
Cheese
1/2 teaspoon garlic powder

Directions

Cook pasta as directed on package. Meanwhile, cook bacon in large skillet until crisp. Remove bacon from skillet with slotted spoon, reserving 2 Tbsp. drippings in skillet. Drain bacon on paper towels.

Add remaining ingredients to reserved drippings; cook on low heat until cream cheese is melted and mixture is well blended and heated through.

Drain pasta; place in large bowl. Add cream cheese sauce and bacon; mix lightly.

Easy Chicken Alfredo II

Ingredients

8 ounces dry fettuccini pasta
1 cup milk
2 tablespoons all-purpose flour
1 cup cottage cheese
1/2 teaspoon garlic powder
3 teaspoons minced onion
salt and pepper to taste
1/2 cup grated Parmesan cheese
2 cups diced, cooked chicken
breast meat

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain, and set aside.

In a food processor, place the milk, flour, cottage cheese, garlic powder, onion, salt and pepper, and Parmesan cheese. Blend until smooth.

Transfer the blended mixture to a saucepan over medium heat. Mix in the chicken, and cook until heated through. Serve hot over pasta.

Shortcut Stroganoff

Ingredients

1 tablespoon vegetable oil
1 pound boneless beef sirloin
steak, cut into 1/2 inch strips
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1 cup water
2 teaspoons Worcestershire sauce
3 cups uncooked corkscrew-
shaped pasta
1/2 cup sour cream

Directions

Heat oil in skillet. Add beef and cook until browned and juices evaporate, stirring often.

Add soup, broth, water, Worcestershire and pasta. Heat to a boil. Cook over medium heat 15 minutes or until pasta is done, stirring often. Add sour cream. Heat through.

My Own Macaroni and Cheese

Ingredients

2 slices bacon
4 cups macaroni
1 pinch dried basil
1 teaspoon olive oil
1 (14.5 ounce) can stewed tomatoes
1 cup shredded Cheddar cheese
1 green bell pepper, chopped
2 carrots, chopped
1 cup shredded Cheddar cheese
1 tomato, sliced
2 teaspoons dried basil

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In large pot, cook macaroni pasta in boiling salted water with a pinch of basil and one teaspoon of olive oil until al dente. Rinse with cool water. Drain.

Meanwhile, use a blender to mash the whole peeled tomatoes. In a large bowl combine mashed tomatoes, 1 cup of the grated Cheddar cheese, chopped bacon and bell green pepper, bacon, and chopped carrots. Mix well. Add the cooked macaroni and toss well to coat evenly.

Place in 2 quart baking dish. Sprinkle the remaining 1 cup grated Cheddar cheese and 2 teaspoons basil on top. Layer the sliced tomatoes over all.

Bake in preheated oven for 20 minutes.

Paul's Fettucini Chicken

Ingredients

1 tablespoon vegetable oil
2 bunches green onions, thinly sliced
1 (2 inch) piece fresh ginger root, thinly sliced
2 cloves garlic, thinly sliced
1 tablespoon white sugar
1/2 cup soy sauce
3 tablespoons sesame oil
1 (3 pound) whole chicken, boned and cut into pieces
1 (16 ounce) package dry fettuccini pasta

Directions

Heat vegetable oil in a skillet over medium heat. Stir in green onions, ginger, and garlic, and cook 5 minutes, until tender. Stir in sugar and soy sauce until sugar is dissolved. Remove from heat, and mix in sesame oil.

Place chicken pieces in a shallow bowl. Pour marinade over chicken. Cover bowl and marinate chicken 8 hours in the refrigerator.

Preheat oven to 350 degrees F (175 degrees C). Drain marinade into a pot and bring to a boil; set aside.

Arrange chicken on a baking sheet and bake 45 minutes in the preheated oven, or until juices run clear when chicken is pierced with a knife.

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss the cooked pasta with the boiled marinade. Top with chicken pieces to serve.

Salmon Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1/4 cup butter, softened
1 tablespoon olive oil
1 small onion, minced
1 (6 ounce) can salmon, drained and flaked
1 tablespoon seafood seasoning (such as Old Bay®)
1 tablespoon red wine vinegar
2 1/2 cups shredded Cheddar cheese
2 eggs, beaten
2 cups milk
1/2 cup vegetable stock
1 (14.5 ounce) can peas and carrots, drained
1 (8 ounce) can whole kernel corn, drained
salt and pepper to taste
3 slices day-old bread
3 tablespoons grated Parmesan cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Transfer to a large bowl. Stir the softened butter into the macaroni.

Heat the olive oil in a skillet over medium heat; cook the onion in the oil until brown, about 5 minutes. Stir in the salmon and seafood seasoning and cook until warmed through, about 5 minutes more. Remove from heat and pour the red wine vinegar into the skillet and set aside to cool.

Mix together the Cheddar cheese, eggs, milk, and vegetable stock in a large mixing bowl. Add the salmon mixture, peas and carrots, and corn; mix. Stir in the macaroni. Season with salt and pepper. Spread into the bottom of the prepared baking dish.

Toast the bread and break into small pieces. Combine the toasted bread and Parmesan cheese in a food processor; blend until chopped into crumbs. Sprinkle over top of the dish.

Bake in the preheated oven until heated through, about 45 minutes. Allow to cool 15 to 20 minutes before serving.

Tuscan Style Bean Soup

Ingredients

1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 red bell pepper, chopped
3 cups low fat, low sodium chicken broth
1 cup canned whole tomatoes, chopped
1 1/2 cups kidney beans, cooked
2 teaspoons chopped fresh thyme
1/2 cup chopped spinach
1 cup seashell pasta
ground black pepper to taste

Directions

In a large pot over medium high heat, combine the oil, onion and garlic and saute for 5 minutes. Add the red bell pepper and saute for 3 more minutes. Add the broth, tomatoes and beans. Bring to a boil, reduce heat to low and simmer for 20 minutes. Add the thyme, spinach and pasta. Simmer for 5 more minutes and pepper to taste.

Penne with Yogurt-Tahini Sauce

Ingredients

3 tablespoons tahini
1/8 cup lemon juice
1 cup plain yogurt
3/4 cup water
3 cloves garlic
1/4 cup olive oil
1 onion, chopped
2 large portobello mushrooms,
sliced
1/2 red bell pepper, diced
1 (16 ounce) package penne pasta
1/2 cup chopped parsley
ground black pepper to taste

Directions

In a large pot of lightly salted boiling water, cook pasta 10 to 12 minutes, or until al dente.

While pasta is cooking, stir together tahini and lemon juice. Place in a food processor with yogurt, water, and garlic cloves; process until smooth.

Heat the oil in a saute pan over medium heat. Add the onion, and cook until soft. Add the mushrooms, and cook until soft. During the final few minutes of cooking add the bell pepper; the pepper should be still crispish.

Drain the pasta. Toss with the yogurt-tahini sauce, chopped parsley, and freshly ground black pepper. Serve the vegetable saute over the noodles.

Portuguese Bean Soup II

Ingredients

2 pounds spicy Portuguese sausage, sliced
1 pound ham hocks
1 onion, sliced
2 quarts water
2 carrots, diced
3 potatoes, diced
1 small head cabbage, chopped
1 (8 ounce) can tomato sauce
2 (15 ounce) cans kidney beans
1 (16 ounce) package macaroni

Directions

In a large pot over low heat, combine sausage, ham hocks, onion and water. Cover and simmer 1 hour.

Remove ham hock from soup, remove meat, tear into small pieces, and return meat to pot. Stir in carrots, potatoes, cabbage and tomato sauce. Cover and continue cooking 60 to 90 minutes more.

Stir in beans and pasta, adding more water as needed, and cook until heated through and pasta is tender, 10 minutes.

Fruity and Frosty Acini di Pepe

Ingredients

1 cup acini di pepe pasta
2 eggs
1 (20 ounce) can crushed pineapple, drained
3 tablespoons lemon juice
2 tablespoons white sugar
1 tablespoon butter
1/4 teaspoon salt
1 (11 ounce) can mandarin oranges, drained and halved
1 cup canned grapes
2 cups miniature marshmallows
2 1/2 cups heavy whipping cream, whipped
1/4 cup maraschino cherries, minced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook according to package directions; drain and reserve.

In a small saucepan, beat eggs with a wire whisk until foamy. Stir in reserved pineapple juice, lemon juice, sugar, butter and salt.

Cook mixture over low heat until thickened and coats the spoon; stir constantly for 2 minutes and cool to room temperature.

In a large bowl, combine pasta, pineapple, oranges, grapes and marshmallows; mix well. Fold in egg mixture and whipped cream; cover and chill.

When chilled, stir mixture and garnish with cherries; serve.

My Sausage Chowder

Ingredients

1 pound bulk pork sausage
5 potatoes, peeled and cubed
1 (15 ounce) can cream-style corn
1 (15 ounce) can whole kernel corn
1/2 onion, diced
1 cup uncooked macaroni (optional)
8 ounces processed cheese food, cubed
1 pinch salt and pepper to taste

Directions

Crumble the sausage into a Dutch oven or soup pot over medium-high heat. Cook until evenly browned, stirring and breaking into smaller chunks. Drain grease. Add onion; cook and stir until onion is beginning to soften.

Put in the potatoes, and fill with enough water to cover. Bring to a boil, and stir in the macaroni. Pour in the cans of creamed corn and whole corn with the juice from the can.

When the pasta and potatoes are tender, remove from heat and stir in the processed cheese until melted. Season with salt and pepper to taste. If the chowder is too thick, stir in milk or water to thin before serving

Beef Cannelloni Bake

Ingredients

1 (8 ounce) package cannelloni pasta
8 ounces lean ground beef
2 carrots, chopped
1/2 stalk celery, chopped
1/2 onion, chopped
10 ounces fresh spinach, washed and chopped
1 1/4 teaspoons salt
1 1/4 teaspoons ground black pepper
2 tablespoons olive oil
1 cup dry white wine
1 cup heavy whipping cream
1 cup chopped tomatoes
1/2 cup grated Parmesan cheese
2 teaspoons Italian seasoning
2 tablespoons chopped fresh basil
1 (14.5 ounce) can stewed tomatoes
2 tablespoons olive oil
2 cloves garlic, chopped
1 onion, chopped
1 teaspoon salt
1 teaspoon ground black pepper
4 leaves fresh basil, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and set aside. Meanwhile, preheat oven to 500 degrees F (260 degrees C).

In an 11 x 17 inch baking dish, crumble beef or veal and toss with carrots, celery, onion and spinach. Add 1 1/4 teaspoon salt, 1 1/4 teaspoon pepper, 2 tablespoons olive oil and wine. Mix well. Place in heated oven and roast until beef or veal is brown and vegetables are soft, about 30 to 40 minutes. Note: Be careful to not burn the meat and vegetables; this is a very hot temperature. If meat begins to smoke, lower oven temperature to 400 degrees F (200 degrees C). Stir often while baking. Cool for 15 minutes.

Place meat mixture in food processor and process until finely chopped. Add cream, roma tomatoes, cheese, dry herbs and basil. Stir and return to oven for approximately 20 minutes. Remove from oven and lower oven temperature to 350 degrees F (175 degrees C). Let mixture cool for 15 to 20 minutes, then stuff each cannelloni with 2 to 3 tablespoons of mixture. Place in a clean 9 x 13 inch baking dish.

To Make Tomato Sauce: Place Italian style tomatoes with liquids in food processor and process until smooth. Set aside. Heat 2 tablespoons olive oil over medium heat in a large skillet. Add 2 cloves chopped garlic and 1 chopped onion; saute until soft. Add processed tomatoes, 1 teaspoon salt and 1 teaspoon pepper and saute 5 to 10 minutes or until sauce is no longer watery. Add fresh basil leaves and cook for 1 minute longer.

Pour tomato sauce over cannelloni and bake for 20 minutes or until sauce is bubbly.

Vegetable Pasta Salad II

Ingredients

1 zucchini, cubed
1 eggplant, cubed
1 onion, chopped
1 green bell pepper, chopped
1 clove minced garlic
2 tablespoons olive oil
1 (12 ounce) package
rotini/corkscrew pasta
2 chopped tomatoes
3 ounces diced feta cheese
1 cup Italian-style salad dressing

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine zucchini, eggplant, onion, bell pepper and garlic in a baking dish. Toss with olive oil. Bake for about 20 minutes. Remove from oven and cool.

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water.

In a bowl combine vegetable mixture, cooled pasta, tomatoes, Feta cubes, and salad dressing; toss until well mixed.

Easy Alfredo Sauce III

Ingredients

1 cup half-and-half cream
1 cup whole milk
2 egg yolks, beaten
2 cups grated Parmesan cheese
salt and pepper to taste

Directions

In a medium saucepan over medium heat, combine half-and-half and milk. Heat through, then reduce heat to low and stir in egg yolks and cheese, a little at a time, until well incorporated. Simmer 5 to 10 minutes, until thick, stirring occasionally. Stir in salt and pepper to taste and toss with hot pasta.

Deadly Delicious Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound pork sausage
2 pounds ricotta cheese
3 (26 ounce) jars spaghetti sauce
1 pound grated Parmesan cheese
1 pound shredded mozzarella cheese
1/2 pound spinach, rinsed and chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and lay noodles on a paper towel.

In a large skillet over medium heat, cook sausage, spicing to taste, until no longer pink, and reserve.

In a large bowl, mix the ricotta and 2 jars of spaghetti sauce. In a medium bowl, mix the Parmesan and mozzarella cheeses.

Stir all but one cup of the cheese mixture into the ricotta mixture; stir in the sausage and chopped spinach.

Preheat oven to 425 degrees F (220 degrees C).

Coat the bottom of a 9x13 inch baking dish with a thin layer of spaghetti sauce. Lay 3 to 4 noodles lengthwise and side by side; then lay 3 to 4 noodles overlapping and in a staggered pattern on top.

Add a generous layer of the sausage/cheese; repeat layers twice, until they have reach 1/2 inch from the top of the baking dish. Layer noodles on top of the lasagna and coat in the last jar of spaghetti sauce. Cover with last cup of cheese mixture and bake in preheated oven for 45 minutes or until golden brown. Slice and serve, and then see a dietician... It's deadly.

ABC Vegetable Soup

Ingredients

1/2 cup uncooked alphabet pasta
3 (14.5 ounce) cans beef broth
1 (16 ounce) package frozen
mixed vegetables
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/4 teaspoon pepper

Directions

Cook pasta according to package directions. In a large saucepan, combine the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 5 minutes or until vegetables are tender. Drain pasta; stir into soup.

Dilly Crab Salad

Ingredients

1 (16 ounce) package medium shell pasta
2 (8 ounce) packages imitation crabmeat, flaked
1 1/2 cups sour cream
1 1/2 cups mayonnaise
1 tablespoon dill weed

Directions

Cook pasta according to package directions; rinse in cold water and drain.

Place in a large bowl. Add crab. Combine sour cream, mayonnaise and dill; add to paste mixture and mix well. Chill until serving.

Party Italian Wedding Soup

Ingredients

1 (48 fluid ounce) can chicken broth
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 onions, chopped
2 cups chopped carrot
2 stalks celery, chopped
1 pound ground beef
1 cup dry bread crumbs
1 egg
1 pound skinless, boneless chicken breast halves - cut into chunks
3 ounces dry pasta
salt and pepper to taste

Directions

In a large pot over medium heat, combine the chicken broth, spinach, onions, carrots and celery. Mix well and allow to simmer.

In a separate large bowl, combine the ground beef, bread crumbs and egg and mix well. Form mixture into 1/2 inch diameter meatballs and carefully drop them into the soup.

Put chunks of chicken breast into the soup and reduce heat to low. Allow the soup to simmer for 1 hour. Add the pasta 30 minutes before serving and season with salt and pepper to taste.

Spinach and Tomato Rotini

Ingredients

1 (9 ounce) box frozen creamed spinach, thawed
1/2 pound uncooked rotini pasta
2 cloves garlic, minced
2 teaspoons olive oil
2 plum tomatoes, diced

Directions

Bring a pot of water to a rolling boil over high heat. Remove creamed spinach pouch from the box and place pouch in boiling water. Boil until heated through, 35 to 40 minutes, rotating serving times during heating.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Combine garlic, olive oil, and tomatoes in a large bowl. Stir in the heated creamed spinach. Serve over rotini.

Penne with Shrimp

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons olive oil
1/4 cup chopped red onion
1 tablespoon chopped garlic
1/4 cup white wine
2 (14.5 ounce) cans diced tomatoes
1 pound shrimp, peeled and deveined
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat. Stir in onion and garlic, and cook until onion is tender. Mix in wine and tomatoes, and continue cooking 10 minutes, stirring occasionally.

Mix shrimp into the skillet, and cook 5 minutes, or until opaque. Toss with pasta and top with Parmesan cheese to serve.

Pasta Salad I

Ingredients

3 cups fusilli pasta
3/4 cup broccoli florets
3/4 cup cauliflower florets
1/2 cup red onion, sliced
1/2 cup thinly sliced carrots
1/2 cup red bell pepper, chopped
1/2 cup chopped green bell pepper
1/2 cup chopped mushrooms
1/2 cup chopped celery
3/4 cup light mayonnaise
1/4 cup distilled white vinegar
1/4 cup white sugar
salt and pepper to taste

Directions

Cook pasta according to package directions. Drain and rinse pasta under cold water.

Place pasta in a large serving bowl add the all the vegetables and toss to combine.

Combine the mayonnaise, vinegar and sugar together, whisk until smooth. Pour over salad and mix well. Season to taste with salt and pepper and serve.

Orzo with Tomato and Fried Tofu

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
1 bunch green onions, chopped
1 (14 ounce) package extra firm tofu, diced
3 medium tomatoes, diced
2 tablespoons lemon juice
2 teaspoons dried basil
2 cups orzo pasta
salt and pepper to taste
1 (4 ounce) package crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta and cook for about 5 minutes, until tender. Drain.

Heat olive oil in a large frying pan or wok over medium-high heat. Fry the garlic and green onions for 20 to 30 seconds until fragrant. Add the tofu, and continue cooking until golden brown.

Stir in the tomatoes, lemon juice, and basil; cook for another minute. Combine with the cooked orzo pasta, season to taste with salt and pepper. Serve sprinkled with crumbled feta cheese.

Easiest Mac-N-Cheese Ever!

Ingredients

4 ounces elbow macaroni
4 ounces cubed processed
cheese food
2 fluid ounces milk
1/4 teaspoon ground black
pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain.

Place a saucepan over medium-low heat. Combine the cheese food, milk, and pepper in the saucepan; cook until the cheese has melted, stirring frequently. Stir in the drained macaroni until evenly coated.

Creamed Turkey with Bow Ties

Ingredients

1 (12 ounce) package bow tie pasta
12 green onions, chopped
6 celery ribs, chopped
1/2 pound fresh mushrooms, sliced
2 tablespoons butter or stick margarine
2 1/2 cups cubed cooked turkey breast
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can reduced-fat, reduced-sodium cream of mushroom soup, undiluted
1/4 cup fat-free sour cream
pepper to taste

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the onions, celery and mushrooms in butter until tender. Reduce heat. Add the turkey, broth, soup and sour cream; heat through (do not boil). Season with pepper. Drain pasta; top with turkey mixture.

Hawaiian Bruddah Potato Mac (Macaroni) Salad

Ingredients

5 eggs
7 large potatoes, peeled and cubed
1 cup elbow macaroni
3 cups mayonnaise
1 tablespoon sherry vinegar (optional)
1 1/2 tablespoons curry powder
1 teaspoon celery seed
salt and black pepper to taste
2 cups grated carrots
1 cup frozen green peas, cooked, drained
1 small sweet onion, finely chopped

Directions

Place the eggs into a saucepan in a single layer and fill with water to cover the eggs by 1 inch. Cover the saucepan and bring the water to a boil over high heat. Once the water is boiling, remove from the heat and let the eggs stand in the hot water for 15 minutes. Pour out the hot water, then cool the eggs under cold running water in the sink; peel and chop the cooled eggs.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain and set in the refrigerator to cool.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain in a colander set in the sink; rinse with cold water.

Whisk together the mayonnaise, vinegar, curry powder, celery seed, salt, and pepper in a bowl. Combine the cooled potatoes, macaroni, chopped eggs, carrots, peas, and onion in a large bowl. Carefully stir in the dressing; cover and refrigerate overnight.

Creamy PHILLY Rose Penne

Ingredients

3 cups penne pasta, uncooked
1/3 cup PHILADELPHIA Cream
Cheese Spread
1 1/2 cups pasta sauce
1/4 cup fresh basil

Directions

Cook pasta as directed on package, omitting salt.

Meanwhile, heat pasta sauce in nonstick skillet on medium-high heat. Stir in cream cheese spread; cook and stir constantly 2 to 3 minutes or until melted.

Drain pasta; toss with sauce until evenly coated. Top with basil.

Chicken Tagine with Couscous

Ingredients

1 3/4 pounds skinless, boneless chicken breast halves - cut into 1 inch pieces
2 large onions, thinly sliced
1/2 cup coarsely chopped dried apricots
1/3 cup raisins
1 1/4 cups low-sodium chicken broth
2 tablespoons tomato paste
2 tablespoons lemon juice
2 tablespoons all-purpose flour
1 1/2 teaspoons ground ginger
1 1/2 teaspoons ground cumin
1 teaspoon ground cinnamon
1/2 teaspoon black pepper
1/4 teaspoon curry powder (optional)
1/8 teaspoon cayenne pepper (optional)

1 cup couscous
1 cup boiling water

Directions

Place the chicken, onions, apricots, and raisins into a slow cooker. In a bowl, whisk together the chicken broth, tomato paste, lemon juice, flour, ginger, cumin, cinnamon, black pepper, curry powder, and cayenne. Pour the mixture over the chicken in the cooker. Cover, set the cooker to High, and cook 2 1/2 hours; or set the cooker to Low and cook for 5 hours.

Place the couscous into a saucepan, stir in the boiling water, cover, and let stand until the water is absorbed and the couscous is tender, about 5 minutes. Fluff the pasta with a fork. Scoop onto plates, and serve with chicken tagine.

Veal, Chicken and Beef Canelloni

Ingredients

CREPES

2 eggs
2/3 cup milk
1 tablespoon butter, melted
1/2 cup all-purpose flour
1/4 teaspoon salt

MEAT FILLING

1/4 pound ground veal
1/4 pound ground chicken
1/2 pound ground beef
2 tablespoons butter
1 tablespoon minced fresh parsley
1/2 cup grated Parmesan cheese
1/2 teaspoon salt
1 dash ground black pepper
1 dash ground nutmeg

WHITE SAUCE

2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1/8 teaspoon ground nutmeg

1 (32 ounce) jar tomato pasta sauce
1 (16 ounce) package shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

To Make Crepes: In a medium bowl beat eggs thoroughly, then add milk and butter. Beat in flour and salt until smooth. (Note: Batter is best if left to set for 1/2 hour before using). Brown crepes in a medium hot skillet, making them 6 to 8 inches in circumference. Set aside.

To Make Meat Filling: Brown veal, chicken and beef in butter in a large skillet over medium high heat. Stir in the parsley, cheese, salt, pepper and nutmeg. Let cool.

Preheat oven to 375 degrees F (190 degrees C).

To Make White Sauce: In a small saucepan over medium heat, cook flour and butter together for 1 minute. Stir in salt, pepper and nutmeg, then stir in milk and continue to cook until thick.

Spread 1/2 of the pasta sauce in the bottom of a 9x13 inch baking dish. Spoon meat mixture into prepared crepes, folding over all sides of crepe to form palm-sized bundles. Place filled crepes, seam side down, in baking dish. Cover with remaining pasta sauce and pour White Sauce over all. Cover with mozzarella cheese and top with Parmesan cheese.

Bake in the preheated oven for 20 to 30 minutes, or until cheese is bubbly and brown around the edges. Serve hot.

Broccoli Noodles and Cheese Casserole

Ingredients

1 (16 ounce) package egg noodles
1 head broccoli, cut into florets
2 cups cottage cheese
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Steam broccoli until bright green and tender, 5 to 10 minutes. Combine broccoli, pasta and cottage cheese in 2 quart baking dish; mix well.

Sprinkle pasta mixture with Cheddar cheese and bake for 8 to 10 minutes, until cheese is bubbly.

Asian Noodle Salad

Ingredients

8 ounces capellini pasta
1/2 pound shiitake mushrooms
1 red bell pepper, thinly sliced
1/4 cup rice vinegar
3 tablespoons soy sauce
1 tablespoon vegetable oil
1 teaspoon grated fresh ginger
1 tablespoon chopped fresh
parsley

Directions

Cook pasta in a large pot of boiling water. Meanwhile, clean, stem, and slice mushrooms. Add mushrooms and red bell pepper during last 2 minutes of cooking. Drain.

In a small bowl, mix together vinegar, soy sauce, oil, and ginger.

Transfer pasta, mushrooms, and pepper to a serving bowl; toss with ginger dressing. Sprinkle with parsley before serving.

Roasted Red Pepper Soup

Ingredients

2 (16 ounce) jars roasted red peppers
2 (14.5 ounce) cans chicken broth
1 (8 ounce) package sliced fresh mushrooms
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon garlic powder
1/2 teaspoon salt
1/2 teaspoon ground black pepper
2 (9 ounce) packages fresh cheese tortellini, uncooked

Directions

Place roasted red peppers in a blender or food processor, and blend until smooth.

In a large saucepan, mix roasted red peppers, chicken broth, and mushrooms. Season with basil, oregano, garlic powder, salt, and pepper. Bring the mixture to a boil. Stir in tortellini, and continue cooking 8 to 10 minutes, or until pasta is al dente.

Italian Casserole

Ingredients

3/4 pound lean ground beef
1 onion, chopped
1 (28 ounce) can whole peeled tomatoes, chopped
1 (6 ounce) can tomato paste
1 teaspoon salt
1 tablespoon dried parsley
1/2 teaspoon garlic salt
black pepper to taste
8 ounces wide egg noodles
1 (12 ounce) package process sharp cheddar cheese singles

Directions

In large skillet, brown ground beef and onion. Stir in tomatoes, tomato paste, salt, parsley, garlic salt and pepper, and simmer over low heat for 3 hours.

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a 2 quart casserole dish, combine noodles and meat mixture. Top with cheese slices and bake for 15 to 20 minutes, or until cheese is melted.

Red Pepper Pesto Pasta

Ingredients

1 pound penne pasta
2 bunches fresh basil leaves
1 cup roasted red pepper
3/4 cup grated Parmesan cheese
1 cup olive oil
salt and pepper to taste

Directions

Bring a large pot with lightly-salted water to a boil. Stir the penne into the water and return to a boil. Cook until the pasta is mostly tender but still firm to the bite, about 11 minutes; drain. Transfer the drained pasta to a large bowl.

Place the basil, red pepper, and Parmesan cheese in the bowl of a food processor; stream the olive oil into the mixture as it blends until smooth. Season with salt and pepper. Drizzle the sauce over the cooked pasta and toss to coat.

Cheesy Chicken Pepper Pasta

Ingredients

2 tablespoons olive oil
1 pound skinless, boneless
chicken breast halves - cut into
strips
2 red bell peppers, sliced
2 cups milk
1/2 cup butter
16 ounces shredded Muenster
cheese
1 clove garlic, minced
1/4 teaspoon garlic powder
2 tablespoons cornstarch
1 pound linguine pasta

Directions

In a large skillet over medium heat, warm olive oil and add chicken; saute until it begins to turn golden brown. Add red bell peppers and cook until they become limp; cover and simmer.

In a medium saucepan over high heat, combine milk, butter, cheese and garlic; stir constantly for about 10 minutes to avoid burning. Sauce should now have a thickened sauce-like consistency; if not, add cornstarch in 1 teaspoon increments until desired consistency is reached.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Once the sauce is complete, combine it with the chicken and peppers mixture; add garlic powder to taste.

Pour sauce over hot pasta; serve.

Veggie Spaghetti

Ingredients

1 pound spaghetti
3/4 cup margarine
1 onion, chopped
1 (28 ounce) can whole peeled tomatoes
1/2 teaspoon salt
3 tablespoons all-purpose flour
1 cup milk
1 cup heavy whipping cream
15 large black olives, halved
1 (4.5 ounce) can sliced mushrooms
1/2 cup grated Parmesan cheese

Directions

In a large skillet melt 1/2 cup margarine over medium heat. Stir in onion, chopped tomatoes, and salt; simmer for 1/2 hour.

Meanwhile, in a large pot with boiling salted water cook pasta until al dente. Drain. Place cooked spaghetti in the bottom of a greased 9x13 inch baking dish.

In a small saucepan melt 3 tablespoons of margarine over medium heat. Take off heat and quickly stir in 3 tablespoons of flour to make a paste. Return to heat and slowly stir in the milk. Cook on low, stirring often, until thick. Add heavy cream and continue to cook until slightly thickened.

Pour simmered tomato mix over top of spaghetti. Sprinkle on olive halves and mushrooms. Pour cream sauce on top. Sprinkle with grated Parmesan cheese.

Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes.

Smoky Four Cheese Macaroni Bake

Ingredients

1 (12 ounce) package macaroni
1/4 cup butter
1/2 cup minced onion
1 1/2 tablespoons minced garlic
1/4 cup all-purpose flour
1/2 cup half-and-half cream
1 1/2 cups milk
1/2 teaspoon dry mustard powder
1/2 teaspoon liquid smoke
flavoring (optional)
1 cup grated Parmesan cheese
1 (8 ounce) package cream
cheese, cubed
1 cup shredded Swiss cheese
2 cups shredded Monterey Jack
cheese
1/3 cup shredded sharp Cheddar
cheese
salt and pepper to taste
1/2 cup bread crumbs
1/2 cup grated Parmesan cheese

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 9x13 inch baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt the butter in a large saucepan over medium heat. Stir in the onion, and cook for 3 minutes until it begins to soften. Add the garlic, and continue cooking until the onion has softened and turned translucent, about 2 minutes more. Slowly stir in the flour, and cook, stirring constantly for 5 minutes.

Stir in the half-and-half and milk, and bring to a simmer. Reduce heat to medium-low and stir in mustard powder and liquid smoke; simmer for 10 minutes, stirring occasionally. Add 1 cup of Parmesan cheese, along with the cream cheese, Swiss, Monterey Jack, and Cheddar cheeses; stir until melted. Season to taste with salt and pepper, then stir in the drained macaroni noodles. Pour into the prepared baking dish. Sprinkle the remaining 1/2 cup of Parmesan cheese and breadcrumbs over the macaroni

Bake in preheated oven until bubbly and brown, about 30 minutes. Remove from the oven and allow to stand 5 to 10 minutes before serving.

Chicken Mushroom Linguine

Ingredients

6 ounces sliced fresh mushrooms
1 onion, chopped
1/4 cup butter
2 pounds boneless skinless
chicken breasts, cut into 1 inch
pieces
1/4 cup all-purpose flour
1 teaspoon salt
2 cups chicken broth
1 cup sour cream
1 (12 ounce) package dried
linguine pasta
1/2 teaspoon minced garlic
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook until tender, about 8 minutes. Drain.

Meanwhile, melt butter in a large skillet over medium heat. Add onion and mushrooms, and cook until tender. Remove the onions and mushrooms from the skillet with a slotted spoon; set aside.

Add chicken pieces to the pan, and sprinkle with garlic. Cook and stir until evenly browned, and cooked through.

Whisk the flour and salt into the pan drippings until smooth. Gradually whisk in the chicken broth, and simmer over low heat until slightly thickened. Return the mushrooms and garlic to the pan, and stir in sour cream. Cook until heated through, but do not boil. Serve over linguine pasta.

Creamy Mushroom Pasta

Ingredients

1 (12 ounce) package dry fettuccine noodles
1 tablespoon olive oil
1 tablespoon butter
4 fresh mushrooms, sliced
1 tablespoon minced garlic
1 tablespoon Italian seasoning
1 teaspoon salt
1/2 cup white wine
1 cup chicken stock
1/2 cup sour cream
1 tablespoon cornstarch
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and olive oil. Cook for 7 minutes, or until tender. Drain.

Meanwhile, melt butter in a skillet over low heat. Add the mushrooms, and cook until soft and dark. Stir in the garlic, Italian seasoning, salt, white wine, and chicken broth. Increase the heat to medium, and cook stirring constantly for about 5 minutes.

Reduce heat to low, and stir in the sour cream until smooth. Stir in cornstarch, and simmer for a minute to thicken. Stir in pasta, or spoon sauce over pasta. Serve, and top with grated Parmesan cheese.

Chicken and Broccoli Pasta

Ingredients

3 tablespoons olive oil
1 pound skinless, boneless
chicken breast halves - cut into 1
inch pieces
1 tablespoon chopped onion
2 cloves garlic, chopped
2 (14.5 ounce) cans diced
tomatoes
2 cups fresh broccoli florets
salt and pepper to taste
1 pinch dried oregano
18 ounces dry penne pasta
1/4 cup fresh basil leaves, cut into
thin strips
2 tablespoons grated Parmesan
cheese

Directions

In a large skillet over medium heat, warm oil and add chicken; cook until slightly brown. Add onion and garlic to cook for about 5 minutes or until garlic is golden and onions are translucent.

Add tomatoes, broccoli, salt, pepper and oregano; stir well and bring to a boil. Cover and turn down heat to simmer for about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until tender; drain and add back into pot. Pour chicken sauce into pot and mix well.

Add basil and toss well; top with Parmesan cheese. Serve.

Campbell's Kitchen Chicken Mozzarella

Ingredients

4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Healthy Request® Condensed Tomato Soup
1/2 teaspoon Italian seasoning
1/2 teaspoon garlic powder
1/4 cup shredded mozzarella cheese
4 cups hot cooked corkscrew-shaped pasta, cooked without salt

Directions

Place chicken in 2-quart shallow baking dish. Mix soup, Italian seasoning and garlic powder. Spoon over chicken.

Bake at 400 degrees F for 20 minutes or until done.

Sprinkle cheese over chicken. Serve with pasta.

Country-Italian Chicken and Potatoes

Ingredients

2 tablespoons olive oil
1 pound boneless, skinless chicken breasts, cut into 1-inch cubes
2 cloves garlic, finely chopped
2 medium potatoes, cut into 1-inch cubes
1 medium green or red bell pepper, cut into large pieces
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 teaspoon dried basil leaves, crushed

Directions

Heat olive oil in 12-inch skillet over medium-high heat and cook chicken with garlic until chicken is thoroughly cooked. Remove chicken and set aside.

Add potatoes and bell pepper in same skillet. Cook over medium heat, stirring occasionally, 5 minutes. Stir in remaining ingredients. Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 35 minutes or until potatoes are tender. Return chicken to skillet and heat through.

Baked Spaghetti III

Ingredients

1 pound spaghetti
1/4 cup olive oil
2 cloves garlic, minced
3 onions, chopped
1 tablespoon tomato paste
1 teaspoon ground black pepper
1 teaspoon ground cumin
1 teaspoon dried thyme
4 tomatoes, juiced
1 cup water
1/4 cup ketchup
1 pinch salt
2 cups shredded mozzarella cheese, divided
1 (2 ounce) can black olives, drained
1 green bell pepper, sliced in rings

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium heat, heat olive oil. Saute garlic and onions in oil until tender. Stir in tomato paste, black pepper, cumin, thyme, tomato juice, water, ketchup and salt. Reduce heat to low, and simmer 15 minutes.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir the cooked pasta into the sauce. Stir in 1 cup of the shredded mozzarella. Pour all into a 9x13 inch baking dish. Top with the remaining mozzarella, sliced olives and bell pepper.

Bake in preheated oven 20 to 30 minutes, until hot and bubbly.

Ziti with Italian Sausage

Ingredients

1 pound Italian sausage, casings removed
1/2 cup diced celery
1/2 cup diced onion
1 (14.5 ounce) can peeled and diced tomatoes
1 (15 ounce) can tomato sauce
1/4 teaspoon garlic powder
1 1/2 teaspoons salt
1 teaspoon dried oregano
1 pound dry ziti pasta
2 (4.5 ounce) cans sliced mushrooms, drained
8 ounces shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

In a skillet over medium heat, cook sausage with celery and onion until sausage is evenly browned, about 5 to 10 minutes. Drain excess grease, and set aside.

In another skillet over medium-low heat, combine tomatoes, tomato sauce, garlic powder, salt, and oregano. Simmer while preparing pasta.

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a 3 quart baking dish, layer ziti, mushrooms, sausage, mozzarella cheese, and sauce. Repeat layers, and top with grated Parmesan.

Bake for 45 minutes in the preheated oven, or until browned and bubbly.

'Got Some Crust' Macaroni and Cheese

Ingredients

2 cups elbow macaroni
1/4 cup butter, divided
1 small onion, chopped
2 tablespoons all-purpose flour
1 1/2 cups milk
1 teaspoon salt
1 teaspoon white pepper
1 teaspoon Worcestershire sauce
1/4 teaspoon hot pepper sauce
(such as Tabasco®)
1 teaspoon prepared yellow
mustard
2 cups shredded Cheddar cheese
1/4 cup grated Parmesan cheese

1 cup shredded Cheddar cheese
1/4 cup grated Parmesan cheese
1 cup dry bread crumbs

Directions

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch glass baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain and mix with half of the butter.

While the macaroni is boiling, melt the remaining butter in a saucepan over medium heat. Stir in the onions, and cook until the onions begin to soften, about 3 minutes. Stir in the flour, and cook 5 minutes longer. Add the milk and bring to a simmer, stirring frequently. Cook and stir until the milk has thickened, about 10 minutes. Once thick and smooth, stir in the salt, white pepper, Worcestershire sauce, hot pepper sauce, mustard, 2 cups of Cheddar cheese, and 1/4 cup of Parmesan cheese. Stir until the cheeses have melted, then stir in the macaroni until evenly coated. Scrape into the prepared baking dish, and smooth the top. Toss the remaining 1 cup Cheddar cheese and 1/4 cup Parmesan cheese with the dry bread crumbs in a mixing bowl. Sprinkle evenly over the top of the macaroni.

Bake in the preheated oven until the macaroni is hot and the crust is golden brown, about 30 minutes.

Chicken Riggies

Ingredients

1 (16 ounce) package rigatoni pasta
3 tablespoons extra-virgin olive oil
1 1/2 pounds skinless, boneless chicken breast, cut in bite-sized pieces
salt and pepper to taste
1 onion, diced
3 cloves garlic, minced
2 cubanelle pepper, seeded and thinly sliced
3 roasted red peppers, drained and chopped
2 hot cherry peppers, seeded and minced
1 (28 ounce) can crushed tomatoes
1/2 cup heavy cream
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the rigatoni pasta, and cook until al dente, 8 to 10 minutes; drain and keep warm.

Heat the olive oil in a large skillet over medium-high heat. Season the chicken with salt and pepper, and cook in the hot oil until lightly browned on all sides, and no longer pink in the center, about 7 minutes. Remove the chicken from the pan, and keep warm. Stir the onion, garlic, and cubanelle peppers. Cook and stir until the onion has softened, about 4 minutes. Add the roasted red peppers, hot cherry peppers, and crushed tomatoes. Bring to a simmer, then stir in the heavy cream and cooked chicken. Simmer 2 or 3 minutes, then stir in the pasta. Sprinkle with Parmesan cheese to serve.

Lasagne Verdi al Forno

Ingredients

PASTA

5 ounces spinach - rinsed,
stemmed, and dried
2 eggs
5/8 cup semolina flour
1 teaspoon salt
1 1/2 cups all-purpose flour

RAGU

2 tablespoons butter
2 slices bacon, diced
1 carrot, diced
1 stalk celery, diced
1 onion, diced
3 1/2 ounces lean ground pork
3 1/2 ounces lean ground beef
3 1/2 ounces minced ham
2 tablespoons tomato paste
1 teaspoon dried oregano
1 cup beef stock
salt and pepper to taste

3 1/2 ounces chicken livers,
trimmed and chopped

BECHAMEL

2 tablespoons butter
2 tablespoons all-purpose flour
2 cups warm milk
1 pinch salt
1 pinch ground nutmeg

CHEESE

1 2/3 cups grated Parmesan
cheese
1 pint ricotta cheese
3 tablespoons butter

Directions

For the pasta dough: Steam the spinach in a steamer or over boiling water until bright green, 2 minutes. Squeeze to remove excess moisture and process in a food processor to make a paste. Combine spinach with eggs, semolina, and salt and process until smooth. Stir in enough of the flour to make a smooth dough. Knead briefly, cover and set aside.

For the ragu: In a large skillet, melt butter over medium-high heat. Saute bacon, carrot, celery and onion until onion is translucent. Stir in ground pork, ground beef and minced ham, and cook until browned. Stir in tomato paste, oregano and beef stock. (Reserve the chicken livers for later.) Season with salt and pepper, reduce heat to low, cover and simmer 20 minutes.

For the bechamel: While the ragu is simmering, combine 2 tablespoons butter and 2 tablespoons flour in a medium saucepan over medium-low heat. Whisk to make a roux. Remove from heat, let rest one minute, then whisk in warm milk. Return to heat, simmer 10 minutes, stirring constantly, until thickened. Season with salt and nutmeg. Remove from heat.

To cook pasta: Bring a large pot of lightly salted water to a boil. On a floured surface, divide pasta dough into three portions. Roll each portion out to a thin sheet. Have ready an ice water bath. Cook each sheet 3 minutes in the boiling water; remove from the boiling water and dip in the ice water; drain and dry on a clean, dry cloth.

To finish the ragu: Stir the chicken livers into the simmering sauce. Cook 1 minute, remove from heat and set aside.

Preheat oven to 400 degrees F (200 degrees C). Grease a 9x13 baking dish.

To assemble lasagna: Place one pasta sheet in bottom of prepared baking dish. Spread one-third of the ragu, one-quarter of the bechamel, one-third of the ricotta, and one-quarter of the parmesan over the pasta. Repeat layers twice. Top with remaining bechamel and parmesan and dot with butter.

Bake in preheated oven 30 minutes, until top is golden brown.

Sausage and Bean Ragout

Ingredients

2 tablespoons olive oil
1 pound ground beef
1 pound hot Italian pork sausage, casing removed
1 large onion, chopped
4 cloves garlic, minced
3 1/2 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
1/4 cup chopped fresh basil leaves
2 (14.5 ounce) cans diced tomatoes seasoned with garlic, oregano and basil
1 (16 ounce) can white kidney beans (cannellini), rinsed and drained
1/2 cup uncooked elbow pasta
1 (6 ounce) package fresh baby spinach leaves, washed
1/3 cup grated Romano cheese

Directions

Heat oil in saucepot over medium-high heat. Add beef, sausage and onion and cook until meats are browned, stirring to separate meat. Add garlic and cook 30 seconds.

Add broth, basil, tomatoes and beans. Heat to a boil. Cover and cook over low heat 10 minutes, stirring occasionally. Add pasta and cook until pasta is done.

Add spinach and cook just until spinach is wilted, stirring occasionally. Remove from heat and stir in cheese. Serve with additional cheese.

Crab and Noodle Cakes with Cilantro-Lime

Ingredients

8 ounces crabmeat
4 ounces uncooked linguine pasta
2 eggs, beaten
3 green onions, finely chopped
1/4 cup fine dry bread crumbs
2 tablespoons chopped fresh cilantro
2 teaspoons olive oil
1/8 teaspoon salt
1/8 teaspoon freshly ground black pepper
2 tablespoons vegetable oil

1/4 cup mayonnaise
1 tablespoon finely chopped cilantro
1/2 teaspoon finely grated lime zest
1 tablespoon fresh lime juice

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in boiling water and cook for 8 to 10 minutes or until al dente. Drain, and cut into 1 inch pieces.

In a mixing bowl, combine crab, noodles, eggs, green onion, bread crumbs, cilantro, olive oil and salt and pepper. Mix thoroughly.

On wax paper, divide mixture into 6 equal piles; form each pile into a patty. Make sure noodles are incorporated and are not sticking out.

In a medium skillet, heat vegetable oil and cook patties over medium heat for 3 minutes on each side until golden. Drain on paper towels. Serve with cilantro-lime mayonnaise.

For the cilantro-lime mayonnaise, mix mayonnaise, 1 tablespoon cilantro, lime zest and lime juice in a small mixing bowl. Mix thoroughly. Chill until ready to serve.

Sauteed Abalone

Ingredients

1 (16 ounce) package linguine pasta
2 pounds abalone without shell
3 limes, juiced
3 cloves garlic, chopped
2 tablespoons olive oil
2 green bell peppers, sliced
1 (16 ounce) jar Alfredo sauce

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Slice abalone into 1/2 inch slices. Place the abalone between two sheets of heavy plastic (resealable freezer bags work well) on a solid, level surface. Firmly pound the abalone with the smooth side of a meat mallet to a thickness of 1/4 inch. Mix lime juice and garlic in a large bowl. Toss abalone slices and bell pepper in the lime garlic mixture to coat.

Heat olive oil in a large skillet over high heat and stir in the abalone and bell pepper, including the juice. Cook and stir until the cooked through, 5 to 10 minutes. Remove the abalone slices and place on a plate and set aside. Continue cooking the peppers, until tender. Meanwhile, pour Alfredo sauce into a saucepan and heat over medium-low heat until hot, stirring occasionally. Serve abalone over a bed of linguine and Alfredo sauce.

Mandarin Chicken Pasta Salad

Ingredients

1 teaspoon finely chopped, peeled fresh ginger
1/3 cup rice vinegar
1/4 cup orange juice
1/4 cup vegetable oil
1 teaspoon toasted sesame oil
1 (1 ounce) package dry onion soup mix
2 teaspoons white sugar
1 clove garlic, pressed

1 (8 ounce) package bow tie (farfalle) pasta
1/2 cucumber - scored, halved lengthwise, seeded, and sliced
1/2 cup diced red bell pepper
1/2 cup coarsely chopped red onion
2 diced Roma tomatoes
1 carrot, shredded
1 (6 ounce) bag fresh spinach
1 (11 ounce) can mandarin orange segments, drained
2 cups diced cooked chicken
1/2 cup sliced almonds, toasted

Directions

To make the dressing, whisk together the ginger root, rice vinegar, orange juice, vegetable oil, sesame oil, soup mix, sugar, and garlic until well blended. Cover, and refrigerate until needed.

Bring a large pot of lightly salted water to a boil. Add the bowtie pasta and cook for 8 to 10 minutes or until al dente; drain, and rinse under cold water. Place pasta in a large bowl.

To make the salad, toss the cucumber, bell pepper, onion, tomatoes, carrot, spinach, mandarin oranges, chicken, and almonds with the pasta. Pour the dressing over the salad mixture, and toss again to coat evenly. Serve immediately.

Absolutely Fabulous Portobello Mushroom

Ingredients

1 pound cheese tortellini
2 large portobello mushrooms
1/4 cup white wine
1 tablespoon chopped fresh parsley
2 cloves garlic, minced
8 ounces Alfredo-style pasta sauce
salt and pepper to taste
1/3 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, prepare mushrooms by rinsing and thinly slicing the mushroom caps; discard the stems.

In a medium skillet over low heat, combine wine, parsley, garlic and mushrooms; stirring frequently, saute for approximately 5 minutes or until mushrooms are cooked through.

Remove skillet from heat and slowly add Alfredo sauce, stirring to blend; season with salt and pepper to taste.

Separate hot pasta into four portions and spoon sauce over pasta. Garnish with cheese and serve immediately.

Clam Sauce with Linguine

Ingredients

1 (16 ounce) package linguine
pasta
1/2 cup butter
3 cloves chopped garlic
1 pound fresh mushrooms, sliced
2 (6.5 ounce) cans chopped clams
with juice
1/2 cup chopped fresh parsley
1 teaspoon salt
1/2 teaspoon ground white
pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in large skillet over medium heat. Saute garlic and mushrooms until golden brown. Stir in clams with juice, parsley, salt and white pepper. Cook over medium heat until hot. Toss with pasta until evenly coated. Serve garnished with Parmesan cheese.

Whole Wheat Pasta with Smoked Clams and

Ingredients

1 cup fiddleheads, ends trimmed
1/2 (16 ounce) package whole-wheat spaghetti
2 tablespoons olive oil
2 large cloves garlic, minced
2 (3.75 ounce) cans smoked clams, drained and chopped
2 tablespoons dry white wine
1/2 teaspoon salt
1/4 cup grated Parmesan cheese, or to taste

Directions

Place the fiddleheads into a saucepan and cover with water. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until tender, about 15 minutes. The water will turn brown. Drain, and set aside.

While the fiddleheads are boiling, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat the olive oil in a large skillet over medium heat. Cook and stir the garlic until fragrant, then stir in the smoked clams. Stir in the drained fiddleheads, white wine, and salt. Cook until heated through, about 5 minutes. Toss with spaghetti, and serve with Parmesan cheese.

Overnight Casserole

Ingredients

2 cups small seashell pasta
4 hard-cooked eggs, chopped
1/2 pound Cheddar cheese,
cubed
1 pinch ground black pepper
2 cups milk
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 onion, chopped
1 1/2 pounds dried beef, torn in
pieces

Directions

Combine the macaroni, eggs, cheese, pepper, milk, soup, onion and beef in a 9x13 inch baking dish. Mix well, cover and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C).

Bake casserole, covered, at 350 degrees F (175 degrees C) for 1 hour.

Roast Beef Pasta Salad

Ingredients

1 (16 ounce) package spiral pasta
2 cups chopped cooked roast beef
1 cup chopped green pepper
1 cup sliced celery
3/4 cup chopped red onion
1/2 cup chopped sweet red pepper
1/3 cup chopped dill pickle
2 green onions, sliced
DRESSING:
2 tablespoons beef bouillon granules
1/4 cup boiling water
1/2 cup milk
2 cups mayonnaise
1 cup sour cream
1 teaspoon dill weed
Dash pepper

Directions

Cook the pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the beef, green pepper, celery, onion, red pepper, pickle and green onions.

For dressing, dissolve bouillon in water. Add the milk, mayonnaise, sour cream, dill and pepper; mix well. Toss with pasta mixture. Cover and refrigerate until ready to serve.

Pizza Salad II

Ingredients

1 (16 ounce) package small shell pasta
1 red bell pepper, chopped
1 green bell pepper, chopped
1 tomato, chopped
5 green onions, chopped
1 (4.5 ounce) can sliced mushrooms, drained
2 1/2 ounces sliced pepperoni sausage
1 (2.25 ounce) can sliced black olives, drained
2 cloves garlic, minced
1 teaspoon dried oregano
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 cup Italian-style salad dressing
1 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, red bell pepper, green bell pepper, tomato, green onions, mushrooms, pepperoni, olives, garlic, oregano, salt and pepper. Toss together and refrigerate until chilled.

Before serving, add dressing and cheese; mix together well.

Roasted Vegetable Ziti Bake

Ingredients

1 pound eggplant, peeled and cut into 1-inch cubes
1 large red onion, cut into 1-inch pieces
2 medium yellow sweet peppers, cut into 1-inch pieces
1 tablespoon olive or canola oil
1/2 teaspoon salt
SAUCE:
1 1/2 cups chopped onions
2 teaspoons olive or canola oil
6 garlic cloves, minced
1/2 teaspoon crushed red pepper flakes
1/2 teaspoon fennel seed, crushed
1 (28 ounce) can crushed tomatoes
1 (14.5 ounce) can diced tomatoes, undrained
1/4 cup minced fresh parsley
1 1/4 teaspoons salt
1/2 teaspoon pepper
1/4 teaspoon sugar
1/8 teaspoon dried thyme
1 (16 ounce) package ziti or other small tube pasta
4 cups chopped fresh spinach
1 cup shredded part-skim mozzarella cheese

Directions

In a 15-in. x 10-in. x 1-in. baking pan coated with nonstick cooking spray, combine the eggplant, red onion and yellow peppers. Drizzle with oil; sprinkle with salt. Bake, uncovered, at 400 degrees F for 35-45 minutes or until edges of peppers begin to brown, stirring every 10 minutes.

Meanwhile, in a saucepan, saute onions in oil until tender. Add garlic, red pepper flakes and fennel; cook and stir for 1 minute. Add the tomatoes, parsley, salt, pepper, sugar and thyme. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes. Cook pasta according to package directions; drain.

In two greased 2-qt. baking dishes, spread 1/2 cup sauce each. In each dish, layer a fourth of the pasta, a fourth of the roasted vegetables and 1/2 cup sauce. Top with 2 cups spinach and 1/2 cup sauce. Top with remaining roasted vegetables, pasta and sauce.

Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with cheese. Bake 10-15 minutes longer or until heated through and cheese is melted.

Shrimp Fettucine Alfredo

Ingredients

1 pound fettuccini pasta
1 tablespoon butter
1 pound cooked shrimp - peeled
and deveined
4 cloves garlic, minced
1 cup half-and-half
6 tablespoons grated Parmesan
cheese
1 tablespoon chopped fresh
parsley
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, saute shrimp and garlic in the butter for about one minute. Pour in half and half; stir. Sprinkle Parmesan cheese in one tablespoon at a time, stirring constantly. After all Parmesan is added, mix in parsley and salt. Stir frequently making sure it does not boil. Sauce will take a while to thicken.

When sauce has thickened, combine with cooked pasta noodles; serve hot.

Pasta and Salmon Salad

Ingredients

1 (8 ounce) package tri-colored pasta assortment
3 tablespoons curry powder
3/4 pound medium shrimp, in the shell
1/4 pound smoked salmon, chopped
1 1/2 cups frozen green peas, thawed
1 tablespoon chopped fresh tarragon
1 teaspoon lemon juice
3 tablespoons olive oil
salt to taste
ground black pepper to taste

Directions

Fill a large saucepan with salted water and bring to a boil. Add the curry powder, let it dissolve, then add the pasta. When the pasta is cooked but still firm, drain and cool with running water. Drain again thoroughly and place in a large salad bowl.

Fill a large pot with salted water and bring to a boil. Boil the shrimp until they turn pink and curl slightly, 2-3 minutes. Drain, place under cold running water and drain again. Peel and devein the shrimp and set aside.

To the pasta add the cooked shrimp, smoked salmon and green peas. In a small bowl stir together the tarragon, lemon juice, and salt and pepper to taste until well mixed. Add the oil and stir vigorously until blended.

In a small bowl stir together the tarragon, lemon juice, and salt and pepper to taste until well mixed. Add the oil and stir vigorously until blended.

Pour dressing over pasta dish. Toss well and serve.

Ham and Cheese Bowties

Ingredients

8 ounces farfalle (bow tie) pasta
1/4 cup butter
1 clove garlic, minced
1/4 cup all-purpose flour
1/2 teaspoon salt
1/8 teaspoon ground black pepper
2 cups milk
1/2 teaspoon prepared mustard
2 1/2 cups shredded Colby cheese
4 ounces cooked ham, julienned
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt butter. Saute garlic 30 seconds. Whisk in flour, salt and pepper. Cook and stir until smooth. Pour in milk, a little at a time, stirring constantly. Bring to a boil for 1 minute. Stir in mustard and Colby. Continue to cook, stirring occasionally, until cheese is melted. Remove from heat and stir in pasta and ham.

Pour into a 2 quart baking dish. Sprinkle with Parmesan.

Bake 20 to 25 minutes, until bubbly and golden.

Make Ahead Manicotti

Ingredients

- 1 pint ricotta cheese
- 2 eggs
- 1 (10 ounce) package frozen chopped spinach, thawed and drained
- 1 cup shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese
- 1 1/2 tablespoons white sugar
- 1/8 teaspoon salt
- 1/4 teaspoon ground black pepper
- 12 manicotti shells
- 1 (32 ounce) jar spaghetti sauce

Directions

In a medium bowl, mix together ricotta cheese and eggs until blended. Stir in spinach, mozzarella cheese, 1/4 cup of the Parmesan cheese, sugar, salt and pepper. Stuff mixture into uncooked pasta shells.

Spread 1/2 cup spaghetti sauce in the bottom of a medium baking dish. Arrange stuffed pasta shells in a single layer over the sauce. Pour the remainder of the sauce over the shells, cover dish, and chill in the refrigerator for 8 hours, or overnight.

Preheat oven to 400 degrees F (200 degrees C). Bake covered for 40 minutes. Sprinkle with remaining Parmesan cheese, and bake for another 15 minutes.

Cheese and Pasta in a Pot

Ingredients

1 (16 ounce) package elbow macaroni
1 1/2 pounds ground beef
1 tablespoon vegetable oil
1 large onion, chopped
2 cloves garlic, chopped
1 (14 ounce) can stewed tomatoes, undrained
1 (16 ounce) jar spaghetti sauce
1 (12 ounce) can mushroom stems and pieces, undrained
2 cups sour cream
1 pound Colby-Monterey Jack cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Place ground beef in a large, deep skillet. Cook over medium high heat until evenly brown and crumbled. Drain, excess fat, and set aside.

Heat oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in garlic, and cook for 30 seconds. Add cooked beef, tomatoes, spaghetti sauce and mushrooms; bring to a boil. Reduce heat, and simmer 20 minutes.

In a 9x13 inch casserole dish, layer 1/2 of the pasta, 1/2 of the meat sauce, 1/2 of the sour cream and 1/2 of the shredded cheese. Repeat layers.

Cover, and bake in preheated oven for 45 minutes.

Scallops Mascarpone

Ingredients

1 (16 ounce) package medium seashell pasta
6 tablespoons butter
1 tablespoon olive oil
1 tablespoon chopped fresh parsley
1 clove garlic, chopped
1 (10 ounce) package sliced fresh button mushrooms
1 bunch asparagus, trimmed and cut into 1 inch pieces
salt and pepper to taste
1/2 teaspoon onion powder
1 pound scallops, rinsed and patted dry
1/4 cup milk
1 (8 ounce) container mascarpone cheese
2 tablespoons butter

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 7 to 9 minutes, until al dente.

Melt 6 tablespoons of butter with the olive oil in a large skillet over medium heat. Mix in the parsley and garlic and cook for a couple of minutes until fragrant. Add the mushrooms and asparagus and season with salt, pepper and onion powder; cook, stirring occasionally until asparagus is tender, about 5 minutes depending on the thickness. Place the scallops in the pan, and cook briefly on each side until lightly browned and the center is cooked through, about 3 minutes per side. Remove from the heat when scallops are just finished.

Meanwhile, in a small saucepan, combine the milk, mascarpone cheese and remaining butter. Cook over medium heat, stirring, until sauce is warm and butter is completely melted and blended in. Stir this sauce into the scallops and vegetables along with the pasta and serve immediately.

Lemon Pepper Pasta

Ingredients

2 ounces uncooked vermicelli pasta
1/4 cup fat-free milk
2 ounces reduced-fat process cheese (Velveeta), cubed
1/8 teaspoon salt
1 red pepper, julienned
1 medium sweet yellow pepper, cut into 1/8-inch strips
2 teaspoons olive oil
1 1/2 teaspoons grated lemon peel
1/8 teaspoon pepper

Directions

Cook pasta according to package directions. Meanwhile, in a small saucepan, combine the milk, cheese and salt; cook and stir over medium-low heat until cheese is melted. Drain pasta; add cheese sauce and toss to coat. Keep warm.

In a nonstick skillet, saute peppers in oil for 5 minutes or until crisp-tender. Sprinkle with lemon peel and pepper; mix well. Toss with pasta mixture.

Phenomenal Chicken and Pasta in Creamy Pesto

Ingredients

Pesto:

2 cups fresh basil
3 cloves garlic
1/3 cup freshly grated Parmesan cheese
1/3 cup pine nuts
1 medium ripe tomato, chopped
1/4 cup olive oil

Marinade:

1/4 cup chicken broth
1 cup white wine
2 tablespoons dried basil
2 teaspoons dried oregano
2 cloves garlic, minced
6 boneless, skinless chicken breasts, cut into strips

1 (16 ounce) package dried penne pasta
5 tablespoons olive oil, divided
1 large onion, diced
1 tablespoon sugar
1/2 (8 ounce) jar oil-packed sun-dried tomatoes, drained and sliced
1/3 cup pine nuts
1/2 cup white wine
1 cup heavy cream
salt to taste

Directions

Place basil, garlic, Parmesan, pine nuts, and tomato in a food processor. Gradually add olive oil, while pulsing, until mixture is smooth and creamy.

In a bowl, stir together chicken broth, 1 cup white wine, dried basil, oregano, and minced garlic. Stir in chicken pieces.

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until just al dente, about 8 minutes. Drain, and rinse under cold water. Toss with 2 tablespoons olive oil. Set aside.

Heat 3 tablespoons olive oil in a skillet over medium heat. Stir in onions, and sprinkle with sugar. Cook until the onions are soft and translucent. Stir in sun-dried tomatoes and pine nuts, and cook about 3 minutes. Stir in chicken and marinade. Stir in 1/2 cup white wine. Simmer chicken pieces, stirring occasionally, about 8 minutes.

Add pasta and pesto to the skillet. Stir in cream, and cook until the sauce is thickened. Adjust salt and freshly ground pepper to taste, and serve with freshly grated Parmesan.

Vegetable Soup II

Ingredients

2 stalks celery, chopped
1 onion, chopped
3 tablespoons olive oil
4 cups chicken broth
2 cups beef broth
1 (14.5 ounce) can peeled and diced tomatoes with juice
1 (12 fluid ounce) can tomato-vegetable juice cocktail
1/3 cup uncooked alphabet pasta
1/3 cup quick-cooking barley
2 (15 ounce) cans mixed vegetables, with liquid
1 (11.25 ounce) can baby kernel corn, with liquid
salt and pepper to taste

Directions

In a large pot over medium heat, saute the celery and onion in the oil for 5 to 10 minutes, or until onions are tender. Add the chicken broth, beef broth, tomatoes with juice and tomato-vegetable juice cocktail.

Bring to a boil, add the pasta and the barley, reduce heat to low and simmer for 20 minutes, or until the pasta and barley are tender.

Add the mixed vegetables and the corn and bring the soup back to a boil. Then reduce the heat to low and allow the soup to simmer for 15 more minutes.

Steph's Summer Salad

Ingredients

6 ounces dry penne pasta
2 skinless, boneless chicken breast halves
1 1/2 cups fresh broccoli florets
3 green onions, sliced
2 tablespoons canola oil
lemon pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes, add broccoli a few minutes before pasta is done; drain.

Cook the chicken in a pan, seasoning with lemon pepper as it cooks. When the chicken is no longer pink inside, cut into small pieces. Combine chicken to pasta-broccoli mixture. Stir in oil and sliced green onion and add lemon pepper to taste.

Noodles with Ham in a Creamy Tomato Sauce

Ingredients

1 (16 ounce) package mostaccioli pasta
1 (1 pound) pre-cooked ham steak, diced
1 pint heavy cream
3/8 cup white sugar
1 (12 ounce) can tomato paste
1 tablespoon soy sauce
1 teaspoon salt
1/2 pound shredded Swiss cheese

Directions

Bring a large pot of lightly-salted water to a boil. Add pasta and cook until al dente, 8 to 10 minutes; drain well. Place the pasta in a large bowl.

Heat a skillet over medium heat. Cook the ham in the skillet for 3 minutes. Add the cream, sugar, tomato paste, soy sauce, and salt; stir. Reduce heat to medium low and cook and stir until the mixture reaches a low boil.

Pour the sauce over the drained pasta. Sprinkle the Swiss cheese over the top of the pasta; stir until the pasta is evenly coated.

1-2-3 Chicken Cacciatore

Ingredients

2 tablespoons olive oil
2 pounds chicken legs and thighs
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce

Directions

Heat oil in 12-inch skillet over medium-high heat and brown chicken. Stir in pasta sauce. Bring to a boil over high heat. Reduce heat to low and simmer covered 45 minutes or until chicken is thoroughly cooked.

Zucchini and Shells

Ingredients

1/4 cup olive oil
1/2 medium onion, finely chopped
3 cloves garlic, minced
1 large zucchini, peeled and cubed
1 (15 ounce) can tomato sauce
2 cups water
1 teaspoon dried oregano
1 teaspoon dried basil
1/8 teaspoon crushed red pepper flakes
1/2 cup white sugar
1 (8 ounce) package uncooked pasta shells
1/4 cup grated Romano cheese

Directions

Heat the olive oil in a saucepan over medium heat. Stir in the onion and garlic, and cook until tender. Mix in zucchini and coat in the olive oil. Pour in tomato sauce and water. Season with oregano, basil, and red pepper. Dissolve sugar in the sauce. Reduce heat to low, and simmer 1 hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix sauce and cooked pasta shells. Top with cheese to serve.

Chicken and Snow Pea Pasta

Ingredients

8 ounces farfalle (bow tie) pasta
2 tablespoons vegetable oil
4 skinless, boneless chicken breast halves, diced
2 cups fresh snow peas, trimmed
4 green onions, thinly sliced
1/2 cup black bean sauce with garlic
1/4 cup peanut butter
1/2 teaspoon toasted sesame seeds (optional)

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Heat oil in a large skillet over medium heat until shimmering. Cook and stir the chicken breast meat until no longer pink, 5 to 8 minutes. Remove from skillet. Cook and stir the snow peas and green onions until the pea pods are slightly softened and bright green, 3 to 4 minutes. Reduce heat to medium-low, and stir the black bean sauce and peanut butter into the vegetables until well combined. Stir the chicken and bow tie pasta into the vegetable mixture, and allow to heat through, 2 to 3 minutes. Sprinkle with sesame seeds.

Hearty Vegetable Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound fresh mushrooms, sliced
3/4 cup chopped green bell pepper
3/4 cup chopped onion
3 cloves garlic, minced
2 tablespoons vegetable oil
2 (26 ounce) jars pasta sauce
1 teaspoon dried basil
1 (15 ounce) container part-skim ricotta cheese
4 cups shredded mozzarella cheese
2 eggs
1/2 cup grated Parmesan cheese

Directions

Cook the lasagna noodles in a large pot of boiling water for 10 minutes, or until al dente. Rinse with cold water, and drain.

In a large saucepan, cook and stir mushrooms, green peppers, onion, and garlic in oil. Stir in pasta sauce and basil; bring to a boil. Reduce heat, and simmer 15 minutes.

Mix together ricotta, 2 cups mozzarella cheese, and eggs.

Preheat oven to 350 degrees F (175 degrees C). Spread 1 cup tomato sauce into the bottom of a greased 9x13 inch baking dish. Layer 1/2 each, lasagna noodles, ricotta mix, sauce, and Parmesan cheese. Repeat layering, and top with remaining 2 cups mozzarella cheese.

Bake, uncovered, for 40 minutes. Let stand 15 minutes before serving.

Easy Spinach Lasagna with White Sauce

Ingredients

1 (10 ounce) package frozen chopped spinach
29 ounces Alfredo-style pasta sauce
1/2 cup skim milk
1 (8 ounce) package lasagna noodles
1 pint part-skim ricotta cheese
1 egg
8 ounces shredded carrots
8 ounces fresh mushrooms, sliced
1/2 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Coat a 10x15 inch lasagna pan with cooking spray.

Place the spinach in a medium bowl. Microwave, uncovered, on high for 4 minutes. Mix in ricotta. Beat the egg with a wire whisk, and add it to the spinach and ricotta. Stir well to blend.

Combine pasta sauce with milk in a medium bowl. Mix well.

Spread about 1/2 cup pasta sauce mixture evenly in the bottom of the dish. Place 3 uncooked noodles over the sauce. Spread half of the spinach mixture over the noodles. Sprinkle with half of the carrots and half of the mushrooms. Place 3 more noodles over the vegetable mixture. Pour 1 1/2 cups sauce over the noodles. Spread the remaining spinach mixture over the sauce, followed by layers of the remaining carrots and mushrooms. Place 3 more noodles over the vegetables. Pour remaining sauce evenly on top. Sprinkle with the mozzarella cheese. Spray a sheet of aluminum foil with cooking spray. Cover the dish tightly with aluminum foil, spray side down.

Bake for 50 to 60 minutes. Remove from oven, uncover, and spoon some sauce over the exposed top noodles. Turn the oven off, and place the uncovered dish back into the warm oven for 15 more minutes. Serve at once, or let rest until ready to serve.

Quick Pasta Primavera

Ingredients

5 ounces dry fettuccine pasta
1/4 cup water
2 cups fresh sliced mushrooms
9 ounces frozen French-style green beans
1/2 cup chopped red bell pepper
1 clove garlic, minced
1/4 teaspoon ground black pepper
1 (12 fluid ounce) can evaporated milk
4 teaspoons cornstarch
1/2 cup shredded mozzarella cheese
1 large tomato, cut into wedges

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a medium sauce pan combine water, mushrooms, beans, red or green bell pepper, garlic, and ground black pepper. Bring to a boil; reduce heat. Cover and simmer for 4 minutes or until vegetables are tender; do not drain.

In a small bowl, combine milk and cornstarch; stir into vegetable mixture. Stir and cook over medium heat until thickened and bubbly. Cook and stir for 1 minute more; add cheese and stir until melted. Pour sauce over pasta and garnish with tomato wedges. Serve.

Chicken Tequila Fettuccini

Ingredients

1 (16 ounce) package fettuccine pasta
1/3 cup chopped fresh cilantro
2 tablespoons minced garlic
2 tablespoons minced jalapeno peppers
3 tablespoons butter
1/2 cup chicken stock
3 tablespoons tequila
2 tablespoons fresh lime juice
3 tablespoons soy sauce
1 1/4 pounds skinless, boneless chicken breast halves - cubed
1/4 red onion, sliced
1 red bell pepper, thinly sliced
1/2 yellow bell pepper, thinly sliced
1/2 green bell pepper, sliced
1 1/2 cups heavy whipping cream

Directions

In a medium saucepan, saute the cilantro, garlic and jalapeno pepper in 2 tablespoons of butter or margarine over medium heat for 4 to 5 minutes. Add the stock, tequila and lime juice. Bring the mixture to a boil and cook until reduced to a paste-like consistency. Set aside.

Pour soy sauce over the chicken and set aside for 5 minutes. Meanwhile, In a medium sized skillet, saute the onion and the red, green and yellow bell peppers with the remaining tablespoon of butter or margarine, stirring occasionally.

Meanwhile, cook fettuccini according to package directions.

When the peppers have wilted, add the chicken and soy sauce. Toss and add the reserved tequila/lime paste and cream. Bring to a boil. Gently simmer until chicken is cooked through and sauce is thick. Toss with well drained fettuccini and garnish with cilantro. Serve.

Pasta with Chicken Mushroom Cream Sauce

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 tablespoon butter
4 boneless, skinless chicken breast halves
1/2 cup onion, diced
12 shiitake mushrooms
1 cup heavy cream
salt to taste
1 tablespoon coarsely ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Cook chicken until no longer pink, and juices run clear. Transfer chicken to a cutting board, and thinly slice; set aside. Saute onion until tender and translucent. Add mushrooms, and gradually stir in cream. Cook, stirring constantly, for 7 to 10 minutes, or until sauce is thickened. Stir in chicken, and season with salt and pepper. Cook 5 minutes, or until heated through. Toss with cooked pasta until evenly coated.

Chicken Manicotti Alfredo

Ingredients

3 skinless, boneless chicken breast halves
1/2 cup distilled white vinegar
1 cup olive oil
1 clove crushed garlic
1 (12 ounce) package manicotti pasta
6 tablespoons butter
2 cups heavy whipping cream
1/4 teaspoon ground nutmeg
1 teaspoon ground black pepper
1 1/2 cups grated Parmesan cheese
1 teaspoon salt
1 pint part-skim ricotta cheese
1 egg
1 tablespoon chopped fresh oregano
1 tablespoon chopped fresh marjoram
1 tablespoon chopped fresh basil
1 cup shredded mozzarella cheese

Directions

In a large resealable plastic bag, marinate chicken with vinegar, olive oil, and garlic for at least 30 minutes. Sauté in a little olive oil until done. Set aside.

Cook pasta in a large pot of boiling water until al dente. Drain, and set aside.

Meanwhile, melt butter or margarine in a small saucepan over medium-high heat. Add heavy cream, salt, nutmeg, and ground black pepper, and stir until sauce thickens. Reduce heat to low. Add grated Parmesan cheese, and stir until the cheese melts. Set Alfredo sauce aside.

In a large bowl, mix together ricotta cheese, egg, oregano, marjoram, and basil. Mix in cooked chicken.

Stuff cooked manicotti shells with chicken and ricotta mixture. Cover the bottom of a 9x13 inch baking dish with half of the Alfredo sauce. Place stuffed shells on top of sauce. Pour remaining sauce over shells. Top with one cup shredded mozzarella cheese. Cover with aluminum foil.

Bake at 350 degree F (175 degree C) oven for 45 minutes. Let stand 10 minutes before serving.

Scrumptious Shrimp Scampi Linguine

Ingredients

1 (16 ounce) package linguine pasta
2 tablespoons butter
1 1/2 tablespoons olive oil
1/2 cup chopped red bell pepper
1/2 cup chopped yellow bell pepper
6 cloves garlic, sliced
48 large shrimp - peeled, deveined, and tails removed
1/2 cup dry white wine (such as Chardonnay)
1 teaspoon lemon juice
1/4 cup clam juice
2 tablespoons butter
1 1/2 tablespoons olive oil
2 tablespoons heavy cream
1 1/2 teaspoons crushed red pepper flakes, or to taste
3 tablespoons chopped fresh parsley
1 teaspoon sea salt

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Reserve 1 cup of the linguine cooking water, and drain pasta well in a colander set in the sink.

Melt 2 tablespoons of butter and 1 1/2 tablespoon of olive oil together in a large skillet over medium heat, and cook and stir the red and yellow bell pepper and garlic until the peppers have softened, about 10 minutes. Stir in the shrimp, and cook and stir until the shrimp are opaque and pink, about 5 minutes. Remove the shrimp to a bowl and set aside, leaving the peppers and garlic in the skillet.

Stir the wine, lemon juice, and clam juice into the skillet, and bring to a boil over medium heat. Mix in 2 more tablespoons of butter and 1 1/2 tablespoons of olive oil, and return the shrimp to the skillet. Stir in reserved pasta cooking water, cream, red pepper flakes, parsley, and sea salt. Add the cooked linguine, and toss lightly with the shrimp and sauce in the skillet. Simmer the mixture over medium-low heat for 5 minutes to let the pasta absorb some of the sauce, and serve hot.

Sweet-Sour Pasta Salad

Ingredients

1 (16 ounce) package tricolor spiral pasta
1 medium red onion, chopped
1 medium tomato, chopped
1 medium cucumber, peeled, seeded, and chopped
1 medium green pepper, chopped
2 tablespoons minced fresh parsley
DRESSING:
1 1/2 cups sugar
1/2 cup vinegar
1 tablespoon ground mustard
1 teaspoon salt
1 teaspoon garlic powder

Directions

Cook pasta according to package directions; drain and rinse with cold water. Place in a large serving bowl. Add the onion, tomato, cucumber, green pepper and parsley; set aside.

In a saucepan, combine the dressing ingredients. Cook over medium-low heat for 10 minutes or until sugar is dissolved. Pour over salad and toss to coat. Cover and refrigerate for 2 hours. Serve with a slotted spoon.

Tomato Mac 'n' Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup Prego® Traditional Italian
Sauce
1/3 cup milk
4 cups cooked elbow pasta
grated Parmesan cheese

Directions

Mix soup, pasta sauce, milk and pasta in saucepan. Heat through.
Serve with cheese.

Linguini with Cashews and Scallions

Ingredients

1 (16 ounce) package uncooked linguini pasta
1/2 cup butter
1 (9.25 ounce) container cashews
1/2 cup teriyaki sauce
1 teaspoon ground ginger
1 bunch green onions, diced

Directions

Bring a large pot of lightly salted water to a boil. Place linguini in the pot, cook 9 to 11 minutes, until al dente, and drain.

Melt the butter in a large pot over medium heat, and saute the cashews 5 minutes, until lightly browned. Mix in the cooked linguini, teriyaki sauce, ginger, and green onion, and continue to cook and stir until heated through.

Bow Ties with Sausage, Tomatoes and Cream

Ingredients

1 (12 ounce) package bow tie pasta
2 tablespoons olive oil
1 pound sweet Italian sausage, casings removed and crumbled
1/2 teaspoon red pepper flakes
1/2 cup diced onion
3 cloves garlic, minced
1 (28 ounce) can Italian-style plum tomatoes, drained and coarsely chopped
1 1/2 cups heavy cream
1/2 teaspoon salt
3 tablespoons minced fresh parsley

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Heat oil in a large, deep skillet over medium heat. Cook sausage and pepper flakes until sausage is evenly brown. Stir in onion and garlic, and cook until onion is tender. Stir in tomatoes, cream, and salt. Simmer until mixture thickens, 8 to 10 minutes.

Stir cooked pasta into sauce, and heat through. Sprinkle with parsley.

Tomato Florentine Soup II

Ingredients

2 cups chicken stock
1 (8 ounce) can tomato sauce
1 cup tomato juice
1 (6 ounce) can tomato paste
1 tablespoon white sugar
2 stalks celery, chopped
1/2 cup chopped carrots
1/2 cup chopped spinach
1/2 cup diced zucchini
1/4 pound cooked pasta
1 pinch ground nutmeg
salt and pepper to taste

Directions

In a large saucepan over medium heat, combine the stock, tomato sauce, tomato juice, tomato paste and sugar. Whisk these ingredients together, then add the celery, carrots, spinach, zucchini and pasta.

Simmer over medium low heat for 30 minutes, or until all vegetables are to desired tenderness. Season with nutmeg, salt and pepper to taste.

Creamy Tomato-PHILLY Baked Rigatoni

Ingredients

300 grams rigatoni pasta,
uncooked
2 cups pasta sauce
1/2 cup PHILADELPHIA Cream
Cheese Spread
1 cup frozen broccoli florets,
thawed
1 cup frozen cauliflower
1 cup KRAFT Part Skim
Mozzarella Shredded Cheese,
divided
1/3 cup fresh bread crumbs
2 tablespoons non-hydrogenated
margarine, melted

Directions

Heat oven to 350 degrees F.

Cook pasta as directed on package. Meanwhile, microwave pasta sauce in large microwaveable bowl on HIGH 1-1/2 to 2 min. or until hot. Add cream cheese spread; stir until well blended. Stir in vegetables and 1/2 cup mozzarella.

Drain pasta. Add to vegetable mixture; mix lightly. Spoon into 9-inch square baking dish sprayed with cooking spray. Combine remaining mozzarella, bread crumbs and margarine; sprinkle over pasta mixture.

Bake 30 to 35 min. or until casserole is heated through and top is golden brown.

Garlic-Shrimp Angel Hair

Ingredients

8 ounces uncooked angel hair pasta
3 tablespoons butter, divided
4 1/2 teaspoons all-purpose flour
2 cups half-and-half cream
1/4 cup grated Parmesan cheese
2 tablespoons prepared pesto sauce
2 tablespoons minced garlic, divided
1 teaspoon Worcestershire sauce
1 teaspoon hot pepper sauce
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups fresh broccoli florets
1 pound uncooked medium shrimp, peeled and deveined

Directions

Cook the pasta according to the package directions. Meanwhile, in a large saucepan, melt 4-1/2 teaspoons butter over medium heat. Stir in flour until smooth. Gradually add cream. Bring to a boil; cook and stir for 2 minutes or until thickened.

Stir in the grated Parmesan cheese, pesto sauce, 1 tablespoon garlic, Worcestershire sauce, hot pepper sauce, salt and pepper. Keep warm over low heat.

In a large skillet, saute broccoli in remaining butter for 5 minutes. Add shrimp and remaining garlic; cook and stir until shrimp turn pink. Stir in the cream sauce. Drain pasta; add to shrimp mixture and toss to coat.

Wagon Wheel Pasta Salad

Ingredients

3 cups uncooked wagon wheel pasta or elbow macaroni
1 (16 ounce) can kidney beans, rinsed and drained
1 cup cubed Cheddar cheese
1 cup halved cherry tomatoes
1 small green pepper, julienned
1 small sweet red pepper, julienned
1/2 cup thinly sliced green onions
2 cups mayonnaise
1 cup picante sauce
1 teaspoon salt
1 teaspoon ground cumin

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, beans, cheese, tomatoes, peppers and onions; mix well. Combine the mayonnaise, picante sauce, salt and cumin; pour over salad and toss to coat. Cover and refrigerate for 2 hours before serving.

Lasagna Alfredo Roll Ups

Ingredients

8 lasagna noodles
1 tablespoon olive oil
1 (10 ounce) package frozen
chopped spinach
2 tablespoons thinly sliced green
onion
1 pint part-skim ricotta cheese
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1 egg
21 ounces Alfredo-style pasta
sauce
1 cup shredded mozzarella
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add lasagna and cook for 8 to 10 minutes or until al dente. Rinse in cold water and drain well.

Meanwhile, in a large sauce pan over medium heat add oil and cook broccoli or spinach and green onions until tender, stirring frequently. Remove pan from heat and stir in ricotta cheese, Parmesan cheese, salt and egg.

Preheat oven to 375 degrees F (190 degrees C).

Place noodles in a single layer on a sheet of waxed paper. Evenly spread some of the cheese mixture on each noodle. Roll up each noodle from the short end, jelly-roll style.

In a 8x12 inch baking dish, spoon about 3/4 of the Alfredo sauce on the bottom and spread evenly. Arrange the rolled noodles, seam side down, in the dish. Top with mozzarella cheese and remaining sauce. Cover loosely with foil and bake in preheated oven for 30 minutes or until hot and bubbly and the cheese is melted. Serve.

Zing-a-Ding-Ding Spaghetti with Albacore Tuna

Ingredients

1/3 cup olive oil, divided
1/3 cup finely chopped red onion
3 cloves garlic, minced
1 (14 ounce) can stewed tomatoes
1 teaspoon dried oregano
1 pinch dried thyme
2 (6 ounce) cans albacore tuna in water, drained and flaked
1/3 cup white wine
1/2 lemon, juiced
1 (16 ounce) package angel hair pasta
1/3 cup grated Parmesan cheese

Directions

Heat 1 tablespoon oil in a skillet over medium heat. Place onion, garlic, and tomatoes in the skillet, and season with oregano and thyme. Cook and stir 5 minutes, until onion is tender. Mix in tuna, wine, lemon juice, and remaining olive oil. Continue cooking 10 minutes, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add angel hair pasta. Cook for 3 to 4 minutes, until al dente. Drain, and transfer to a bowl.

Toss the cooked pasta with Parmesan cheese. Top with the skillet mixture to serve.

Spaghetti Salad II

Ingredients

1 pound spaghetti
1 tablespoon grated Parmesan cheese
1 tablespoon sesame seeds
1 teaspoon poppy seeds
2 teaspoons seasoning salt
1 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1 cucumber, chopped
1 red onion, chopped
1 red bell pepper, chopped
1 orange bell pepper, chopped
2 tomatoes, chopped
1 head fresh broccoli, chopped
1 (16 ounce) bottle Italian-style salad dressing

Directions

Cook spaghetti in a large pot with boiling salted water. Rinse with cool water, drain.

Place grated Parmesan cheese, sesame and poppy seeds, seasoning salt, paprika, garlic powder, black pepper, cayenne pepper, chopped cucumber, onion, red and yellow pepper, tomatoes, and broccoli in a large bowl.

To large bowl add cooled pasta. Pour entire bottle of Italian dressing over pasta and vegetables. Mix well.

Refrigerate pasta salad for at least 2 hours. Serve.

Chicken Tetrazzini

Ingredients

8 chicken tenderloins
salt and pepper to taste
3/4 cup fresh sliced mushrooms
1 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1 (8 ounce) package uncooked spaghetti
1/4 cup butter
1/4 cup all-purpose flour
1 cup chicken broth
1 cup half-and-half
1 teaspoon garlic salt
ground black pepper to taste
1/2 cup shredded Swiss cheese
1/3 cup grated Parmesan cheese
1/4 cup grated Parmesan cheese for topping (optional)

Directions

In a large non-skillet, saute the tenderloins. Salt and pepper to taste. Add the mushrooms, red bell peppers and yellow bell peppers and cook until vegetables are tender.

Cook the spaghetti according to package directions. Drain and set aside.

In a large saucepan, melt the butter or margarine and blend in flour. Gradually stir in the chicken broth and half-and-half. Cook over medium low heat, stirring constantly, until the sauce begins to thicken. Add garlic salt and ground black pepper to taste. Blend in the Swiss and Parmesan cheeses and continue heating, stirring constantly, until the cheeses melt.

Stir in the chicken/vegetable mixture and heat thoroughly. Toss with the cooked pasta and top with grated Parmesan cheese, if desired.

Pasta With Tuna Sauce

Ingredients

1 tablespoon olive oil
1 onion, chopped
2 cloves crushed garlic
1 tablespoon capers
1 (14.5 ounce) can crushed tomatoes
1 tablespoon lemon juice
1 tablespoon chopped fresh parsley
1/4 teaspoon red pepper flakes
2 (6 ounce) cans tuna, drained
1 (16 ounce) package dry pasta

Directions

In a large saute pan, heat oil over low heat. Add onion and garlic; cook and stir until onion is tender. Stir in capers, tomatoes, lemon juice, and parsley. Season with red pepper flakes to taste. Simmer gently for 3 minutes to thicken sauce. Fold in tuna, and heat through.

While sauce is cooking, add pasta to a large pot of rapidly boiling water; cook till just tender. Drain well.

Toss pasta with sauce, and serve.

Sweet Sausage Marsala

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 pound mild Italian sausage links
1/3 cup water
1 clove garlic, minced
1/2 large onion, sliced
1 medium green bell pepper, sliced
1 medium red bell pepper, sliced
1 tablespoon Marsala wine
1 (14.5 ounce) can Italian-style diced tomatoes, undrained
1 pinch dried oregano
1 pinch black pepper

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Place whole sausages and 1/3 cup water in a skillet over medium-high heat. Cover, and cook 5 to 8 minutes. Drain and thinly slice.

Return sausage to skillet. Stir in garlic, onions, peppers, and Marsala wine. Cook over medium-high heat, stirring frequently, until sausage is cooked through. Stir in diced tomatoes, black pepper, and oregano. Cook about 2 minutes more, then remove from heat. Serve over cooked pasta.

Potluck Pasta Soup

Ingredients

- 1 1/2 pounds ground beef
- 8 cups water
- 2 (14.5 ounce) cans Italian stewed tomatoes
- 2 cups diced carrots
- 1 1/2 cups diced celery
- 1 cup chopped onion
- 1 (8 ounce) can tomato sauce
- 1 envelope onion soup mix
- 1 tablespoon sugar
- 1 teaspoon Italian seasoning
- 2 garlic cloves, minced
- 2 bay leaves
- 1/2 teaspoon pepper
- 3 cups cooked elbow macaroni
- 1 (15 ounce) can garbanzo beans, rinsed and drained
- 1/2 cup chopped green pepper

Directions

In a soup kettle or Dutch oven, cook beef over medium heat until no longer pink; drain. Add water, tomatoes, carrots, celery, onion, tomato sauce, soup mix and seasonings; bring to a boil. Reduce heat; simmer, uncovered, for 1 hour. Stir in macaroni, beans and green pepper; heat through. Discard bay leaves before serving.

Tomato-Mushroom Bow Tie Pasta

Ingredients

8 ounces bow tie pasta, uncooked
1/2 pound fresh mushrooms, sliced
1/2 cup sliced green onions
2 garlic cloves, minced
1 tablespoon butter or stick margarine
1 tablespoon olive or canola oil
2 pounds plum tomatoes, peeled seeded and chopped
1/4 cup minced fresh basil
2 tablespoons minced fresh parsley
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, saute the mushrooms, onions and garlic in butter and oil for 5 minutes or until tender. Add tomatoes; cook, uncovered, over medium heat for 10 minutes or until tender, stirring occasionally. Stir in the basil, parsley, salt and pepper; cook 2-3 minutes longer. Drain pasta; top with tomato mixture and Parmesan cheese.

Made Over Chicken Tetrizzini

Ingredients

1/2 pound spaghetti, uncooked
1 pound boneless skinless
chicken breasts, cubed
1 medium red pepper, chopped
2 cups sliced fresh mushrooms
4 ounces PHILADELPHIA
Neufchatel cheese, cubed
1/4 cup flour
1 (14 ounce) can fat-free reduced-
sodium chicken broth
3 tablespoons KRAFT Grated
Parmesan Cheese, divided
1/2 cup KRAFT 2% Milk Shredded
Mozzarella Cheese

Directions

Preheat oven to 350 degrees F. Cook pasta as directed on package. Meanwhile, spray large nonstick skillet with cooking spray. Add chicken, peppers and mushrooms; cook and stir 5 min. or until chicken is no longer pink. Remove from skillet; set aside.

Place Neufchatel, flour and broth in skillet. Cook and stir with wire whisk until boiling. Reduce heat to medium-low; simmer 5 min., stirring frequently.

Drain pasta; return to saucepan. Add Neufchatel cheese mixture, chicken mixture and 2 Tbsp. of the Parmesan cheese; mix well. Spoon into 2-qt. round casserole dish; cover with foil. Bake 25 min. Top with mozzarella and remaining 1 Tbsp. Parmesan cheese; continue baking, uncovered, 2 min. or until mozzarella cheese is melted.

Quick Angel Hair with Basil Cream for One

Ingredients

2 ounces angel hair pasta
2 tablespoons butter
3 tablespoons chopped sweet onion
1 clove garlic, minced
2/3 cup heavy cream
1/4 cup grated Parmesan cheese
1/4 cup chopped fresh basil
1 pinch salt and ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add the angel hair pasta and cook for 8 to 10 minutes or until al dente. Once done, set aside 1/2 cup of the pasta water, then drain the pasta in a colander in the sink. Keep warm.

While the pasta is cooking, melt the butter in a saucepan over medium heat. Stir in the onion, and cook for 3 minutes, then stir in the garlic, and continue cooking until the onion has softened and turned translucent, 1 to 2 minutes more.

Pour in the heavy cream, and stir in the Parmesan cheese, basil, salt, and pepper. Bring to a simmer, then reduce heat to medium-low, and simmer for 2 minutes. Dilute with the reserved pasta water if the sauce is too thick for your taste. Pour the sauce over the angel hair pasta to serve.

Eggplant Parmesan I

Ingredients

1 eggplant, cut into 3/4 inch slices
1 1/2 tablespoons salt
8 tablespoons olive oil
8 ounces ricotta cheese
6 ounces shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 egg, beaten
1/2 cup chopped fresh basil
4 cups pasta sauce

Directions

Sprinkle both sides of the eggplant slices with salt. Place slices in a colander, and place a dish underneath the colander to capture liquid that will sweat out of the eggplant. Allow to sit for 30 minutes.

Preheat oven to 350 degrees F (175 degrees C). In a medium bowl, mix the ricotta, mozzarella cheese and 1/4 cup Parmesan cheese. Mix in egg and basil.

Rinse the eggplant in cold water until all salt is removed. In a large skillet, heat 4 tablespoons olive oil over medium heat. Place one layer of eggplant in the pan, brown each side. Repeat with remaining eggplant slices, using additional oil if necessary.

In a 9x13 inch baking dish, evenly spread 1 1/2 cups of spaghetti sauce. Arrange a single layer of eggplant slices on top of the sauce. Top the eggplant with 1/2 of the cheese mixture. Repeat layering process until all the eggplant and cheese mixture is used. Pour remaining sauce on top of layers, and sprinkle with remaining Parmesan cheese.

Bake 30 to 45 minutes in the preheated oven, until sauce is bubbly.

Pasta Fazul

Ingredients

3 cloves garlic, minced
1 onion, chopped
1 carrot, finely chopped
2 tablespoons chopped fresh parsley
2 teaspoons dried basil
1 teaspoon dried oregano
4 tablespoons olive oil
1 (14.5 ounce) can whole peeled tomatoes
2 cups cooked cannellini beans, drained and rinsed
8 ounces macaroni
2 tablespoons butter
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

In a large skillet, saute garlic, onion, carrot, parsley, basil and oregano in olive oil until onions are tender.

Add the tomatoes plus 1/4 cup of the can juices and the salt and pepper. Cover and stir frequently, simmering for 10 minutes or until vegetables are tender. Add the cannellini beans and cover. Simmer for 20 minutes.

Cook macaroni according to package directions, drain and toss with butter and Parmesan cheese. Add to cannellini bean mixture. Serve immediately with additional Parmesan cheese, if desired.

Mussels Mariniere

Ingredients

4 quarts fresh mussels
1 (16 ounce) package linguini
pasta
3 tablespoons butter
1 onion, chopped
2 cloves garlic, minced
6 tablespoons chopped fresh
parsley
1 bay leaf
1/4 teaspoon dried thyme
2 cups white wine

Directions

Scrub mussels and pull off beards, cutting them at the base with a paring knife. Discard those that do not close when you handle them and any with broken shells.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, in a large skillet place 2 tablespoons butter or margarine, onion, garlic, parsley, bay leaf, thyme and wine. Bring to a boil and lower heat; cook for 2 minutes. Add mussels; cover and cook just until they open, 3 to 4 minutes. Do not overcook.

Divide pasta into 4 bowls and spoon mussels over noodles.

Strain mussel liquid, and return to pot. Add remaining butter or margarine and heat until it melts. Pour over mussels and serve.

Southwestern Vegetarian Pasta

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1/2 green bell pepper, diced
2 cloves garlic, chopped
2 tablespoons chili powder
1 teaspoon ground cumin
1 (28 ounce) can diced tomatoes with juice
1 (15 ounce) can chickpeas
1 (10 ounce) package frozen corn kernels, thawed
1 (12 ounce) package uncooked elbow macaroni
1/2 cup shredded Monterey Jack cheese

Directions

Heat oil in a large, deep skillet. Sauté onion, green pepper, garlic, chili powder and cumin. Stir in tomatoes, chickpeas and corn. Reduce heat to low and simmer 15 to 20 minutes, or until thickened and heated through.

Meanwhile, bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

Combine pasta and sauce. Sprinkle each serving with Monterey Jack cheese.

Slow Cooker Lasagna II

Ingredients

1 (16 ounce) package lasagna noodles
1 pound lean ground beef
1 1/2 (26 ounce) jars spaghetti sauce
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
1 (8 ounce) container ricotta cheese
2 eggs
2 cups shredded mozzarella cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the lasagna noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta is slightly tender but not cooked through, about 7 minutes. Drain well in a colander set in the sink.

Cook and stir ground beef in a large skillet over medium-high heat until beef is browned; drain, then stir in sauce. Set aside. Combine 2 cups of mozzarella cheese, Parmesan cheese, ricotta cheese, and eggs in a separate bowl.

Pour about 1/2 cup of the sauce mixture in the bottom of a slow cooker and cover with a layer of noodles. Sprinkle about 1/4 of the cheese mixture over the noodles, then ladle about 1/4 of the remaining sauce over the cheese. Repeat layering, ending with a layer of sauce and topping with the remaining 2 cups of mozzarella cheese. Cook on High setting for 2 to 3 hours, or on Low setting for 8 to 9 hours.

Super Shrimp and Veggie Pasta Salad

Ingredients

1 (12 ounce) package small seashell pasta
1 small green bell pepper, chopped
1 small red bell pepper, chopped
3 green onions, finely chopped
3 stalks celery, chopped
25 large pitted black olives, sliced
1 (4 ounce) can small shrimp, drained
1 cup creamy salad dressing (e.g. Miracle Whip)
1 teaspoon prepared mustard
1 teaspoon white sugar
2 teaspoons vinegar
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and rinse in cold water.

In a large bowl, combine pasta, green pepper, red pepper, onion, celery, olives and shrimp. In a separate bowl mix together: salad dressing, mustard, sugar, vinegar, salt and pepper; pour over salad. Can be served immediately, but best when chilled a few hours.

Billy's Pasta Salad

Ingredients

1 (16 ounce) package rainbow
rotini pasta
2 cups shredded cooked chicken
meat
2 stalks celery, diced
1 red onion, diced
2 cups mayonnaise
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain, and rinse with cold water to cool.

Stir together chicken, celery, onion, and mayonnaise; fold in cold pasta, and season to taste with salt and pepper. Place in refrigerator, and let rest for at least an hour before serving.

Fancy-But-Easy Mac N' Cheese

Ingredients

1 small red onion, diced
1 (16 ounce) package small pasta shells
salt and ground black pepper to taste
1 pinch garlic salt
1 tablespoon butter
1/4 cup brown sugar
3 (11 ounce) cans condensed cream of Cheddar cheese soup
2/3 cup shredded Havarti cheese
1/4 cup grated Parmesan cheese
1 1/3 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place the diced onion in a large pot of lightly-salted water; bring to a boil. Cook the pasta until al dente, 8 to 10 minutes; drain. Transfer the onion and pasta to a casserole dish; season with salt, pepper, and garlic salt. Stir the butter and brown sugar into the pasta mixture until the butter melts. Add the Cheddar cheese soup, Havarti cheese, Parmesan cheese and 1/3 cup of Cheddar cheese; stir well. Sprinkle remaining Cheddar cheese over top of the dish.

Bake in preheated oven about 45 minutes. Change oven setting to 'Broil' and cook until top is golden brown, about 4 minutes.

Farmer's Macaroni

Ingredients

1 (8 ounce) package elbow macaroni
1 tablespoon butter
1 onion, chopped
1/4 pound chopped snow peas
1/4 pound salami, sliced
black pepper to taste
4 eggs
2 cups sour cream
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat butter in a large skillet over medium heat. Saute onion until golden brown. Stir in snow peas and salami, and cook for 5 minutes. Season with pepper. In a small bowl, blend eggs and sour cream; pour over mixture in pan. Cook, stirring constantly, for 2 minutes, then toss with macaroni until evenly coated. Season with salt and pepper to taste.

Cheesy Rigatoni Bake

Ingredients

1 (16 ounce) package rigatoni or large tube pasta
2 tablespoons butter
1/4 cup all-purpose flour
1/2 teaspoon salt
2 cups milk
1/4 cup water
4 eggs, beaten
2 (8 ounce) cans tomato sauce
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a saucepan, melt butter. Stir in flour and salt until smooth; gradually add milk and water. Bring to a boil; cook and stir for 2 minutes or until thickened.

Drain pasta; place in a large bowl. Add eggs. Spoon into two greased 8-in. square baking dishes. Top each with one can of tomato sauce and mozzarella cheese. Spoon white sauce over top; sprinkle with Parmesan cheese.

Cover and freeze one casserole for up to 3 months. Bake second casserole, uncovered, at 375 degrees F for 30-35 minutes or until a meat thermometer reads 160 degrees F.

Thai Style Chicken Pasta

Ingredients

1 (8 ounce) package dry pasta of your choice
2 tablespoons olive oil
1 whole dried red chile pepper, seeded and chopped
1 tablespoon minced garlic
1/2 teaspoon grated fresh ginger root
4 skinless, boneless chicken breast halves - cut into thin strips
salt and pepper to taste
1 tablespoon soy sauce
1/2 tablespoon lemon juice
2 tablespoons white wine
watercress leaves for garnish

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta is cooking, heat the olive oil in a large skillet over medium-high heat. Fry the red chile, garlic and ginger until they are fragrant. Season the strips of chicken breast with salt and pepper to taste. Add the chicken to the skillet, and fry until cooked through.

When the chicken is no longer pink, add the pasta, and season with soy sauce, lemon juice and white wine. Cook stirring constantly until everything is nice and hot. Serve with watercress leaves on top for garnish.

Peter's Pasta al' Tonno

Ingredients

1 pound uncooked spaghetti
1 teaspoon olive oil
2 cloves garlic, minced
1/2 onion, chopped
4 tablespoons olive oil, divided
2 (6 ounce) cans tuna, drained
salt to taste
ground black pepper to taste
4 tablespoons chopped fresh
parsley
2 tablespoons grated Parmesan
cheese

Directions

In a large pot cook spaghetti pasta with a teaspoon of oil in boiling salted water until al dente. Drain, leaving pasta moist.

Meanwhile, in a large skillet over medium heat saute the onions and garlic in 2 tablespoons of olive oil until soft and tender, about 3 or 4 minutes. Add the two cans of tuna and let cook on medium for 6 minutes. Add salt and pepper to taste, cooked pasta, and continue stirring. Turn burner to high heat, add remaining 2 tablespoons of olive oil and cook for 3 or 4 minutes.

Place the pasta in large serving bowl and toss with the fresh parsley and grated Parmesan cheese. Serve immediately.

Simple Macaroni Salad

Ingredients

1 (16 ounce) package macaroni
2 red bell peppers, chopped
1 green bell pepper, chopped
1/2 cup chopped green onions
1 stalk celery, chopped (optional)
1 tablespoon olive oil
1 cup mayonnaise
1 packet dry vegetable soup mix

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente. Drain, and rinse with cold water until no longer hot. Transfer noodles to a large bowl.

Stir in red bell peppers, green bell peppers, green onions, celery and olive oil. Mix in mayonnaise and soup mix. Refrigerate for a few hours before serving.

Pasta e Fagioli II

Ingredients

1/2 cup chopped onion
1 small carrot, grated
1/4 cup chopped celery
1 clove garlic, minced
1/4 pound prosciutto, finely chopped
1 tablespoon olive oil
6 cups chicken broth
3 cups tomato juice
2 cups red beans
1 tablespoon dried parsley
2 teaspoons dried basil
1/8 teaspoon ground cayenne pepper
1 tablespoon distilled white vinegar
2 teaspoons white sugar
salt and pepper to taste
1 (16 ounce) package ditalini pasta

Directions

In a large stock pot, saute onions, carrots, celery, garlic and ham in olive oil until onion is transparent.

To stock pot add chicken broth, tomato juice, red beans, parsley, basil, red pepper, vinegar, sugar and season with salt and pepper. Simmer for 1 hour.

Fill a separate stock pot 3/4 full of water and bring to a boil. Add pasta and cook until tender and drain. Place desired amount of pasta into separate serving bowls and ladle soup on top.

Cajun Seafood Pasta

Ingredients

2 cups heavy whipping cream
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh thyme
2 teaspoons salt
2 teaspoons ground black pepper
1 1/2 teaspoons crushed red pepper flakes
1 teaspoon ground white pepper
1 cup chopped green onions
1 cup chopped parsley
1/2 pound shrimp, peeled and deveined
1/2 pound scallops
1/2 cup shredded Swiss cheese
1/2 cup grated Parmesan cheese
1 pound dry fettuccine pasta

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Meanwhile, pour cream into large skillet. Cook over medium heat, stirring constantly, until just about boiling. Reduce heat, and add herbs, salt, peppers, onions, and parsley. Simmer 7 to 8 minutes, or until thickened.

Stir in seafood, cooking until shrimp is no longer transparent. Stir in cheeses, blending well.

Drain pasta. Serve sauce over noodles.

Bucatini Pasta with Shrimp and Anchovies

Ingredients

1 pound bucatini pasta
1 (2 ounce) can anchovy fillets, oil reserved
1 teaspoon red pepper flakes, or to taste
3 cloves garlic, minced
2 zucchini, halved lengthwise and cut in 1/4 inch slices
1 pint grape tomatoes
2 teaspoons dried oregano
2 teaspoons dried basil
1 pound peeled and deveined medium shrimp

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, stir together the anchovies and their oil with the red pepper flakes and garlic in a large skillet over medium heat, breaking up the anchovies as you stir. Once the garlic begins to sizzle, add the sliced zucchini, and cook until it begins to soften, about 3 minutes. Stir in the grape tomatoes, and continue cooking until the zucchini is tender, and the skins of the tomatoes begin to pop, 5 minutes more.

Sprinkle the vegetable mixture with oregano and basil, then stir in shrimp. Cook until the shrimp turn pink and are no longer translucent. Pour over bucatini to serve.

Garlic Parmesan Orzo

Ingredients

2 cups uncooked orzo pasta
3 teaspoons minced garlic
1/2 cup butter, cubed
1/2 cup grated Parmesan cheese
1/4 cup milk
2 tablespoons minced fresh
parsley
1 teaspoon salt
1/4 teaspoon pepper

Directions

Cook orzo according to package directions; drain. In a large skillet, saute garlic in butter until tender. Add the orzo, Parmesan cheese milk, parsley salt and pepper. Cook and stir until heated through.

Coconut Kugel

Ingredients

1 (8 ounce) package fine egg noodles
4 eggs
3 cups milk
1 cup white sugar
2 teaspoons vanilla extract
1/4 cup butter
3/4 cup shredded coconut

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink.

Preheat an oven to 350 degrees F (175 degrees C). Butter a 9x13-inch baking dish.

Beat the eggs, milk, sugar, and vanilla extract together in a bowl. Stir in the noodles. Pour the noodle mixture in the prepared baking pan. Pour the melted butter over the noodles, then top with the coconut.

Bake in the preheated oven until the noodles are set and the coconut is golden brown, about 1 hour.

Restaurant-Style Santa Fe Pasta

Ingredients

5 quarts water
1 (16 ounce) package rotini pasta
1 1/4 cups tomato juice
1 1/2 tablespoons olive oil
1 tablespoon red wine vinegar
1 1/2 teaspoons chili powder
3/4 teaspoon paprika
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 cup grated Parmesan cheese
1/2 cup whole corn kernels, cooked
1/3 cup chopped fresh cilantro
1/4 cup chopped green onions
2 tablespoons red bell pepper, diced
2 tablespoons diced green bell pepper
1 boneless chicken breast half, cooked and diced

Directions

Bring water to a boil and add the Rotini pasta and cook according to package directions. Rinse under cold running water and drain well.

Stir the tomato juice, olive oil, vinegar, chili powder, paprika, salt and black pepper together. Toss it with the drained pasta and refrigerate for 2 to 4 hours.

Combine the Parmesan cheese, corn kernels, cilantro, scallions, red bell pepper, green bell pepper and diced chicken breast. Combine with the chilled pasta mixture and cover and refrigerate for at least 8 hours or overnight before serving.

Salsa Mac and Beef

Ingredients

1 pound ground beef
3 1/2 cups Swanson® Beef Broth
3 cups uncooked shell-shaped pasta
1 (10.75 ounce) can Campbell's® Condensed Cheddar Cheese Soup
1/2 cup Pace® Chunky Salsa

Directions

Cook the beef in a 10-inch skillet over medium-high heat until it's well browned, stirring to separate meat. Pour off any fat.

Stir the stock in the skillet and heat to a boil. Stir in the pasta. Reduce the heat to medium. Cook for 10 minutes or until the pasta is tender, stirring often.

Stir in the soup and salsa and cook until the mixture is hot and bubbling, stirring often.

Macaroni Salad for a Crowd

Ingredients

1 (16 ounce) package uncooked macaroni
8 hard-cooked eggs, grated
1 (6 ounce) can black olives, drained and chopped
1 medium red onion, finely chopped
1 (10 ounce) jar dill pickle relish, partially drained
1 tablespoon prepared yellow mustard, or to taste
1/2 cup mayonnaise, or as needed
salt and black pepper to taste
4 hard-cooked eggs, sliced
paprika to taste

Directions

Bring a large pot of lightly salted water to a boil. Place macaroni in the pot, cook for 8 to 10 minutes, until al dente, and drain.

In a large bowl, toss the cooked pasta, grated eggs, olives, onion, and relish with some of the liquid. Mix in mustard and mayonnaise, increasing the amount of mayonnaise as desired. Season with salt and pepper. Top with sliced eggs, and sprinkle with paprika to serve.

Jambalaya Deluxe

Ingredients

1/4 cup olive oil
2 cups diced chicken breast meat
3 cloves garlic, minced
5 (3.5 ounce) links mild Italian sausage

5 (15 ounce) cans Italian-style stewed tomatoes
4 (16 ounce) cans diced tomatoes
1 (16 ounce) can tomato paste
3 tablespoons dry crab and shrimp boil seasoning

1 pound littleneck clams
1 pound mussels, cleaned and debearded
1 pound peeled and deveined medium shrimp (30-40 per pound)
1 pound bay scallops

2 (16 ounce) packages angel hair pasta

Directions

Heat the olive oil in a large pot over medium-high heat. Stir in the chicken and garlic, followed by the sausage links. Cook, stirring occasionally, until the sausage is firm enough to slice, about 10 minutes. Slice the sausages into 1/2 inch thick pieces, and return to the pot.

Puree the stewed tomatoes, diced tomatoes, and tomato paste in batches using a blender. Stir the tomato mixture into the pot along with the shrimp boil. Bring to a simmer and cook for 15 minutes. Stir in the clams, mussels, shrimp, and scallops, then simmer 30 minutes longer. Remove from the heat, and allow to stand for 15 minutes.

While the jambalaya is cooling, bring a large pot of lightly-salted water to a rolling boil; stir in the angel hair pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink. Serve the jambalaya over the cooked pasta.

Peanut Noodles

Ingredients

8 ounces spaghetti
1 bunch green onions, sliced
(white parts only)
2 tablespoons sesame oil
1 teaspoon minced fresh ginger
root
1/3 cup peanut butter
1/4 cup soy sauce
1/4 cup hot water
1 tablespoon cider vinegar
1 teaspoon white sugar
1/4 teaspoon crushed red pepper
flakes

Directions

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, combine oil and onions in a small skillet. Saute over low heat until tender. Add ginger; cook and stir for 1 to 2 minutes. Mix in peanut butter, soy sauce, water, vinegar, sugar, and red pepper flakes. Remove from heat.

Toss noodles with sauce, and serve.

Mama's Easy Awesome Meat Sauce

Ingredients

1 pound ground beef
1 large onion, thinly sliced
1 (26 ounce) jar Ragu® Robusto!®
Pasta Sauce

Directions

Brown ground beef with onion in 12-inch nonstick skillet; drain, if desired.

Stir in pasta sauce and bring to a boil. Reduce heat to low and simmer covered, stirring occasionally, 5 minutes. Serve, if desired, over your favorite hot pasta.

Easy Skillet Ravioli

Ingredients

1 (24 ounce) package frozen
cheese ravioli
2 1/4 cups water
1/2 teaspoon salt
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce
1/4 cup heavy cream, half and
half, evaporated milk, milk or non-
dairy creamer (optional)

Directions

In 12-inch nonstick skillet, bring ravioli, water and salt to a boil over high heat. Continue boiling, stirring gently to separate ravioli, 5 minutes.

Stir in Pasta Sauce. Cook covered and continue cooking over medium heat, stirring occasionally, 10 minutes or until ravioli are tender. Stir in cream and heat through.

Broccoli Spaghetti Soup

Ingredients

1 head broccoli, chopped
1 pinch salt
1 (8 ounce) package spaghettini
1/4 cup olive oil
freshly ground black pepper to taste

Directions

Bring a large pot of water to a boil. Stir in broccoli and salt and cook until just tender. Break up spaghettini and stir into the pot. Cook 8 to 10 minutes more, until pasta is al dente. Serve in bowls topped with a tablespoon of olive and some freshly ground pepper.

Garden Basket Pasta with Clam Sauce

Ingredients

2 (6.5 ounce) cans minced clams
1 tablespoon olive oil
1/2 cup minced onion
1/2 cup minced carrots
6 cloves garlic, minced
2 cups chopped tomatoes
1/2 cup red bell pepper, chopped
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/4 teaspoon crushed red pepper flakes
1/2 cup chopped fresh parsley
1/4 cup chopped fresh basil
1 pound dry fettuccine pasta

Directions

Drain clams, reserving 1 cup clam juice; set clams aside.

Heat oil in large non-stick skillet over medium-high heat. Add minced onion, carrot, and garlic; saute 3 minutes; add reserved clam juice, tomatoes, bell pepper, salt, red/black pepper and bring to boil. Reduce, heat and simmer 20 minutes or until slightly thickened.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Remove sauce from heat, stir in clams, parsley, and basil. Pour over pasta and gently toss.

Bubble 'n' Squeak II

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 medium head cabbage, quartered
2 tablespoons olive oil
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, saute cabbage in olive oil. If skillet gets dry add a bit more oil. Saute about 10 minutes then add cooked farfalle pasta. Reduce heat to low and cook, stirring occasionally, for about 20 minutes more. Sprinkle on pepper to taste.

Lazy Man's Pierogi

Ingredients

1 (16 ounce) package rotelle pasta
1/2 pound bacon, chopped
2 onions, chopped
1/2 pound mushrooms, quartered
1 tablespoon butter
1 (16 ounce) can sauerkraut -
rinsed and drained
2 (10.75 ounce) cans condensed
cream of mushroom soup
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Stir in onions, and cook until translucent. In a separate pan, saute the mushrooms in butter.

In a large bowl, combine pasta, bacon, onion, mushrooms, sauerkraut and condensed soup. Season with salt and pepper. Pour into a 9x13 inch baking dish.

Bake in preheated oven for 45 minutes.

Baked Shells in Sauce

Ingredients

1/2 cup seashell pasta
1 cup tomato sauce
1/2 cup mushrooms, diced
1/4 cup crumbled firm silken tofu
1/4 cup shredded mozzarella cheese
2 tablespoons grated Parmesan cheese

Directions

Bring a pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 400 degrees F (200 degrees C).

In a medium bowl combine tomato sauce, mushrooms and tofu. Stir in cooked pasta. In a separate, small bowl combine mozzarella and Parmesan cheeses.

In a small casserole dish layer pasta mixture and cheeses.

Bake in preheated oven for 30 minutes, or until lightly browned.

Lemon Balm Pesto Spaghetti

Ingredients

2 cups lemon balm leaves
1/2 cup olive oil
4 cloves garlic
1 (8 ounce) package spaghetti
1 (16 ounce) can whole tomatoes,
undrained
3 onions, chopped
5 dried shiitake mushrooms,
stemmed and diced
1/2 teaspoon arrowroot
1/2 teaspoon salt

Directions

Combine the lemon balm, olive oil, and garlic in the bowl of a food processor. Process until combined but still slightly chunky. Reserve.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well.

Combine the tomatoes, onions, and dried mushrooms in a large skillet over medium-high heat. Bring to a simmer, breaking up the tomatoes with the back of a spoon. Cook until the tomato liquid has partially evaporated, about 15 minutes. Stir in the arrowroot, salt, and the prepared lemon balm pesto. Simmer to blend the flavors and thicken the sauce, about 5 minutes.

Serve the lemon balm pesto sauce over the hot cooked spaghetti.

Asparagus-Turkey Pasta Toss

Ingredients

4 ounces uncooked angel hair pasta
1 tablespoon butter or margarine
1 tablespoon all-purpose flour
1/2 teaspoon chicken bouillon granules
1/4 teaspoon pepper
1/8 teaspoon salt
3/4 cup milk
1/4 cup shredded Swiss cheese
3 tablespoons shredded Parmesan cheese
1 cup diced, cooked turkey
10 fresh asparagus spears, cut into 1-inch pieces
1/2 cup sliced fresh mushrooms

Directions

Cook pasta according to package directions. In a saucepan, melt butter. Stir in the flour, bouillon, pepper and salt until smooth; gradually add milk. Bring to a boil; cook and stir 2 minutes or until thickened. Reduce heat; add cheeses and stir until smooth. Stir in the turkey, asparagus and mushrooms. Cook until heated through. Drain pasta and place in a serving bowl. Pour sauce mixture over pasta; toss gently to coat.

Campbell'sB® Broccoli and Pasta Bianco

Ingredients

1 (16 ounce) package penne pasta
4 cups fresh or frozen broccoli
flowerets
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 1/2 cups milk
1/2 teaspoon ground black
pepper
1 1/2 cups shredded mozzarella
cheese
1/4 cup shredded Parmesan
cheese

Directions

Cook the pasta according to the package directions. Add the broccoli for the last 4 minutes of cooking time. Drain the pasta and broccoli well in a colander.

Stir the soup, milk and black pepper in a 2-quart shallow baking dish. Stir in the pasta mixture, 3/4 cup mozzarella cheese and 2 tablespoons Parmesan cheese. Top with the remaining mozzarella and Parmesan cheeses.

Bake at 350 degrees F for 25 minutes or until the pasta mixture is hot and the cheese is melted.

Quick Greek Pasta Salad with Steak

Ingredients

8 ounces whole wheat penne pasta
2 tablespoons extra virgin olive oil

1 tablespoon butter
1 (1 pound) beef rib eye steak
1 tablespoon butter
1 teaspoon minced garlic
1/4 cup chopped shallots
1 tablespoon soy sauce

1/2 cup sun-dried tomato pesto
1/2 cup sliced black olives
1 cup chopped fresh spinach
1 teaspoon basil
1 tablespoon chopped parsley
1/2 cup crumbled feta cheese
3 tablespoons sunflower kernels

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. When cooked, drain, then toss with olive oil, and keep warm.

Meanwhile, melt 1 tablespoon butter in a skillet over medium-high heat. Sear the rib-eye on both sides until rosy-pink in the center, 7 to 10 minutes depending on thickness. Remove steak from skillet and cut into bite-size pieces. Melt the remaining 1 tablespoon of butter in the skillet, and stir in the garlic and shallots. Cook 5 to 10 seconds until fragrant, then return the steak to the pan and cook for another 5 minutes or to desired doneness. Stir in the soy sauce, and cook a few seconds longer, allowing it to evaporate.

Remove the skillet from the heat and stir in the sun-dried tomato pesto, olives, spinach, basil, parsley, feta cheese and sunflower kernels. Toss with the pasta in a large bowl and serve.

Easy Chicken and Pasta

Ingredients

1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast, cut up
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular or 98% Fat Free)
2 1/4 cups water
1/2 teaspoon dried basil leaves,
crushed
2 cups frozen vegetable
combination (broccoli, cauliflower,
carrots)
2 cups uncooked corkscrew-
shaped pasta
grated Parmesan cheese

Directions

Heat oil in skillet. Add chicken and cook until browned, stirring often. Set chicken aside.

Add soup, water, basil and vegetables. Heat to a boil. Add pasta. Cook 10 minutes. over medium heat, stirring often.

Add chicken. Cook 5 minutes or until pasta is done, stirring often. Sprinkle with cheese.

Sweet Pasta Salad

Ingredients

1 pound rotini pasta
4 carrots, shredded
1 green bell pepper, chopped
1 onion, diced
1 cup distilled white vinegar
1 cup white sugar
1 (14 ounce) can sweetened condensed milk
2 cups mayonnaise
1 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine pasta, carrot, green pepper and onion. In medium bowl, combine vinegar, sugar, condensed milk, mayonnaise, salt and pepper. Toss salad with dressing and chill 4 hours in refrigerator before serving.

Tomutter Pasta

Ingredients

1 (16 ounce) package pasta
1 (8 ounce) can tomato sauce
1/4 cup butter

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a small saucepan mix together the tomato sauce and butter. Simmer for 1 or 2 minutes.

Combine the cool and drained pasta with the tomato sauce. Cool for 5 minutes and serve.

Upside-Down Chicken Pot Pie

Ingredients

1 (7.5 ounce) package refrigerated flaky buttermilk biscuits
1 (10 ounce) box frozen mixed vegetables, thawed
1 1/2 cups water
1/2 cup milk
1 (4.4 ounce) package KnorrB® Pasta SidesB„Ÿ - Chicken
2 cups cut-up cooked chicken
1 1/2 cups shredded Cheddar cheese, divided

Directions

Preheat oven to 450 degrees F. Spray deep dish pie plate with nonstick cooking spray. Pull biscuits apart and press on bottom and up sides of pie plate. Bake 8 minutes or until biscuits are golden; set aside. Decrease oven to 350 degrees F.

Bring vegetables, water and milk to a boil in medium saucepan over high heat. Stir in KnorrB® Pasta SidesB„Ÿ - Chicken and return to a boil over high heat. Reduce heat to medium and cook covered, stirring occasionally, 8 minutes or until pasta is tender. Stir in chicken and 1 cup cheese.

Spoon into prepared pie plate, then sprinkle with remaining 1/2 cup cheese. Bake uncovered 10 minutes or until cheese is melted.

Peas and Macaroni Soup

Ingredients

2 tablespoons extra-virgin olive oil
2 large cloves garlic, minced
1 large sweet onion (such as Vidalia®), finely chopped
2 (15 ounce) cans peas, drained
2 (14.5 ounce) cans chicken broth
1/4 teaspoon Italian seasoning
1 tablespoon chopped fresh parsley
1/4 teaspoon garlic powder
1/4 teaspoon salt
black pepper to taste
1 (16 ounce) package ditalini pasta

Directions

Heat the olive oil in a soup pot over medium-low heat. Stir in the minced garlic and onion; cook and stir until soft, about 5 minutes. Turn heat to medium; stir in canned peas, chicken broth, Italian seasoning, parsley, garlic powder, salt, and pepper. Bring to a simmer. Cook for 40 minutes with the lid slightly ajar.

Stir pasta into soup; cook at a strong simmer until pasta is tender, about 12 minutes.

Grilled Steak with Red Tomato Rice

Ingredients

1/3 cup pineapple juice
3 tablespoons vegetable oil,
divided
1 1/2 pounds flank or skirt steak
1 cup regular or converted rice
1 (26 ounce) jar Ragu® Old World
Style® Margherita Smooth Pasta
Sauce
2 cups chopped fresh cilantro,
divided
1 cup water
1 cup frozen peas and carrots
3 teaspoons Knorr® Beef flavor
Bouillon

Directions

Combine 2 tablespoons oil, 2 teaspoons Knorr® Beef flavor Bouillon and pineapple juice in large resealable plastic bag. Add steak; turn to coat. Close bag and marinate in refrigerator at least 3 hours.

Heat remaining 1 tablespoon oil 3-quart sauce pot over medium-high heat and cook rice, stirring frequently, 3 minutes or until rice is golden. Stir in pasta sauce, remaining 1 teaspoon Bouillon, 1-1/2 cups cilantro, water and peas and carrots. Bring to a boil over medium-high heat. Reduce heat to low and simmer covered, stirring occasionally, 25 minutes or until rice is tender.

Remove steak from marinade, discarding marinade. Grill or broil steak to desired doneness. Arrange steak and rice on serving platter and sprinkle with remaining 1/2 cup cilantro.

Alfredo Mostaccioli

Ingredients

1 (16 ounce) package mostaccioli
1 cup heavy cream
1/2 cup butter
1/2 cup grated Parmesan cheese
1 cup chopped fresh parsley
1 teaspoon salt
1/4 teaspoon freshly ground black pepper
1/8 teaspoon garlic powder

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine heavy cream and butter in a Dutch oven or large, heavy saucepan over medium heat. Heat until butter melts, stirring occasionally; be careful not to bring mixture to a boil. Stir in Parmesan cheese, parsley, salt, pepper and garlic powder. Toss with cooked pasta and serve immediately.

Zippy Ground Beef Skillet

Ingredients

8 ounces uncooked small tube pasta
1 pound lean ground beef
3/4 cup diced onion
3/4 cup diced green pepper
1 (28 ounce) can diced tomatoes, undrained
2 jalapeno peppers, seeded and minced*
1 tablespoon honey
2 teaspoons chili powder
3/4 teaspoon salt
1 1/2 cups reduced fat sour cream

Directions

Cook pasta according to package directions. Meanwhile, in a large nonstick skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Add the tomatoes, jalapenos, honey, chili powder and salt. Reduce heat to low; cook, uncovered, for 10 minutes, stirring occasionally. Drain pasta; add to beef mixture. Add sour cream; cook and stir until heated through (do not boil).

Tomato Alfredo

Ingredients

1 (14.5 ounce) can diced tomatoes
1 cup low-fat sour cream
3/4 cup grated Parmesan cheese
3/4 cup frozen green peas
1 pound dry fettuccine pasta
ground black pepper to taste
salt to taste

Directions

Cook pasta in a large pot of boiling water, adding peas just before pasta is done. Drain.

Combine tomatoes, sour cream, parmesan, and 1/4 cup reserved juice. Add pasta and peas. Salt and pepper to taste.

No-fry White Chicken Parmigiano

Ingredients

4 (5 ounce) boneless, skinless chicken breast halves
1 egg, slightly beaten
3/4 cup Italian seasoned dry bread crumbs
1/4 teaspoon paprika
1 (15 ounce) jar Bertolli® Creamy Alfredo Sauce
1 medium tomato, chopped
4 ounces fresh mozzarella cheese, thickly sliced
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F. Dip chicken in egg, then bread crumbs combined with paprika, coating well. Arrange chicken in 9x13 inch baking dish.

Bake 20 minutes. Evenly pour 1 cup pasta sauce over chicken, then top chicken with tomato and cheeses. Bake an additional 10 minutes or until chicken is thoroughly cooked. Garnish, if desired, with chopped fresh basil and ground black pepper. Serve with remaining sauce, heated, and, if desired, hot cooked pasta.

Salmon with White Wine Sauce and Fettuccini

Ingredients

1 (750 milliliter) bottle dry white wine
2 medium onions, chopped
20 fresh basil leaves, chopped
20 whole green peppercorns
1 quart fish stock
4 (8 ounce) salmon fillets
1 1/4 cups heavy cream
1 tablespoon cold butter
1 (16 ounce) package dry fettuccini pasta
salt to taste
4 sprigs fresh dill weed, for garnish

Directions

In a large saucepan over medium-high heat, combine the white wine, onions, basil and peppercorns. Bring to a boil and cook until reduced by half, about 20 minutes.

Meanwhile, heat the fish stock in a large skillet over medium-low heat. Add the salmon, and poach for 10 to 15 minutes, until salmon is cooked through, always keeping the stock at just below the boiling point. Remove the salmon to a plate, and cover with aluminum foil to keep warm.

Remove about 3/4 cup of the fish stock, and stir it into the white wine reduction. Transfer the white wine sauce to a blender, and puree until smooth. Strain through a sieve back into the saucepan, and stir in the cream. Bring to a boil, and reduce by half again. Whisk in cold butter, and season with salt and pepper.

Meanwhile, bring a pot of lightly salted water to a boil. Add the pasta and cook until tender, about 8 minutes. Serve pasta with salmon fillets and spoon sauce over the top. Garnish with a piece of dill.

Rich Pasta for the Poor Kitchen

Ingredients

1 (6 ounce) package dry spaghetti
8 tablespoons butter
2 tablespoons minced garlic
salt and freshly ground black pepper to taste
1 tablespoon chopped fresh parsley
cayenne pepper (optional)
1 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta for 8 to 10 minutes, or until al dente; drain.

Heat a skillet over medium-low heat. Melt butter with garlic very slowly to avoid burning the garlic. Season with salt, freshly ground black pepper, and parsley. Sprinkle with cayenne pepper to taste, if desired.

Toss pasta into the skillet until well-coated with butter. Increase heat to medium, and cook until pasta is heated through and has absorbed some of the butter. Adjust seasoning with salt and pepper, if necessary. Serve with grated Parmesan cheese.

Tomato and Beef Soup

Ingredients

2 (14.5 ounce) cans beef broth
2 celery ribs, chopped
2 large carrots, sliced
1 medium onion, chopped
2 garlic cloves, minced
1 (46 fluid ounce) bottle V-8 juice
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 (6 ounce) can Italian tomato paste
2 tablespoons sugar
1 tablespoon dried oregano
1 1/2 teaspoons beef bouillon granules
1 teaspoon pepper
1/2 teaspoon dried basil
1/4 teaspoon garlic powder
2 cups cubed cooked beef
2 cups small pasta shells, cooked and drained

Directions

In a Dutch oven, combine the broth, celery, carrots, onion and garlic; bring to a boil. Reduce heat; cover and simmer for 5-7 minutes or until the vegetables are crisp-tender. Stir in the next nine ingredients. Cover and simmer for 10 minutes. Add beef and pasta; heat through.

Pasta Chicken and Sun-Dried Tomatoes

Ingredients

1 (8 ounce) package tri-colored farfalle (bow tie) pasta
4 skinless, boneless chicken breast halves
1/4 cup olive oil
1/2 cup sun-dried tomatoes
1 zucchini, steamed and cut into chunks
1 summer squash, steamed and chopped

Directions

Add pasta to a large pot of salted boiling water. Let cook for 8 to 10 minutes or until al dente. Drain.

Meanwhile, saute chicken breasts in a medium skillet over medium high heat. Saute for 8 to 10 minutes each side or until chicken is cooked through and juices run clear. Remove chicken from skillet and cut into bite size pieces.

In a large mixing bowl, toss cooked pasta with oil to coat. Add chicken pieces, sun-dried tomatoes, zucchini and squash and toss again. Finally, add cheese and serve.

Maryanne's Pasta Primavera

Ingredients

1 (8 ounce) package angel hair pasta
1 cup water
1 cube vegetable bouillon
1/4 teaspoon dried tarragon
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon dried oregano
2 cups Brussels sprouts, halved
1/2 cup green beans
1 cup peeled and diced potatoes
1 cup peeled and sliced carrots
1/2 cup minced onion
2 tablespoons water
1 (8 ounce) container sour cream
2 tablespoons cornstarch
2 tablespoons grated Parmesan cheese
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta until al dente; drain immediately. Keep pasta warm.

Meanwhile in a medium saucepan on high heat, combine the cup of water, vegetable bouillon, tarragon, red pepper and oregano. Bring the mixture to a boil and add the Brussels sprouts, green beans, potatoes, carrots and onion. Turn the stove down to medium heat and let the vegetables cook until tender.

Stir the 2 tablespoons of water into the vegetable mixture and add the sour cream and the flour or cornstarch. Stir well and cook until thickened and bubbly. Serve the vegetable mixture over the warm spaghetti and top with Parmesan cheese. Season with salt and pepper to taste.

Caesar Chicken Pasta Salad

Ingredients

1/2 cup Marzetti® Supreme Caesar Dressing
3 cups pre-cooked roasted chicken breast, skinned and shredded
3 cups hot cooked penne (tubular-shaped) pasta
2 cups Romaine lettuce (bite-sized pieces)
1 1/2 cups cherry tomatoes, halved
1/2 cup fresh basil, thinly sliced
1/2 cup green onions, chopped
1/4 cup carrots, shredded
1/4 cup fresh parsley
1 (4 ounce) package feta cheese, crumbled
1 garlic clove, minced

Directions

Combine all ingredients in large bowl. Toss gently to coat well.

Lasagna Alfredo

Ingredients

1 (16 ounce) package lasagna noodles
1 (10 ounce) package frozen chopped spinach
3 cooked, boneless chicken breast halves, diced
2 (16 ounce) jars Alfredo-style pasta sauce
4 cups shredded mozzarella cheese
2 pints ricotta cheese
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Cook spinach according to package directions; drain.

In a medium bowl, combine chicken and one jar of alfredo sauce, stir together. In a separate bowl, combine ricotta and drained, cooked spinach, and stir.

In a 9 x 13 baking dish, place one layer of lasagna noodles, edges overlapping. Pour chicken and alfredo sauce mixture over noodle layer and spread evenly. Sprinkle 1 cup of shredded mozzarella over chicken mixture. Top with another layer of noodles. Spread spinach mixture evenly over noodles. Pour 1/2 of remaining jar of alfredo sauce over spinach mixture, spread evenly. Sprinkle another cup of mozzarella over sauce, lay on the final noodle layer and top with remaining 2 cups of mozzarella and salt and pepper to taste. Bake 50 to 60 minutes, until top is brown and bubbly.

Pasta Pork Medley

Ingredients

3 tablespoons reduced-sodium soy sauce
4 teaspoons rice vinegar
1 garlic clove, minced
1 teaspoon minced fresh gingerroot
1/2 teaspoon Chinese five-spice powder
2 (3/4 pound) pork tenderloins
5 quarts water
1 (7 ounce) package uncooked spaghetti
1 pound fresh snow peas
PEANUT SAUCE:
3/4 cup reduced-sodium chicken broth
1/3 cup reduced fat peanut butter
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 teaspoons minced fresh gingerroot
2 garlic cloves, minced
1 1/2 teaspoons reduced-sodium soy sauce
1/4 teaspoon crushed red pepper flakes
1 pint grape or cherry tomatoes
1/4 cup sliced green onions

Directions

In a small bowl, combine the first five ingredients. Place pork in a large resealable plastic bag; add the marinade. Seal bag and turn to coat; refrigerate overnight.

Drain and discard marinade. Place pork on a rack coated with nonstick cooking spray in a shallow roasting pan. Bake, uncovered, at 425 degrees F for 30-35 minutes or until a meat thermometer reads 160 degrees F. Cover with foil; let stand for 10 minutes before cutting into thin slices.

Place 5 qts. water in a soup kettle; bring to a boil. Add pasta; cook, uncovered, in boiling water for 10 minutes. Add snow peas; cook 1 -2 minutes longer or until pasta and peas are tender; drain.

In a large nonstick skillet, whisk the broth, peanut butter, vinegar, oil, ginger, soy sauce and pepper flakes until blended. Bring to a boil. Reduce heat; simmer for 2-3 minutes. Add the pasta mixture and tomatoes; heat through. Arrange sliced pork over pasta mixture. Sprinkle with onions. Serve immediately.

Best Tuna Casserole

Ingredients

1 (12 ounce) package egg noodles
1/4 cup chopped onion
2 cups shredded Cheddar cheese
1 cup frozen green peas
2 (6 ounce) cans tuna, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1/2 (4.5 ounce) can sliced mushrooms
1 cup crushed potato chips

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, thoroughly mix noodles, onion, 1 cup cheese, peas, tuna, soup and mushrooms. Transfer to a 9x13 inch baking dish, and top with potato chip crumbs and remaining 1 cup cheese.

Bake for 15 to 20 minutes in the preheated oven, or until cheese is bubbly.

Corn Pasta Salad

Ingredients

2 cups cooked tri-colored spiral pasta
1 (16 ounce) package frozen corn, thawed
1 cup chopped celery
1 medium green pepper, chopped
1 cup chopped seeded tomatoes
1/2 cup diced pimientos
1/2 cup chopped red onion
1 cup picante sauce
2 tablespoons vegetable oil
1 tablespoon lemon juice
1 garlic clove, minced
1 tablespoon sugar
1/2 teaspoon salt

Directions

In a large bowl, combine the first seven ingredients. In a jar with a tight-fitting lid, combine the picante sauce, oil, lemon juice, garlic, sugar and salt; shake well.

Pour over pasta mixture and toss to coat. Cover and refrigerate overnight.

Greek Pasta and Beef

Ingredients

1 (16 ounce) package elbow macaroni
1 pound ground beef
1 large onion, chopped
1 garlic clove, minced
1 (8 ounce) can tomato sauce
1/2 cup water
1 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon pepper
1 egg, lightly beaten
1/2 cup grated Parmesan cheese
SAUCE:
1 cup butter
1/4 cup all-purpose flour
1/4 teaspoon ground cinnamon
3 cups milk
2 eggs, lightly beaten
1/3 cup grated Parmesan cheese

Directions

Cook macaroni according to package directions. In a large skillet, cook beef, onion and garlic over medium heat until meat is no longer pink; drain. Stir in the tomato sauce, water and seasonings. Cover and simmer for 10 minutes, stirring occasionally. Drain macaroni.

In a large bowl, combine the macaroni, egg and Parmesan cheese; set aside. For sauce, in a large saucepan, melt butter; stir in flour and cinnamon until smooth. Gradually add milk. Bring to a boil over medium heat; cook and stir for 2 minutes or until slightly thickened. Remove from the heat. Stir a small amount of hot mixture into eggs; return all to pan, stirring constantly. Stir in cheese.

In a greased 3-qt. baking dish, spread half of the macaroni mixture. Top with beef mixture and remaining macaroni mixture. Pour sauce over the top. Bake, uncovered, at 350 degrees F for 45-50 minutes or until bubbly and heated through. Let stand for 5 minutes before serving.

Eggplant Red Gravy with Anchovies

Ingredients

3 tablespoons olive oil
1 large onion, chopped
1 green bell pepper, seeded and cubed
3 cloves garlic, minced
1 pinch red pepper flakes (optional)
1/8 teaspoon dried oregano
1 bay leaf
4 cups peeled, cubed eggplant
1 (16 ounce) can crushed Italian tomatoes, with liquid
1/4 cup tomato paste (optional)
2 cups sliced fresh mushrooms
1 1/2 (2 ounce) cans anchovies with capers, mashed
salt and ground black pepper to taste
1 (16 ounce) package angel hair pasta
1/2 cup grated Parmesan cheese for topping

Directions

Heat the oil in a heavy saucepan over medium heat. Add the onion, bell pepper, garlic, red pepper flakes, oregano, and bay leaf. Cook and stir until the onion is tender.

Stir in the eggplant, tomatoes (with liquid), tomato paste, mushrooms, and anchovies. Cover, and simmer over low heat until eggplant is tender, about 30 minutes. Stir frequently. When the eggplant is tender, remove the lid, and cook until most of the liquid from the tomatoes has boiled off. Season with salt and pepper to taste.

While the sauce is simmering, bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 4 minutes, or until tender. Drain, and stir in the eggplant gravy. Top with Parmesan cheese, and serve.

Sweet Pea and Noodle Salad

Ingredients

12 ounces rotelle pasta
1 (10 ounce) package frozen green peas
1 onion, chopped
1/2 cup mayonnaise
1 dash hot pepper sauce

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a mixing bowl, combine the pasta, peas, onions, mayonnaise and dash of hot sauce. Mix well and chill before serving.

Peppered Shrimp Alfredo

Ingredients

12 ounces penne pasta
1/4 cup butter
2 tablespoons extra-virgin olive oil
1 onion, diced
2 cloves garlic, minced
1 red bell pepper, diced
1/2 pound portobello mushrooms, diced
1 pound medium shrimp, peeled and deveined
1 (15 ounce) jar Alfredo sauce
1/2 cup grated Romano cheese
1/2 cup cream
1 teaspoon cayenne pepper, or more to taste
Salt and pepper to taste
1/4 cup chopped parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter together with the olive oil in a saucepan over medium heat. Stir in onion, and cook until softened and translucent, about 2 minutes. Stir in garlic, red pepper, and mushroom; cook over medium-high heat until soft, about 2 minutes more.

Stir in the shrimp, and cook until firm and pink, then pour in Alfredo sauce, Romano cheese, and cream; bring to a simmer stirring constantly until thickened, about 5 minutes. Season with cayenne, salt, and pepper to taste. Stir drained pasta into the sauce, and serve sprinkled with chopped parsley.

Four Cheese Baked Ziti

Ingredients

2 cups half-and-half
1/2 teaspoon dried basil
1/4 teaspoon crushed red pepper flakes
1 1/4 cups shredded provolone cheese
1 1/4 cups shredded mozzarella cheese
1 1/4 cups shredded Swiss cheese
2 tablespoons grated Parmesan cheese
2 egg yolks, beaten
8 ounces ziti pasta
salt to taste
ground black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter a 2 quart ovenproof casserole dish; set aside.

Cook pasta in a large pot of boiling salted water until al dente. Drain.

Meanwhile, bring half-and-half, basil, and crushed red pepper to a simmer in a heavy, large saucepan over medium high heat. Add cheeses 1 handful at a time, stirring constantly until cheeses are melted and smooth. Remove from heat, and stir in egg yolks. Season with salt and black pepper to taste. Mix in pasta. Spoon into prepared dish.

Bake until heated through, approximately 10 minutes. Serve hot.

Lemon-Basil Bow Ties

Ingredients

4 cups uncooked bow tie pasta
1 clove garlic, minced
1 teaspoon olive oil
1 tablespoon lemon juice
1 teaspoon grated lemon peel
1/2 teaspoon salt
1/4 teaspoon coarsely ground pepper
1/2 cup loosely packed fresh basil leaves, thinly sliced
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute garlic in oil for 1 minute. Stir in the lemon juice, lemon peel, salt and pepper. Drain pasta; add to skillet. Add basil; toss to coat. Cook and stir for 1-2 minutes or until basil is wilted. Sprinkle with Parmesan cheese.

Spicy Vegetarian Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
2 teaspoons olive oil
2/3 cup diced red bell pepper
2/3 cup diced orange bell pepper
2/3 cup diced yellow bell pepper
2/3 cup diced green bell pepper
1 small yellow onion, diced
2 (14.5 ounce) cans diced tomatoes
1 (6 ounce) can tomato paste
1 1/2 cups water
1 dash crushed red pepper flakes
1/4 cup grated Parmesan cheese
1 (15 ounce) container ricotta cheese
1 (8 ounce) package shredded mozzarella cheese
4 eggs
1/4 teaspoon black pepper
1/4 teaspoon dried oregano, crushed
1/4 cup grated Parmesan cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Cook lasagna pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, rinse with cold water, and place on wax paper to cool.

Cook bell peppers and onion in olive oil in a large sauce pan until onions are translucent. Stir in diced tomatoes, tomato paste, water, and red pepper flakes. More red pepper flakes can be added if spicier sauce is preferred. Simmer for 30 minutes.

Preheat oven to 375 degrees F (190 degrees C). In a medium bowl, combine Parmesan cheese, ricotta cheese, mozzarella cheese, eggs, black pepper, and oregano.

Place a small amount of sauce in the bottom of a 9x13 inch baking dish. Reserve 1/2 cup of the sauce. Place three lasagna noodles lengthwise in pan. Layer some of the cheese mixture and the vegetable sauce on top of noodles. Repeat layering with remaining ingredients, ending with noodles. Spread reserved sauce over top of noodles. Sprinkle with grated Parmesan cheese, if desired.

Cover dish with foil, and bake for 40 minutes or until bubbly. Remove foil during last 10 minutes of baking.

Creamy Blush Sauce with Turkey and Penne

Ingredients

4 turkey thighs, skin removed
1 (25.75 ounce) jar Prego®
Chunky Garden Mushroom &
Green Pepper Italian Sauce
1/2 teaspoon crushed red pepper
1/2 cup half-and-half
Hot cooked penne pasta
Grated Parmesan cheese

Directions

Place the turkey into a 3 1/2- to 5-quart slow cooker. Pour the sauce over the turkey and sprinkle with the red pepper.

Cover and cook on LOW for 7 to 8 hours* or until the turkey is cooked through. Remove the turkey from the cooker to a cutting board. Let stand for 10 minutes. Remove the turkey meat from the bones.

Stir the turkey meat and the half-and-half into the cooker. Spoon the turkey mixture over the pasta. Sprinkle with the cheese.

Chicken Penne with Asparagus, Sun-dried

Ingredients

1 (12 ounce) package uncooked penne pasta
2 tablespoons olive oil
2 cups cooked, shredded chicken
salt and black pepper to taste
1 pinch garlic salt, or to taste
2 tablespoons minced garlic
1 small onion, diced
1 bunch fresh asparagus, trimmed and cut into 2-inch pieces
3 ounces chopped sun-dried tomatoes (not oil-packed)
2/3 cup reduced-sodium beef broth
1 (14 ounce) can artichoke hearts, drained and quartered
2 tablespoons butter
1 tablespoon grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the penne pasta uncovered in the boiling water, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain, set aside, and keep warm.

Heat the olive oil in a large skillet over medium-high heat; add the chicken to the skillet and season with salt, pepper, and garlic salt. Cook and stir for about 2 minutes; remove the chicken and set aside. Cook and the garlic and onion in the oil remaining in the skillet until the onion becomes translucent, about 3 minutes. Stir in the asparagus, sun-dried tomatoes, and beef broth; reduce heat to medium-low. Cook until the asparagus is bright green and starting to become tender, about 5 minutes. Return the chicken to the skillet and stir in the artichoke hearts. Cook and stir until hot, about 3 minutes.

Gently fold the pasta into the chicken and vegetables, cover the skillet, and turn off the heat. Allow the mixture to sit until the pasta has absorbed any excess broth, about 5 minutes. Mix butter into the pasta mixture until butter melts and coats the pasta; sprinkle with Parmesan cheese to serve.

Scim's Fettucine Alfredo with Shrimp

Ingredients

1/2 cup butter
1 pint heavy cream
1/2 pound fresh mushrooms,
sliced
15 medium shrimp - peeled,
deveined and cooked
3/4 cup grated Parmesan cheese
8 ounces dry fettuccine pasta

Directions

In large saucepan, over low heat, combine butter and cream, stirring occasionally until butter is melted. Add mushrooms, cooked shrimp and Parmesan, stir and cover and simmer 15 minutes, or until sauce begins to thicken.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss sauce with hot pasta and serve.

Restaurant Style Mac and Cheese

Ingredients

1 1/2 cups macaroni
6 ounces processed cheese,
shredded
1/2 cup shredded Cheddar
cheese
2 tablespoons heavy cream
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix into pasta, Cheddar cheese, processed cheese and cream. Sprinkle with salt.

Johnny Marzzetti with Ground Venison

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon canola oil
1 pound ground venison
1 onion, chopped
1 green bell pepper, chopped
1 (6 ounce) can tomato paste
1 (16 ounce) can diced tomatoes
3/4 cup water
1 teaspoon salt
1 teaspoon garlic powder
1/4 teaspoon pepper
1 (16 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a glass 9x13 inch baking dish with cooking spray. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat canola oil in a large skillet over medium-high heat until it begins to smoke. Add venison and cook, stirring to break apart, until browned and cooked. Drain off any excess oil, then stir in onion and green pepper. Cook for a few minutes until the onion softens, then stir in tomato paste, diced tomatoes, and water until combined. Season with salt, garlic powder, and pepper. Stir together drained macaroni and tomato sauce and pour into prepared baking dish.

Bake in preheated oven for 45 minutes, then sprinkle evenly with shredded Cheddar cheese, and continue baking until the cheese is bubbly and browned, about 15 minutes.

Pasta Melanzana

Ingredients

3/4 cup bow tie (farfalle) pasta
1 medium eggplant, peeled and cubed
4 tablespoons olive oil
4 cloves garlic, finely chopped
1 tablespoon butter
3 cups fresh spinach, chopped
3 tablespoons fresh lemon juice
salt and pepper
3/4 cup grated Parmesan cheese, divided
cracked black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Keep warm.

Meanwhile, heat the olive oil and butter in a skillet over medium heat. Add the garlic; cook and stir until softened. Mix in the eggplant. Let the eggplant cook for 5 minutes without stirring. Then stir and cook until tender, about 5 more minutes.

Mix in the spinach and season with salt, and pepper. Cook, stirring occasionally, for 3 minutes. Stir in the drained pasta and lemon juice along with 1/2 cup Parmesan cheese. Transfer to a serving dish and top with remaining cheese and cracked black pepper.

Cloggers' Delight Salad

Ingredients

1 (3 ounce) package ramen noodle
pasta, crushed
8 ounces cabbage, shredded
4 ounces slivered almonds
1/4 cup sunflower seeds
2 green onions, sliced
1/2 cup vegetable oil
1/3 cup cider vinegar
1/4 cup white sugar

Directions

In large bowl, combine noodles, shredded cabbage, almonds, sunflower seeds and green onion. In small bowl, combine oil, vinegar and sugar. Toss dressing with salad just before serving.

Chicken Broccoli Shells

Ingredients

1 (16 ounce) jar Alfredo sauce
2 cups frozen chopped broccoli,
thawed
2 cups diced cooked chicken
1 cup shredded Cheddar cheese
1/4 cup shredded Parmesan
cheese
21 jumbo pasta shells, cooked
and drained

Directions

In a large bowl, combine the Alfredo sauce, broccoli, chicken and cheeses. Spoon into pasta shells. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 30-35 minutes or until heated through.

Salmon and Prawn Spaghetti

Ingredients

2 (4 ounce) salmon fillets
2 tablespoons chopped fresh tarragon
1 dash red wine
4 tiger prawns, peeled and deveined
1 (8 ounce) package uncooked spaghetti
8 spears asparagus, trimmed and cut into 1 inch pieces
1 tablespoon vegetable oil
1/2 cup sliced fresh mushrooms
1/4 cup chopped onion
2 cloves garlic, minced
1/2 cup red wine
1/4 cup whipping cream
2 tablespoons grated Parmesan cheese

Directions

Preheat the oven to 400 degrees F (200 degrees C). Place the salmon into a baking dish, and season with the tarragon and a dash of red wine. Cover with a lid or aluminum foil.

Bake the salmon for about 5 minutes, then remove the lid, and add the prawns to the dish. Cover, and return to the oven. Cook for 10 minutes, or until salmon flakes with a fork, and prawns are pink.

Meanwhile bring a large pot of lightly salted water to a boil. Add the spaghetti, and cook for 7 minutes, or until tender. After the first 2 minutes, add the asparagus spears they will be done at the same time.

As you wait for the pasta, heat the oil in a large skillet over medium-high heat. Add the onion and mushrooms; cook and stir for a few minutes, then add the garlic. Cook until garlic is fragrant, then add the wine. Cook and stir to remove any bits stuck to the pan, then reduce the heat to low and stir in the cream.

Drain the spaghetti and asparagus, and mix into the skillet with the cream sauce. Flake the salmon and mix it in too. Pour onto a serving dish, and place the prawns on top. Garnish with grated Parmesan cheese, and serve.

Seashell Supper

Ingredients

1 (16 ounce) package seashell pasta
1 pound sliced bacon, diced
1 small onion, chopped
2 (14.5 ounce) cans diced tomatoes, drained
1 (10 ounce) can tomato sauce
2 1/2 cups water

Directions

Bring a large pot of lightly salted water to a boil. Add the seashells, and cook until tender, about 8 minutes. Drain.

Place bacon in a large deep skillet over medium-high heat. Cook until evenly browned, stirring occasionally. Drain off most of the fat, and add the onion to the skillet. Cook and stir until transparent. Stir in the diced tomatoes, tomato sauce and water, and bring to a boil. Reduce heat to low, and simmer for about 10 minutes, or until the sauce has thickened to your liking. Serve sauce over pasta.

Deep-Dish Spaghetti Pizza

Ingredients

8 ounces spaghetti, cooked and drained
2 slices shredded mozzarella cheese
2 eggs, slightly beaten
1 teaspoon salt
1/4 teaspoon ground black pepper
1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce

Directions

Preheat oven to 375 degrees F. Combine spaghetti, eggs, 1/2 cup cheese, salt and pepper in large bowl. Evenly spread into greased 13 x 9-inch baking dish. Evenly top with Pasta Sauce, then remaining cheese.

Bake 35 minutes or until bubbling. Let stand 5 minutes before serving.

Cabbage-Tomato Pasta Toss

Ingredients

2 medium tomatoes, peeled and diced
2 tablespoons red wine vinegar
1 teaspoon dried basil
1/2 cup minced fresh parsley
8 ounces bow tie pasta, uncooked
2 cups shredded cabbage
1 1/2 cups soft bread crumbs
1/2 cup slivered almonds
2 cloves garlic cloves, minced
1/4 cup olive oil
1/4 cup butter

Directions

In a bowl, combine the tomatoes, vinegar, basil and parsley; set aside. Cook pasta according to package directions, adding the cabbage during the last 2 minutes.

Meanwhile, in a skillet, saute bread crumbs, almonds and garlic in oil and butter for 6 minutes or until golden brown.

Drain pasta and cabbage; place in a large bowl. Add tomato and crumb mixtures; toss and serve immediately.

Tuna Noodle Stew

Ingredients

1 (8 ounce) package egg noodles
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed
cream of celery soup
1 cup frozen green peas
1/2 cup chopped red bell pepper
1 onion, diced
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain leaving about a 1/2 cup of water in the pot.

To the pot of pasta, add tuna, celery soup, peas, red bell pepper, onion, and salt and pepper to taste.

Simmer until hot. If needed, add more water or milk.

Greek Orzo Salad

Ingredients

1 cup uncooked orzo pasta
2 cups frozen corn, thawed
1/2 cup chopped sweet red pepper
1/2 cup grape or cherry tomatoes
1/2 cup pitted Greek olives, halved
1/4 cup chopped sweet onion
1/4 cup minced fresh basil
2 tablespoons minced fresh parsley
3 tablespoons olive oil
2 tablespoons balsamic vinegar
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large serving bowl; add the corn, red pepper, tomatoes, olives, onion, basil and parsley. In a jar with a tight-fitting lid, combine the oil, vinegar, salt and pepper; shake well. Pour over salad and toss to coat. Yield: 8 servings.

Penne with Pancetta and Mushrooms

Ingredients

1 (12 ounce) package penne pasta
1 (3 ounce) package pancetta
bacon, diced
2 tablespoons butter
1 (10 ounce) package sliced
mushrooms
1 tablespoon minced garlic
1/2 cup heavy cream
1/4 teaspoon Italian seasoning
1/4 cup grated Parmesan cheese,
or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Meanwhile, cook pancetta in a large skillet over medium heat until browned but not crispy, about 5 minutes. Drain on a paper towel-lined plate and set aside.

Pour pancetta grease out of the skillet, and add butter. Increase heat to medium-high and stir in sliced mushrooms. Cook and stir until the mushrooms have softened and released their liquid. Add the minced garlic, and cook 2 more minutes. Reduce heat to medium-low, then stir in cream and Italian seasoning. Simmer until the sauce has thickened slightly.

To serve, toss the cooked penne with the sauce, and sprinkle with Parmesan cheese.

Meatball Soup

Ingredients

2 quarts water
20 small meatballs
2 (8 ounce) cans tomato sauce
2 cubes beef bouillon cube
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon dried thyme
salt to taste
ground black pepper to taste
2 stalks celery, sliced
2 carrots, sliced
1 clove garlic, minced
1 cup elbow macaroni

Directions

Bring water to a boil in a large saucepan. Add meatballs, tomato sauce, bouillon, oregano, basil, thyme, salt and pepper to taste, celery, carrots, and garlic, and simmer for 30 minutes.

Add macaroni and cook until pasta is done. Top with parmesan cheese to serve.

Kielbasa with Pasta

Ingredients

1 pound smoked kielbasa
sausage, cut into 1/4 inch slices
1/2 cup chopped green pepper
1/4 cup chopped onion
1/2 teaspoon minced garlic
2 tablespoons vegetable oil
2 (14.5 ounce) cans stewed
tomatoes
1 (9 ounce) package refrigerated
angel hair pasta
1/2 cup grated Parmesan cheese
2 tablespoons butter, melted

Directions

In a large skillet, saute the kielbasa, green pepper, onion and garlic in oil until sausage is lightly browned. Stir in tomatoes. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes.

Meanwhile, cook pasta according to package directions; drain. Stir in Parmesan cheese and butter. Serve with kielbasa mixture.

Pasta and Garlic

Ingredients

1 1/2 pounds pasta
1/4 cup olive oil
1 clove crushed garlic
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

In a large pot of salted water boil pasta until al dente. Drain well.

In a small saucepan heat oil slightly, add garlic. Saute garlic until it is lightly browned. Be careful not to burn garlic.

Combine pasta and garlic, salt and pepper to taste. Top with Parmesan or Romano cheese and serve.

15-Minute Chicken Margherita

Ingredients

4 fully-cooked breaded chicken cutlets*
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce
1/2 cup shredded mozzarella cheese
8 ounces bow tie pasta, cooked and drained

Directions

Preheat oven to 375 degrees F.

Arrange chicken in 9x13 inch baking dish. Pour sauce over chicken, then sprinkle with cheese. Bake 15 minutes or until heated through. Serve over hot bow ties.

Easy Peanut Pasta Twists

Ingredients

1 cup JIFB® Creamy Peanut Butter
1/2 cup warm water
1/2 cup ketchup
1 tablespoon soy sauce
1 teaspoon garlic powder
1/2 tablespoon rice wine vinegar
1 pound uncooked pasta twists
1/2 cup chopped red bell pepper

Directions

In a medium bowl, combine JIFB®, water, ketchup, soy sauce, garlic powder, and vinegar. Whisk until smooth and well blended. Set aside.

Cook the pasta twists according to the package directions. Drain well. Put the drained pasta back in the pot it was cooked in and add the sauce.

Gently toss until the pasta twists are evenly coated. Serve and sprinkle with the red bell pepper. Enjoy!

Penne with Asparagus and Mushrooms

Ingredients

1/2 cup olive oil
2 cloves garlic, crushed
1 (10 ounce) package fresh mushrooms, sliced
1 bunch fresh asparagus, trimmed and chopped
1 (14.5 ounce) can pureed tomatoes
salt and pepper to taste
1 (16 ounce) package uncooked penne pasta
1 cup heavy cream

Directions

Heat the olive oil in a skillet over medium heat, and saute the garlic until lightly browned. Place mushrooms in the skillet, and cook 5 minutes. Mix in asparagus, and cook 5 minutes, or until tender. Stir in the tomatoes. Season with salt and pepper. Reduce heat to low, and simmer 20 minutes.

Bring a large pot of lightly salted water to a boil. Place penne pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Mix the heavy cream into the skillet, and continue cooking 10 minutes, until sauce is thickened. Serve over the cooked pasta.

Italian Meat Sauce II

Ingredients

4 tablespoons extra virgin olive oil, divided
1 white onion, diced
3 cloves garlic, crushed
2 (28 ounce) cans crushed tomatoes
2 (28 ounce) cans whole peeled tomatoes
3/4 cup chopped Italian flat leaf parsley, divided
2 teaspoons garlic powder, divided
1 pound ground beef chuck
1 cup bread crumbs
1 egg
3 tablespoons milk
salt and pepper to taste
1/2 pound hot Italian sausage
1/2 pound mild Italian sausage
1/2 pound pork neck bones
1/4 cup red wine (optional)

Directions

Heat 2 tablespoons olive oil in a large saucepan over medium heat. Saute onion and garlic until onion is soft and translucent. Pour in crushed tomatoes and whole tomatoes. As you are adding the whole tomatoes, let them slowly slide through your fingers and crush them coarsely on the way into the pot. Season with 1/4 cup of the parsley and 1 teaspoon garlic powder. Cover, and reduce heat to low.

In a large bowl, mix the ground beef chuck, breadcrumbs, 1 teaspoon garlic powder, 1/8 cup parsley, egg, milk, and salt and pepper to taste. Mix ingredients with your hands until well blended. Form into small, golf ball-size meatballs. Slice all of the sausage links but one hot and one mild link into 1/2 inch chunks.

Heat 2 tablespoons in a large skillet over medium heat. The oil should be slightly smoking. Slice open the remaining links of hot and mild sausage, and crumble into the pan. Saute, continually breaking up the pieces, until they are all golden brown. Transfer to the sauce. Brown the meatballs, chopped sausage links, and pork bones on all sides until they are a deep golden brown. You may need to do this in stages, and continually transfer into the sauce when browned. Drain excess fat.

Pour the red wine into the skillet and deglaze all of the brown chunks on the bottom of the pan. Let the wine reduce to about half, then transfer into the sauce. Frequently stir, and season with salt and pepper to taste for about another hour after the last meat has been transferred into the pan. Finish by stirring the remaining fresh parsley into the sauce. Spoon sauce over your favorite pasta and serve the meat on a separate plate.

Greek Orzo and Broccoli

Ingredients

3/4 cup uncooked orzo pasta
2 cups fresh broccoli florets
1/3 cup pitted Greek olives
1/4 cup crumbled feta cheese
1/4 cup grated Parmesan cheese
2 tablespoons minced fresh basil
4 1/2 teaspoons toasted slivered almonds
1 tablespoon olive oil
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon pepper

Directions

In a large saucepan, cook pasta in boiling water for 7 minutes. Add broccoli and cook 2-3 minutes longer or until pasta is tender; drain. Meanwhile, in a small bowl, combine the olives, feta cheese, Parmesan cheese and basil.

In a small nonstick skillet, saute almonds in oil for about 1 minute. Stir in red pepper flakes and pepper; cook and stir 1 minute longer. Pour over pasta mixture; toss to coat. Stir in olive mixture; toss to coat.

Turkey Bolognese Sauce

Ingredients

2 pounds ground turkey
2 onions, minced
4 cloves garlic, minced
3/4 cup grated carrots
1 1/2 teaspoons dried basil
2 tablespoons minced jalapeno peppers
1 cup milk
1 1/2 cups white wine
2 (28 ounce) cans whole peeled tomatoes
1 tablespoon tomato paste
1 pound spaghetti
1/2 cup grated Parmesan cheese

Directions

In large saucepan over medium heat, cook turkey, onion, garlic, carrot, basil and jalapeno until turkey is brown. Pour in milk, reduce heat to low, and simmer until reduced by one-third. Stir in wine and reduce again. Pour in tomatoes and tomato paste and simmer 3 hours more.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with tomato sauce and top with Parmesan. Serve.

Zucchini Linguine

Ingredients

1 (8 ounce) package linguine
pasta
1 tablespoon olive oil
2 cloves garlic, minced
3 zucchini, shredded
1/4 cup shredded Cheddar
cheese
1/4 cup plain nonfat yogurt
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat oil in a large skillet over medium heat. Saute garlic until it starts to brown. Stir in a handful of grated zucchini; cook for 1 minute and then add the rest of the zucchini. Cook for 3 minutes.

Toss pasta with zucchini, cheese and yogurt. Season with salt and pepper. Mix well and serve.

Chicken Ranch Pasta Salad

Ingredients

3 TysonB® Grilled & ReadyB,ŷ
Fully Cooked Grilled Breast Fillets
2 cups penne pasta, cooked,
drained and cooled
1 medium zucchini, chopped
1 medium yellow squash,
chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1/4 cup Parmesan cheese, freshly
grated
3/4 cup ranch-style salad dressing

Directions

Cook chicken according to package directions. Cut into cubes.

Toss chicken, pasta, zucchini, squash and peppers together in large bowl.

Combine cheese and dressing in small bowl. Pour over chicken and pasta mixture. Toss to coat. Chill before serving.

Bacon 'N' Veggie Pasta

Ingredients

2 (14.5 ounce) cans stewed tomatoes
2 cups broccoli florets
2 medium carrots, thinly sliced
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1/2 teaspoon dried oregano
1/4 teaspoon dried basil
4 bacon strips, diced
1/2 pound fresh mushrooms, sliced
1/3 cup chopped green pepper
1/4 cup chopped onion
2 garlic cloves, minced
16 ounces uncooked medium shell pasta
1/4 cup shredded Parmesan cheese

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until broccoli and carrots are tender.

In a skillet, cook bacon over medium heat until crisp. Remove to paper towels; drain, reserving 1 tablespoon drippings. In the drippings, saute the mushrooms, green pepper, onion and garlic until tender; add to tomato mixture and heat through. Meanwhile, cook the pasta according to package directions. Drain and place in a serving bowl; top with vegetable mixture. Sprinkle with bacon and Parmesan cheese.

Pasta with Tomato Cream Sauce

Ingredients

1 (28 ounce) jar tomato pasta sauce
1 cup half-and-half
2 cloves garlic, pressed
1/2 teaspoon salt
1/4 teaspoon black pepper
1/8 teaspoon ground nutmeg
1 tablespoon dried basil
1 (8 ounce) package angel hair pasta
1/8 cup freshly grated Parmesan cheese

Directions

In a large saucepan combine pasta sauce, half and half, garlic, salt, pepper, nutmeg and basil. Simmer over low heat for 45 to 50 minutes; do not boil.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss pasta with sauce and Parmesan cheese. Serve immediately.

Creamy Veggie Vermicelli

Ingredients

2 cups broccoli florets
2 cups fresh asparagus, cut into 1-inch pieces
1/4 cup butter or margarine
8 ounces uncooked vermicelli pasta
2 (3 ounce) packages cream cheese, cubed
1 cup milk
3/4 cup grated Parmesan cheese
1/4 teaspoon salt
1/4 teaspoon pepper
1 tablespoon grated lemon peel

Directions

In a large skillet, saute the broccoli and asparagus in butter for 8-10 minutes or until crisp-tender. Meanwhile, cook vermicelli according to package directions.

In a saucepan, cook and stir the cream cheese and milk over medium heat until smooth and blended. Add Parmesan cheese, salt and pepper; cook 2 minutes longer or until blended. Remove from the heat.

Stir lemon peel into the vegetables. Drain vermicelli; place in a serving bowl. Add vegetables and cheese sauce; toss to coat. Serve immediately.

Three Meat Cannelloni Bake

Ingredients

1 cup minced onion
1/2 cup minced celery
1/3 cup minced carrot
2 tablespoons olive oil
2 cloves garlic, minced
12 ounces ground veal
12 ounces ground pork
12 ounces lean ground beef
1/2 cup white wine
1 cup beef broth
2 teaspoons chopped fresh rosemary
1 teaspoon Italian seasoning
1 bay leaf
salt to taste
ground black pepper to taste
2 egg yolks
2 tablespoons butter
2 tablespoons all-purpose flour
1 cup milk
1/4 teaspoon freshly ground nutmeg
3/4 cup grated Parmesan cheese
1/4 cup chopped parsley
4 cups tomato sauce
1/2 cup heavy whipping cream
1 pound fresh pasta sheets

Directions

Heat the olive oil in a deep skillet. Add onion, celery, and carrot, and cook over moderate heat until softened. Add the garlic, and cook 1 minute. Add veal, pork, and beef. Cook, stirring occasionally, until meat is no longer pink. Add wine, and reduce for 1 minute. Stir in broth. Add herbs, bay leaf, and salt and pepper. Bring the mixture to a boil. Reduce heat, cover, and simmer for 15 minutes. Uncover, and reduce until almost dry. Discard bay leaf. Set aside to cool.

Meanwhile, melt the butter or margarine in a saucepan set over moderately low heat. Whisk in flour for approximately 2 minutes. Whisk in milk, grated nutmeg, and salt and pepper. Simmer, stirring occasionally, for 5 minutes or until thickened. Stir in parsley and 1/2 cup Parmesan cheese.

Transfer the cooled meat mixture to a large bowl. Mix in egg yolks. Mix in the cheese and parsley sauce. Set aside.

Combine the tomato sauce and cream, set aside.

Cut the pasta sheets crosswise into 5 inch lengths. In a pot of boiling salted water, cook the noodles a few at a time until al dente. This should take only a minute or two with fresh pasta. Transfer to a bowl of cold water. Spread the noodles in one layer on paper towels to drain.

Spoon 1/4 cup of the filling down the center of one noodle, and roll the noodle to enclose the filling. Transfer the cannelloni, seam side down, to a well buttered gratin dish. Repeat with the remaining noodles and filling, arranging in single layer. Ladle the tomato sauce over the cannelloni, and sprinkle with the remaining Parmesan cheese.

Bake at 400 degrees F (205 degrees C) for 10 minutes, or until bubbling. Run under the broiler about 4 inches from the heat for 2 minutes, or until golden.

Rapid Ragu® Chili

Ingredients

1 1/2 pounds lean ground beef
1 medium onion, chopped
2 tablespoons chili powder
1 (19 ounce) can kidney beans,
rinsed and drained
1 (26 ounce) jar Ragu® Old World
Style® Pasta Sauce
1 cup shredded Cheddar cheese

Directions

Brown ground beef with onion and chili powder in 12-inch skillet over medium-high heat, stirring occasionally. Stir in beans and Pasta Sauce.

Bring to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 20 minutes. Top with cheese. Serve, if desired, over hot cooked rice or with tortilla chips.

Italian Sausage Delight!

Ingredients

6 (3.5 ounce) links hot Italian sausage
1 large onion, chopped
1 red bell peppers, seeded and diced
1 green bell pepper, seeded and diced
1 (4 ounce) can mushrooms, drained
1 (16 ounce) package penne pasta
1/2 cup Italian salad dressing
1/4 cup grated Parmesan cheese for topping

Directions

Bring a large pot of water to a boil. Add penne pasta, and cook until tender, about 10 minutes. Drain.

Place the Italian sausage links in a small skillet over medium heat. Cook, turning occasionally until firm and cooked through.

In a separate larger skillet, combine the red and green bell peppers, mushrooms, and Italian dressing. Cook and stir until the vegetables are tender, about 5 minutes. Slice the Italian sausages into rounds, and stir into the vegetables. Continue to cook and stir for another 5 minutes.

To serve, place servings of pasta onto plates. Top with the sausage and vegetable mixture. Sprinkle liberally with Parmesan cheese.

Linguine with Cajun-Spiced Shrimp and Corn

Ingredients

1 (16 ounce) package linguine pasta
1 pound peeled and deveined medium shrimp
1 tablespoon liquid shrimp and crab boil seasoning

1/2 cup butter
1 teaspoon minced garlic
1/3 cup diced red onion
1/3 cup diced sweet red bell pepper
1/2 cup canned whole kernel corn, drained
1 1/2 tablespoons fresh lime juice
2 tablespoons chopped fresh cilantro
1 teaspoon dried oregano
1 teaspoon canned chipotle chile peppers in adobo sauce, finely chopped
1 teaspoon sea salt
1/2 cup half-and-half

Directions

Bring a large pot of lightly salted water to a boil. Add linguine and cook until al dente, 8 to 10 minutes; drain.

Place shrimp and crab boil into a large saucepan. Fill with water to 1 inch above the shrimp, and bring to a boil over high heat. Boil for 3 minutes until shrimp turn pink, then drain.

Meanwhile, melt butter in a large skillet over medium-high heat. Stir in garlic, and red onion, cook until the onion softens and turns translucent, about 4 minutes. Stir in bell pepper, corn, lime juice, cilantro, oregano, chipotle pepper, and salt. Stir in the half-and-half, and bring to a simmer. Once the mixture is simmering, stir in shrimp, and toss with the drained pasta.

Kielbasa and Bow Ties

Ingredients

3 tablespoons olive oil
1 onion, chopped
2 cloves garlic, minced
1 pound kielbasa
2 (14.5 ounce) cans peeled and diced tomatoes
1 (8 ounce) can tomato sauce
salt and pepper to taste
1 (8 ounce) package tri-colored farfalle (bow tie) pasta
1/4 cup grated Parmesan cheese, or to taste

Directions

Heat the oil in a large saucepan over medium high heat. Stir in the onion and garlic and saute for 5 minutes, or until tender. Then stir in the kielbasa and saute for 5 more minutes.

Pour in the tomatoes, tomato sauce, salt and pepper to taste and the pasta. Mix all together well, making sure the mixture is wet enough to cook the pasta. If necessary, mix in some water.

Cover, reduce heat to low and simmer for 20 minutes, or until the pasta is tender.

Stephanie's Best Casserole

Ingredients

1 (16 ounce) package rigatoni pasta
1 tablespoon olive oil
3 boneless skinless chicken breast halves, chopped
salt and pepper to taste
1 (26 ounce) jar spaghetti sauce with mushrooms
2 cups broccoli rabe, trimmed and chopped
1 (8 ounce) package shredded mozzarella cheese
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil, and cook rigatoni pasta for 8 to 10 minutes, until al dente. Drain, and set aside.

Heat the olive oil in a skillet over medium heat. Season the chicken with salt and pepper, and cook in the skillet 20 minutes, or until no longer pink and juices run clear.

Preheat oven to 350 degrees F (175 degrees C). Lightly butter a 10 inch casserole dish.

In the prepared casserole dish, mix the cooked pasta, cooked chicken, spaghetti sauce, broccoli rabe, and mozzarella cheese. Top with Cheddar cheese.

Bake 25 minutes in the preheated oven, until bubbly and lightly brown.

Penne, Tomato, and Mozzarella Salad

Ingredients

1 (12 ounce) package penne pasta
1/4 cup olive oil
1 bunch green onions, chopped
1 clove garlic, minced
1 cup quartered cherry tomatoes
salt and pepper to taste
5 ounces mozzarella cheese,
diced
1/2 cup grated Parmesan cheese
4 ounces fresh basil
12 large black olives, halved

Directions

Cook pasta in a large pot of boiling salted water as directed on package, until just tender. Drain, and set aside.

Heat olive oil in a small saucepan. Add green onions and cook, stirring occasionally, 2 or 3 minutes. Stir in garlic, and cook for 2 minutes. Add pasta, tomatoes, salt, and pepper. Cook over low heat to warm through. Stir in mozzarella and Parmesan cheese. Coarsely tear basil leaves in halves or thirds; add to pasta with olives, and serve immediately.

Spinach and Black Bean Pasta

Ingredients

1 (16 ounce) package whole wheat rotini pasta
1 1/2 cups vegetable broth
2 1/2 cups chopped fresh spinach
1/2 cup chopped red onion
1 clove garlic, chopped
1/2 teaspoon cayenne pepper
salt and pepper to taste
1 (15 ounce) can black beans, drained and rinsed
1 cup frozen chopped broccoli
1 cup diced tomatoes
2 ounces freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add rotini, and cook for 8 to 10 minutes, or until al dente; drain.

In a large saucepan over medium heat, bring the vegetable broth to a boil. Reduce heat, and mix in spinach, onion, garlic, cayenne pepper, salt, and pepper. Stir in the black beans and broccoli. Continue to cook and stir 5 to 10 minutes.

Stir the tomatoes into the saucepan, and continue cooking 10 minutes, or until all vegetables are tender. Serve over the cooked pasta. Garnish with Parmesan cheese.

Lyndee's Chicken Penne Pasta

Ingredients

4 skinless, boneless chicken breast halves - cut into 1 inch cubes
2 tablespoons olive oil
2 cloves garlic, minced
1/4 teaspoon paprika
1 onion, chopped
1 (28 ounce) can diced tomatoes with juice
1 small yellow squash, sliced
1 small zucchini, sliced
3 carrots, diced
8 ounces fresh mushrooms, sliced
salt to taste
ground black pepper to taste
8 ounces penne pasta
2 tablespoons grated Parmesan cheese

Directions

Cook pasta in boiling salted water until al dente. Drain.

Saute garlic and onions in olive oil till onions are soft. Over high heat, quickly saute cut up chicken. Sprinkle with paprika, and cook until chicken is nicely browned.

Transfer sauteed mixture to a Dutch oven, and add vegetables and tomatoes. Simmer till vegetables are tender. Season with salt and pepper to taste.

Add pasta to Dutch oven, and stir into sauce. Serve with grated parmesan cheese if desired.

Middle Eastern Pasta With Yogurt and Pine Nuts

Ingredients

1 (16 ounce) package spaghetti or penne pasta
2 tablespoons corn oil
8 ounces ground beef or ground lean lamb
2/3 cup pine nuts or slivered almonds
salt and pepper to taste
1 clove garlic
1 (16 ounce) container plain yogurt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat the corn oil in a large skillet over medium-high heat. Stir in the beef and cook until well browned, stirring frequently to break apart, about 7 minutes. Add the pine nuts, and cook for another minute until dark brown. Season to taste with salt and pepper, then remove from the heat, and drain off excess fat.

In a large bowl, crush the garlic into a smooth paste. Whisk the yogurt with the garlic until creamy and smooth. Once the pasta has been cooked and drained, place into a serving dish, and pour the yogurt over it. Top with the cooked meat and nuts while it is still hot.

Vegetable Lo Mein Delight

Ingredients

8 ounces angel hair pasta
3/4 cup chicken broth
1/4 cup soy sauce
1 tablespoon cornstarch
2 tablespoons canola oil
1 3/4 cups chopped celery
1 3/4 cups sliced fresh mushrooms
1 3/4 cups sliced red bell peppers
1/2 cup sliced onion
2 cups bean sprouts
2 cups snow peas
1 cup chow mein noodles

Directions

Bring a pot of lightly salted water to a boil. Add angel hair pasta and cook for 3 to 5 minutes or until al dente; drain.

In a small bowl, whisk together the chicken broth, soy sauce, and cornstarch.

Heat the oil in a wok over medium-high heat. Stir in the celery, mushrooms, peppers, and onion, and cook about 3 minutes. Add the broth mixture, bean sprouts, and snow peas. Continue to cook and stir about 5 minutes, until vegetables are tender but crisp.

In a large bowl, toss together the cooked pasta and the vegetable mixture. Top with chow mein noodles to serve.

Kahala's Shrimp and Broccoli Toss

Ingredients

1 bunch broccoli florets
1 (16 ounce) package uncooked
angel hair pasta
1/4 cup margarine
2 tablespoons olive oil
1/2 medium chopped onion
2 tablespoons minced garlic
1 pound small frozen shrimp,
thawed
1/2 teaspoon salt
1/2 teaspoon freshly ground black
pepper
1/4 cup shredded mozzarella
cheese

Directions

Bring a pot of water to a boil, and cook the broccoli 5 minutes, just until tender. Drain, and set aside.

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, cook for 4 minutes, until al dente, and drain.

Heat the margarine and olive oil in a skillet, and cook the onion and garlic until tender. Mix in broccoli and shrimp, and cook until heated through. Toss with the cooked pasta, season with salt and pepper, and top with cheese to serve.

Chicken, Sausage and Zucchini Pasta

Ingredients

1 (16 ounce) package rotini pasta
4 (3.5 ounce) links Italian sausages, sliced
2 skinless, boneless chicken breast halves, cubed
1 onion, chopped
1 clove garlic, minced
1 green bell pepper, diced
1 teaspoon Italian seasoning
salt to taste
ground black pepper to taste
1 (14.5 ounce) can diced tomatoes
1 3/4 cups spaghetti sauce
1 (4.5 ounce) can sliced mushrooms
3 zucchinis, thickly sliced

Directions

In a large pot with boiling salted water cook rotini pasta until al dente. Drain.

Meanwhile, in a large Dutch oven cook sliced Italian sausage until brown. Add cubed chicken and cook until no pink remains in either meat. Add onion, garlic, green bell pepper, Italian seasoning, salt and ground black pepper and stir together. Cover and simmer until vegetables are tender. Stir in tomatoes, spaghetti sauce, mushrooms, and zucchini. Simmer until zucchini is tender yet crisp.

Toss cooked pasta with sauce. Serve warm.

Lena's Pasta Fazul

Ingredients

4 tablespoons olive oil
4 cloves garlic, minced
1 onion, chopped
2 carrots, chopped
1/4 cup chopped parsley
2 teaspoons dried basil
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper flakes
3 cups whole peeled tomatoes, sliced
2 cups drained canned cannellini beans
1 pound uncooked pasta
2 tablespoons olive oil
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Heat 2 tablespoons olive oil until hot in a large skillet over medium heat. Add garlic, onion, carrot, parsley, basil, oregano and red pepper. Saute until onions become tender.

Stir in the tomatoes plus 1/2 cup of their can juices. Season to taste with salt and pepper. Reduce heat to medium-low. Cover and stir frequently for 10 minutes or until the carrots are tender. Stir in the cannellini beans, cover and simmer for 20 minutes.

Cook pasta in 4 quarts of boiling salted water until al dente. Drain and toss pasta with 2 tablespoons olive oil and Parmesan cheese. Add pasta to cannellini bean mixture and toss to combine. Serve immediately.

Love Soup Mix in a Jar

Ingredients

1/3 cup beef bouillon granules
1/4 cup dried minced onion
1/2 cup dried split peas
1/2 cup uncooked twist macaroni
1/4 cup barley
1/2 cup dry lentils
1/3 cup long-grain white rice
1 cup uncooked tri-color spiral pasta

Directions

Use a canning funnel or any funnel that has about a 2-inch neck. This will make it easier to fill the jar with the ingredients. Be sure to use a wide-mouth, 1-quart canning jar.

Layer ingredients in the order given: bouillon, onion flakes, split peas, small shape pasta, barley, lentils, rice, and enough tricolor spiral pasta to fill jar.

Attach tag with cooking instructions: In large kettle, brown 1 pound ground beef or stew beef cut into bite-size pieces in a little olive oil. Remove tricolor pasta from top of jar and reserve. Add the rest of the jar contents to the kettle with 12 cups water. Let come to a boil and simmer 45 minutes. Add tricolor pasta and simmer 15 minutes more. Serve with your favorite bread or rolls and a tossed salad.

Tomato Chicken Parmesan

Ingredients

2 eggs, beaten
1 cup grated Parmesan cheese
7 ounces seasoned bread crumbs
6 skinless, boneless chicken breast halves
1 tablespoon vegetable oil
12 ounces pasta sauce
6 slices Monterey Jack cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour beaten eggs into a shallow dish or bowl. In another shallow dish or bowl, mix together the grated Parmesan cheese and bread crumbs. Dip chicken breasts into beaten egg, then into bread crumb mixture to coat.

In a large skillet, heat oil over medium high heat. Add coated chicken and saute for about 8 to 10 minutes each side, or until chicken is cooked through and juices run clear.

Pour tomato sauce into a lightly greased 9x13 inch baking dish. Add chicken, then place a slice of Monterey Jack cheese over each breast, and bake in the preheated oven for 20 minutes or until cheese is completely melted.

Creamy Pasta Primavera

Ingredients

4 ounces spaghetti
1/3 cup butter, divided
1/2 cup chopped green onions
1/4 cup sliced green bell pepper
1/4 cup sliced red bell peppers
1 (4 ounce) can mushrooms,
drained
3/4 cup milk
1 (8 ounce) package cream
cheese
2 cups diced cooked ham
1/3 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet, melt 1/4 cup of the butter. Saute green onions, green peppers, red peppers and mushrooms. Add cream cheese and milk and stir over low heat until cream cheese is melted. Stir in ham and parmesan cheese. Toss spaghetti with remaining butter. Combine with cream cheese mixture; toss lightly.

Fresh Tomato Shrimp Pasta

Ingredients

8 ounces dry fettuccine pasta
3 cloves garlic
1/2 sweet onion, cut into wedges
3 tablespoons fresh oregano leaves
4 tablespoons olive oil
4 medium tomatoes, chopped
3 tablespoons chopped fresh basil
salt and pepper to taste
1 cup spinach leaves
1 pound cooked shrimp - peeled and deveined
8 ounces fresh mozzarella cheese, diced

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook for 8 minutes, or until tender. Drain.

In the container of a food processor, combine the garlic, onion and oregano. Pulse until finely chopped. Heat the olive oil in a large skillet over medium heat. Add the onion mixture; cook and stir until fragrant and almost golden. Mix in the tomatoes, basil, salt and pepper. Simmer for about 5 minutes while the pasta is cooking, stirring occasionally.

Mix in spinach until it wilts, then just before the pasta is done, stir in the shrimp. Cook until heated through. Toss with pasta in a large serving bowl, and mix in mozzarella cheese.

White Beans with Rigatoni

Ingredients

8 ounces rigatoni or large tube pasta
1/2 cup chopped onion
1 clove garlic, minced
1 tablespoon olive oil
1 (8 ounce) package sliced fresh mushrooms
1 (15 ounce) can white kidney or cannellini beans, rinsed and drained
1 (14.5 ounce) can diced tomatoes, undrained
2 tablespoons minced fresh sage
1/2 teaspoon salt
1/4 teaspoon pepper
2 cups chopped kale
1/4 cup shredded Parmesan cheese

Directions

Cook pasta according to package directions. In a large saucepan, saute onion and garlic in oil until tender. Stir in the mushrooms; cook about 5 minutes longer or until mushrooms are almost tender.

Stir in the beans, tomatoes, sage, salt and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes. Stir in the kale. Return to boil. Cover and cook for 3-4 minutes or until kale is wilted and tender. Drain pasta; add to bean mixture and heat through. Sprinkle with Parmesan cheese.

Hearty Fettuccini Bolognese Sauce

Ingredients

1/4 cup extra virgin olive oil
2 onions, chopped
2 cups chopped celery
1 cup chopped carrots
2 cloves garlic, chopped
1/2 pound ground veal
1/2 pound chopped pork
3/4 pound mild Italian sausage
6 ounces pancetta bacon, diced
2 (14.5 ounce) cans whole peeled tomatoes, with liquid
1 (14.5 ounce) can chicken broth
1/2 cup whole milk
5 teaspoons chopped Italian flat leaf parsley
5 tablespoons chopped fresh basil
5 teaspoons chopped fresh thyme
salt and pepper to taste
1 pound fettuccini pasta
1 cup grated Parmesan cheese

Directions

Heat oil in a large, heavy pot over medium heat. Saute onions, celery, carrots and garlic until tender, about 10 minutes. Increase heat to high and add veal, pork, sausage and pancetta; cook until meats are evenly brown.

Stir in tomatoes, chicken broth, milk, parsley, basil and thyme. Reduce heat to medium-low and simmer, uncovered, for 2 1/2 hours; stir occasionally, breaking up tomatoes with spoon as you stir. Season with salt and pepper to taste.

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

Serve fettuccini topped with the sauce and Parmesan cheese.

Sesame Chicken Pasta Salad

Ingredients

1 (12 ounce) package radiatore pasta
1/4 cup sesame seeds
1/4 cup salad oil
3/4 cup soy sauce
1/2 cup white wine vinegar
3 1/2 tablespoons sugar
2 cups cubed, cooked chicken
1/2 cup chopped fresh parsley
1/2 cup coarsely chopped green onion
4 cups torn fresh spinach leaves

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat oil in a small skillet over medium-low heat. Stir in sesame seeds and cook until golden brown. Remove from heat. Stir in soy sauce, vinegar, and sugar. Pour dressing into a sealable container, and set aside.

In a large bowl, mix together pasta, cooked chicken, and 1 cup dressing (reserve remaining dressing). Cover salad, and refrigerate at least 6 hours.

Directly before serving, stir in parsley, green onions, and spinach. Toss with remaining dressing, if desired.

Spelt Noodles

Ingredients

1 cup white spelt flour
1 egg
1 tablespoon vegetable oil
3 tablespoons water as needed

Directions

(Preferred) Process all ingredients in a food processor until they form a ball that rides on the blades.

You can also let a bread machine knead the ingredients for about 5 minutes. (I've never tried this, but have heard it works well.)

Pasta can be rolled and cut in a regular (manual, hand-crank) pasta maker by passing it through repeatedly smaller (i.e., higher number) settings until nearly paper thin, and then run through the cutting blades. I am told it does not do so well in an automatic pasta maker.

Linguini with Vegetables

Ingredients

1 pound linguini pasta
3 tablespoons olive oil
1 small zucchini, thinly sliced
1 yellow squash, thinly sliced
2 carrots, sliced thin
1 red bell pepper, thinly sliced
1/2 onion, sliced
1 tablespoon salt-free herb and spice blend
4 cloves crushed garlic
1/4 cup white wine
1 tablespoon lemon juice

Directions

In a large pot with boiling salted water cook linguini pasta until al dente. Drain well.

Meanwhile, in a large skillet heat olive oil and add thinly sliced zucchini, squash, carrots, red bell pepper, onions, salt-free spice blend, and minced garlic. Cook on medium-high for five minutes, stirring frequently. Add white wine and lemon juice and continue cooking until vegetables are crisp-tender and liquid has reduced, about 5 to 10 minutes.

Toss cooked and drained pasta with sauteed vegetables and serve.

Garlic Chicken with Orzo Noodles

Ingredients

1 cup uncooked orzo pasta
2 tablespoons olive oil
2 cloves garlic
1/4 teaspoon crushed red pepper
2 skinless, boneless chicken
breast halves - cut into bite-size
pieces
salt to taste
1 tablespoon chopped fresh
parsley
2 cups fresh spinach leaves
grated Parmesan cheese for
topping

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the oil in a skillet over medium-high heat, and cook the garlic and red pepper 1 minute, until garlic is golden brown. Stir in chicken, season with salt, and cook 2 to 5 minutes, until lightly browned and juices run clear. Reduce heat to medium, and mix in the parsley and cooked orzo. Place spinach in the skillet. Continue cooking 5 minutes, stirring occasionally, until spinach is wilted. Serve topped with Parmesan cheese.

Chicken Parmesan Casserole

Ingredients

1 (16 ounce) package uncooked rotini pasta
1 pound skinless, boneless chicken breasts, cut into bite-size pieces
2 cups vegetable oil for frying
2 cups flour
4 eggs, beaten
2 cups Italian seasoned bread crumbs
2 tablespoons garlic powder
1 (16 ounce) package shredded mozzarella cheese, divided
1/2 cup grated Parmesan cheese
1 1/2 (32 ounce) jars marinara sauce
1/2 cup dry red wine (such as Sangiovese)
1/2 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the rotini, and return to a boil. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C), and preheat an oven to 350 degrees F (175 degrees C).

Place the flour, egg, and bread crumbs in 3 separate bowls. Mix the garlic powder into the bread crumbs. Working in batches, coat the chicken breast in the flour, then dip them in the egg, and finally coat with the bread crumbs. Carefully fry the coated chicken in the hot oil in small batches until golden brown and no longer pink in the center, 3 to 4 minutes. Drain the fried chicken over paper towels.

Combine cooked pasta, fried chicken, 1/2 package of mozzarella cheese, and 1/2 cup grated Parmesan cheese in a large bowl. Stir in the marinara sauce. Pour the red wine into the empty marinara sauce jar; cover and shake the jar, and empty the contents into the bowl of pasta. Stir to combine. Spread pasta mixture in a large casserole dish, and cover with aluminum foil.

Bake in the preheated oven for 30 minutes. Remove the aluminum foil and sprinkle with the remaining 1/2 package of mozzarella cheese and 1/2 cup of Parmesan cheese. Return to the oven, and continue baking until the cheese has melted, about 30 minutes. Remove from the oven, and allow to rest for 5 minutes before serving. Serve hot.

Pasta with Scallops, Zucchini, and Tomatoes

Ingredients

1 pound dry fettuccine pasta
1/4 cup olive oil
3 cloves garlic, minced
2 zucchinis, diced
1/2 teaspoon salt
1/2 teaspoon crushed red pepper flakes
1 cup chopped fresh basil
4 roma (plum) tomatoes, chopped
1 pound bay scallops
2 tablespoons grated Parmesan cheese

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

Meanwhile, in a large skillet heat oil, add garlic and cook until tender. Add the zucchini, salt, red pepper flakes, dried basil (if using) and saute for 10 minutes. Add chopped tomatoes, bay scallops, and fresh basil (if using) and simmer for 5 minutes, or until scallops are opaque.

Pour sauce over cooked pasta and serve with grated Parmesan cheese.

Corn 'n' Beef Pasta Bake

Ingredients

1 pound ground beef
1 medium onion, chopped
1 medium green or red bell pepper, chopped
2 garlic cloves, minced
2 cups frozen corn, thawed
1 (14.5 ounce) can diced tomatoes, undrained
1 1/2 cups uncooked bow tie pasta
1 cup buttermilk
1 (3 ounce) package cream cheese, cubed
1 teaspoon chili powder
salt and pepper to taste
1 cup shredded Monterey Jack cheese

Directions

In a large skillet, cook the beef, onion, green pepper and garlic over medium heat until meat is no longer pink; drain. Stir in the corn, tomatoes, pasta, buttermilk, cream cheese, chili powder, salt and pepper.

Transfer to a greased 2-1/2-qt. baking dish; sprinkle with cheese. Cover and bake at 375 degrees F for 40 minutes. Uncover; bake 25-30 minutes longer or until the pasta is tender.

Easy Mac 'n' Cheese

Ingredients

1 cup macaroni
1/2 cup process cheese sauce
2 frankfurters, sliced
1 teaspoon grated Parmesan
cheese
1 pinch dried oregano
4 buttery round crackers, crushed

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Heat cheese sauce in microwave, 1 minute. In 8 x 8 inch baking dish, combine cooked pasta, cheese sauce, sliced frankfurters, Parmesan and oregano. Top with crumbled crackers and bake 10 minutes.

Beef and Garden Vegetable Soup

Ingredients

2 tablespoons olive oil
2 pounds beef stew meat, cut into bite-size pieces
1 large onion, chopped
2 bay leaves
3 carrots, diced
4 small red potatoes, diced
2 quarts beef stock
1/2 pound fresh green beans, cut into 1-inch pieces
3 ears fresh corn, kernels cut from cob
1/2 cup frozen petite peas
1 zucchini, diced
1/2 head cabbage, chopped
2 (14.5 ounce) cans diced tomatoes
1 teaspoon Italian seasoning blend
1/4 teaspoon garlic powder
salt and ground black pepper to taste
1/3 cup uncooked orzo pasta

Directions

Heat the olive oil in a stock pot over medium-high heat; cook the beef in the hot oil until completely browned, 7 to 10 minutes. Add the onion and bay leaves, reduce heat to medium, cook until the onion is softened, 5 to 7 minutes. Use a wooden spoon to scrape any bits stuck to the bottom of the pot. Stir the carrots, potatoes, and beef stock into the mixture; bring to a simmer and cook until the vegetables are just barely tender, about 5 minutes.

Stir the green beans, corn, peas, zucchini, cabbage, tomatoes, Italian seasoning blend, garlic powder, salt, and pepper into the beef mixture. Cover the stock pot, reduce heat to medium-low, and simmer the soup until the beef is cooked through and the vegetables are tender, 45 to 50 minutes.

Stir the orzo pasta into the soup; replace the cover to the stock pot and continue cooking until the pasta is tender, about 5 minutes more.

Meat Filled Manicotti

Ingredients

1 (8 ounce) package manicotti pasta
1 pound lean ground beef
1 1/2 cups cottage cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 egg whites
1/2 teaspoon dried oregano
1 (32 ounce) jar spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and cool. Reserve.

Meanwhile, in a large skillet brown beef on medium heat. Drain and cool.

Preheat oven to 350 degrees F (175 degrees C).

Combine beef, cottage cheese, 1 cup mozzarella cheese, Parmesan cheese, egg whites and oregano. Mix well. Stuff shells with mixture.

Lightly grease a 9x13 inch baking dish. Pour enough spaghetti sauce in dish to cover the bottom. Place stuffed noodles in the dish. Cover with spaghetti sauce and top with the remaining 1 cup mozzarella cheese. Bake in preheated oven for 50 minutes.

Kathy's Delicious Italian Pasta Salad

Ingredients

1 (16 ounce) package dry penne pasta
12 ounces roasted red peppers
7 ounces black olives, chopped
1 small yellow onion, chopped
1 clove garlic, minced
16 ounces mozzarella cheese, cubed
5 roma (plum) tomatoes, chopped
1/4 pound Genoa salami, cut into strips
3/4 cup olive oil
1/2 cup balsamic vinegar
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain and rinse under cold running water until cool.

Mix together: red peppers, olives, onion, garlic, mozzarella cheese, tomatoes and salami.

Combine in large bowl, pasta and vegetable mixture. Pour in olive oil, balsamic vinegar and black pepper. Mix well together.

Tomato Soup III

Ingredients

1 (28 ounce) can tomato sauce
5 cups water
3 cubes vegetable bouillon
1 bay leaf
1 small onion, chopped
2 cloves garlic, minced
1 teaspoon Italian seasoning
1 1/2 teaspoons dried parsley
1 1/2 teaspoons sugar
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon hot red pepper sauce
2 stalks celery, sliced
2 carrots, peeled and sliced
1 small zucchini, chopped
1 cup frozen corn
1/2 cup uncooked ditalini pasta

Directions

In a large pot, mix the tomato sauce, water, vegetable bouillon, bay leaf, onion, garlic, Italian seasoning, parsley, sugar, salt, pepper, and hot red pepper sauce. Bring to a boil, reduce heat to low, and simmer at least 30 minutes.

Stir in the celery, carrots, zucchini, and corn. Cover, and continue to simmer 30 minutes.

Stir ditalini pasta into the pot, and continue cooking 10 minutes, or until pasta is al dente.

Southwest Chicken and Pasta

Ingredients

3 cups uncooked corkscrew-shaped pasta or tube-shaped pasta
2 cups broccoli flowerets, cut in 1 inch pieces
1 medium green or red pepper, chopped
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
3/4 cup Pace® Thick & Chunky Salsa OR Pace® Picante Sauce
1/4 cup milk
1 1/2 cups cubed cooked chicken
Grated Parmesan cheese

Directions

Cook pasta according to package directions. Add broccoli and pepper for last 4 minutes of cooking time. Drain.
Mix soup, milk, salsa, chicken and pasta mixture in same saucepot. Heat through. Top with cheese.

Black-Eyed Peas 'N' Pasta

Ingredients

1 cup chopped green pepper
1/2 cup chopped onion
1 jalapeno pepper, seeded and chopped*
3 garlic cloves, minced
1 tablespoon olive or canola oil
1 (28 ounce) can crushed tomatoes
1 (15.5 ounce) can black-eyed peas, rinsed and drained
1 tablespoon minced fresh cilantro
1 teaspoon cider vinegar
1 teaspoon sugar
1 teaspoon salt
1/8 teaspoon pepper
5 cups hot cooked bow tie pasta

Directions

In a large skillet, saute green pepper, onion, jalapeno and garlic in oil for 5 minutes or until tender. Add tomatoes; bring to a boil. Simmer, uncovered, for 10 minutes. Stir in peas, cilantro, vinegar, sugar, salt and pepper; simmer 10 minutes longer. Toss with pasta and serve immediately.

Fettuccini with Mushroom, Ham and Rose Sauce

Ingredients

1 pound dry fettuccine pasta
1/4 cup butter
1/2 cup finely diced onion
3 cloves garlic, minced
1 pound fresh sliced mushrooms
2 teaspoons dried oregano
2 teaspoons dried basil
2 teaspoons dried parsley
6 slices ham, chopped
1 1/2 cups heavy whipping cream
1 cup spaghetti sauce
1 teaspoon crushed red pepper
(optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saute pan, melt the butter over medium heat. Add the onion and garlic and cook until softened. Stir in the sliced mushrooms and the oregano, basil, and parsley. Cook, stirring occasionally, until the liquid from the mushrooms has evaporated. Add the ham pieces and cook for another 4 to 5 minutes.

Pour in the heavy cream and bring to a boil. Slowly stir in the spaghetti sauce and crushed red pepper blending it into the cream. Cook, stirring occasionally, until the sauce has reduced by a third and is thick.

Place fettuccini on plates and ladle even portions of sauce over top.

Farfalle with Marinated Grilled Chicken

Ingredients

1 pound boneless, skinless chicken breast halves
3/4 cup Wish-Bone® Italian Dressing
1 (24 ounce) jar Bertolli® Tomato and Basil Sauce, heated
1 (16 ounce) box farfalle or penne pasta, cooked and drained

Directions

Combine chicken with 1/2 cup Dressing in shallow bowl; toss to coat. Cover and marinate in refrigerator 30 minutes.

Remove chicken from marinade, discarding marinade. Grill or broil chicken, turning once and brushing frequently with remaining 1/4 cup Dressing, 20 minutes or until chicken is thoroughly cooked.

Spoon Sauce over hot farfalle and top with sliced chicken. Garnish, if desired, with additional parsley.

Sarah's Rice Pilaf

Ingredients

2 tablespoons butter
1/2 cup orzo pasta
1/2 cup diced onion
2 cloves garlic, minced
1/2 cup uncooked white rice
2 cups chicken broth

Directions

Melt the butter in a lidded skillet over medium-low heat. Cook and stir orzo pasta until golden brown. Stir in onion and cook until onion becomes translucent, then add garlic and cook for 1 minute. Mix in the rice and chicken broth. Increase heat to high and bring to a boil. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Remove from heat and let stand for 5 minutes, then fluff with a fork.

Prosciutto Parmesan Pasta

Ingredients

1 (8 ounce) package bow tie pasta
1/2 pound prosciutto, sliced
2 cups heavy cream
1 1/2 cups freshly grated
Parmesan cheese
1 (10 ounce) can peas, drained
salt to taste
1/2 cup freshly grated Parmesan
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta and cook until al dente, about 8 to 10 minutes; drain.

Lightly grease a skillet with cooking spray. Cook the prosciutto in the skillet over medium heat until just brown, 3 to 5 minutes. Remove from heat, drain excess fat and set prosciutto aside on paper towels.

Meanwhile, heat the cream in a saucepan over medium-low heat. Slowly stir in 1 1/2 cup Parmesan cheese in small amounts. When all the cheese has been melted, stir in the peas and prosciutto. Allow to heat for 2 minutes more. Pour over drained pasta and toss lightly. Season with salt to taste and sprinkle with 1/2 cup Parmesan cheese.

Zesty Southern Pasta and Bean Salad

Ingredients

2 cups small seashell pasta
1/3 cup Italian-style salad dressing
salt to taste
1 (15 ounce) can pinto beans
1 (15 ounce) can black beans
1 (15 ounce) can whole kernel corn, drained
3 tomatoes, chopped
1 1/2 tablespoons ground cumin
1/2 tablespoon chili powder
1/2 teaspoon onion powder
1/2 teaspoon garlic powder
1/4 teaspoon dried red pepper flakes (optional)
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse pasta in cold water. Place in a large mixing bowl and add dressing and salt; mix well.

Combine pinto beans and black beans in a colander; rinse with cold water and add to pasta. Add corn, tomatoes, cumin, chili powder, onion powder, garlic powder, dried red pepper flakes and salt and pepper to taste; toss lightly.

Chill salad in refrigerator until ready to serve.

Chicken Pasta - Shannon Style

Ingredients

1 pound farfalle (bow tie) pasta
4 tablespoons olive oil, divided
1 egg
2 tablespoons water
1 cup Italian seasoned bread crumbs
1 pound skinless, boneless chicken breast halves - cut into bite-size pieces
1 clove garlic, minced
1 onion, chopped
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
1/2 cup chopped fresh mushrooms
1 cup Greek salad dressing
1/2 pint grape tomatoes
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil, and stir in the pasta. Cook 8 to 10 minutes, until al dente, and drain.

Heat 3 tablespoons olive oil in a skillet over medium heat. Whisk together the egg and water in a bowl. Place bread crumbs in a separate bowl. Dip chicken pieces first into the egg mixture, then into the bread crumbs to coat. Place coated chicken pieces in the skillet, and cook 5 minutes on each side, or until coating is golden brown and juices run clear. Drain on paper towels.

Heat remaining 1 tablespoon olive oil in a separate skillet over medium heat. Mix in garlic, onion, green bell pepper, red bell pepper, yellow bell pepper, and mushrooms. Cook and stir until vegetables are tender.

In a large bowl, toss the pasta, chicken, and vegetables with the Greek dressing. Serve topped with tomatoes and Parmesan cheese.

Chicken Salad Al La Barbara

Ingredients

4 cups cooked pasta, shape of your choice
2 cups cubed, cooked chicken meat
5 stalks celery, diced
2 large apples - peeled, cored and chopped
1 cup seedless grapes, halved
1 (20 ounce) can pineapple tidbits, drained
1 (11 ounce) can mandarin oranges, drained
3/4 cup mayonnaise
2 tablespoons milk
1 tablespoon white sugar
1/2 teaspoon salt
1 pinch ground black pepper
1 pinch ground nutmeg

Directions

Chill pasta and chicken thoroughly.

Mix chicken, celery, apples, grapes, pineapple, mandarin oranges and pasta in large bowl.

Mix the mayonnaise, milk, sugar, salt, dash of pepper and a dash of nutmeg.

Combine mayonnaise and chicken mixtures and toss. Store in the refrigerator.

Pasta Lasagna

Ingredients

1/2 pound penne pasta
1/2 pound lean ground beef
1 (26 ounce) jar pasta sauce
1 (15 ounce) container ricotta cheese
8 ounces shredded mozzarella cheese, divided
1/4 cup grated Parmesan cheese
1 egg, beaten

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 1/2 quart baking dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook beef until brown; drain. Stir in pasta sauce; remove from heat.

In a bowl, combine ricotta, 1 cup mozzarella, Parmesan and beaten egg. Stir until well combined.

In the prepared dish layer half the pasta, half the sauce and half the cheese mixture. Repeat. Top with remaining mozzarella.

Bake in preheated oven 34 to 40 minutes, until hot and bubbly.

Anthony's Chicken

Ingredients

1 pound dry penne pasta
2 eggs
1/2 cup milk
salt and pepper to taste
6 (4 ounce) skinless, boneless chicken breast halves
1 cup bread crumbs
1/2 cup olive oil for frying
2 tablespoons butter
1 pound sliced bacon
2 tomatoes, diced
1 onion, diced
1 (18 ounce) bottle honey mustard
barbecue sauce
3 tablespoons spicy brown mustard
1 (8 ounce) package shredded Monterey Jack cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Transfer to a deep 9x13 inch baking dish.

In a medium bowl, whisk together the eggs and milk. Season with salt and pepper. Dip the chicken breasts in the egg mixture, then roll in bread crumbs to coat. Heat the olive oil and butter in a large skillet over medium-high heat. Fry chicken breasts until the juices run clear, and they are well browned on both sides. Remove to paper towels to drain. Drain excess oil from the chicken pan, leaving it coated.

While the chicken is cooking, place bacon in a large, deep skillet. Cook over medium-high heat until crisp. Remove bacon from pan, crumble and set aside.

Place the skillet that used to have chicken in it over medium heat. Add tomato, onion and bacon, and cook for about 5 minutes, or until onion is soft. Pour in the barbecue sauce and spicy mustard. Simmer for 5 minutes. Pour the sauce over the pasta in the dish, then place the chicken on the top, and cover with shredded Monterey Jack cheese.

Bake for 15 to 20 minutes in the preheated oven, until cheese is melted and dish is heated through.

3-Cheese Stromboli

Ingredients

1 (10 ounce) can refrigerated pizza dough
1/4 pound sliced provolone cheese
1 (26 ounce) jar RaguB® Old World StyleB® Pasta Sauce
1 cup shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 400 degrees F. Roll pizza dough into 15 x 11-inch rectangle. Layer provolone cheese over dough, leaving 1-inch border around edges. Evenly spread 1 cup Pasta Sauce over cheese, then evenly sprinkle with mozzarella and Parmesan cheeses.

Roll, starting at longest end, jelly-roll style. Fold in ends and pinch to seal. Arrange stromboli seam-side down on baking pan.

Bake 20 minutes or until bread is golden. Let stand 10 minutes before slicing. Serve with remaining Pasta Sauce, heated.

Pool Party Pasta Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 cup broccoli florets
8 ounces fresh asparagus spears, trimmed and chopped
8 ounces diced cooked chicken breast meat
1 (15 ounce) can kidney beans, drained
1 (4 ounce) can sliced black olives, drained
1 medium green bell pepper, seeded and diced
1/2 pint cherry tomatoes, halved
4 ounces crumbled feta cheese
1 cup Italian salad dressing, or as needed
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until tender, about 8 minutes. Add broccoli florets and asparagus to the boiling water during the last 5 minutes. Drain, and run under cold water to cool.

In a large serving bowl, stir together the diced chicken, kidney beans, black olives, green pepper, cherry tomatoes, feta cheese and Italian dressing. Stir in the pasta, broccoli and asparagus. Season with salt and pepper to taste. I like it pretty heavy on the pepper. This salad is best if chilled for a couple of hours before serving.

Greek Pasta Salad

Ingredients

1 (16 ounce) package penne pasta
1/4 cup vegetable oil
1 teaspoon lemon juice
1 teaspoon dried basil
1 teaspoon ground black pepper
1 teaspoon garlic salt
2 tomatoes, chopped
1 green bell pepper, chopped
1 sweet onion, chopped
1 cucumber, coarsely chopped
1 cup black olives, chopped

Directions

Cook pasta in a large pot of boiling water until al dente. Drain, and rinse in cold water.

In a small bowl, mix together oil, lemon juice, basil, garlic salt, and black pepper.

In a large bowl, combine pasta, tomatoes, green pepper, onion, cucumber, and black olives. Add dressing, and toss to coat. Chill in the refrigerator for 30 minutes.

Spaghetti with White Clam Sauce

Ingredients

1/2 cup olive oil
2 cloves garlic, minced
2 tablespoons butter
1 tablespoon dried parsley
1/2 teaspoon garlic powder
1/4 teaspoon dried oregano
1/4 teaspoon dried basil
1/4 teaspoon ground black pepper
2 (6.5 ounce) cans minced clams, with juice
1 pound spaghetti
2 tablespoons grated Romano cheese

Directions

Cook pasta according to package directions.

Meanwhile, in a small saucepan, brown garlic in olive oil over medium heat. Stir in butter or margarine and seasonings until butter or margarine is melted. Add clams with some of their liquid; heat through.

Drain pasta. Toss spaghetti with clam sauce, and top with grated Romano cheese.

Penne with Sausage and Portobello Mushrooms

Ingredients

4 mild Italian sausage links
1 (12 ounce) package penne pasta
4 tomatoes, diced
1/2 pound baby portobello
(cremini) mushrooms, chopped
1/2 cup chopped red onion
3 cloves garlic, chopped
1 1/2 cups red wine
1 tablespoon crushed dried
rosemary
1 tablespoon crushed dried
oregano
1 tablespoon crushed dried thyme
1 tablespoon kosher salt
1 tablespoon ground black pepper
1/2 cup shredded mozzarella
cheese

Directions

Fill a pot with water and bring to a boil; cook the sausages in the boiling water until no longer pink in the center, about 40 minutes. Cut the sausages into bite-sized pieces.

Fill a large pot with lightly-salted water and bring to a boil. Stir the penne into the water and return to a boil. Cook, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well.

Combine the tomatoes, mushrooms, onion, garlic, wine, rosemary, oregano, thyme, salt, and pepper in a large skillet over medium heat; cook and stir until the liquid is reduced to about half its original volume, about 10 minutes. Add the sausage and the drained pasta to the mixture and continue cooking until the liquid is reduced to about one-quarter its original volume, 10 to 15 minutes more. Sprinkle the mozzarella cheese over the dish to serve.

Mac and Cheese Veggie Bake

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cheddar
Cheese Soup
1 1/2 cups milk
2 tablespoons Dijon-style mustard
1 1/2 cups frozen sugar snap peas
1 medium green or red pepper,
diced
3 cups elbow pasta, cooked and
drained
1/4 cup water
2 tablespoons butter, melted
4 cups Pepperidge Farm® Corn
Bread Stuffing

Directions

Stir the soup, milk, mustard, snap peas, pepper and pasta in a 3-quart shallow baking dish.

Stir the water and butter in a large bowl. Add the stuffing and mix lightly to coat. Sprinkle the stuffing over the pasta mixture.

Bake at 400 degrees F. for 30 minutes or until it's hot and bubbling.

Macaroni and Cheese with Bacon

Ingredients

1 (16 ounce) package rotini pasta
1 (1 pound) loaf processed cheese
food (such as VelveetaB®), cubed
2 cups tomato juice
1/4 cup butter
1 pound bacon

Directions

Preheat oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

Bring a large pot of water to a boil over high heat. Stir in the rotini, and return to a boil. Cook until the pasta is slightly under-cooked, about 8 minutes. Drain well.

Combine the processed cheese, tomato juice, and butter in a large saucepan over medium-high heat. Stir until melted and smooth. Mix the pasta into the cheese sauce; stir well. Transfer macaroni and cheese to the prepared baking dish. Top with the raw bacon slices.

Bake in preheated oven until the bacon is cooked and crisped, about 30 minutes.

Vegetable Pasta Salad

Ingredients

2 cups broccoli florets
4 cups cooked spiral pasta
2 medium carrots, julienned
1/2 cup frozen peas, thawed
1/2 cup cubed fully cooked ham
1/2 cup cubed Cheddar cheese
1/3 cup sliced green onions

DRESSING:

3/4 cup mayonnaise
2 tablespoons cider vinegar
1 tablespoon Dijon mustard
1 garlic clove, minced
1 teaspoon dill weed
1/4 teaspoon pepper

Directions

Place 1 in. of water in a small saucepan; add broccoli. Bring to a boil. Reduce heat; cover and simmer for 2-3 minutes; rinse in cold water and drain. In a large bowl, combine the broccoli, pasta, carrots, peas, ham, cheese and onions.

In another bowl, combine the dressing ingredients. Pour over salad and toss to coat. Cover and refrigerate for at least 1 hour.

Smoked Gouda Mac and Cheese

Ingredients

1 (16 ounce) package seashell pasta
2 1/2 tablespoons butter
2 tablespoons all-purpose flour
2 1/2 cups milk
1/2 teaspoon salt
1/4 teaspoon ground white pepper
4 ounces smoked Gouda cheese, shredded

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a 10 inch casserole dish.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a small saucepan over medium heat. Stir in the flour and cook until a roux forms. Stir in the milk, salt and pepper; cook, stirring constantly, until sauce is smooth and thick and coats the back of a spoon. Remove from heat and stir in cheese.

Combine cooked pasta and cheese sauce; transfer to prepared dish.

Bake in preheated oven for 15 minutes, or until heated through.

Penne Pasta with Veggies

Ingredients

1 pound penne pasta
2 tablespoons olive oil
1/2 pound asparagus, trimmed
and cut into 1 inch pieces
1 cup fresh broccoli florets
1 cup chopped red bell pepper
1 cup chopped zucchini
3/4 cup butter
2 tablespoons minced garlic
5 ounces prosciutto, diced
2 cups sun-dried tomatoes,
packed in oil
8 ounces grated Parmesan
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with olive oil.

In a large skillet over medium-high heat, roast asparagus, broccoli, bell pepper and zucchini until flecked with dark brown. Set aside.

In a large skillet over medium heat, melt butter. Saute garlic with prosciutto and sun-dried tomatoes until heated through. Toss with penne, roasted vegetables and Parmesan. Place in a 9x13 inch baking dish.

Bake in preheated oven 30 to 40 minutes, until hot.

Pasta Hot! Hot! Hot!

Ingredients

1 (16 ounce) package spaghetti
1/4 cup olive oil
3 cloves garlic, chopped
1/2 teaspoon crushed red pepper
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small saucepan over low heat place olive oil, garlic and peppers and simmer. Pour olive oil mixture over cooked pasta and serve with Parmesan cheese.

Skillet Bow Tie Lasagna

Ingredients

1 pound ground beef
1 small onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes, undrained
1 1/2 cups water
1 (6 ounce) can tomato paste
1 tablespoon dried parsley flakes
2 teaspoons dried oregano
1 teaspoon salt
2 1/2 cups uncooked bow tie pasta
3/4 cup small curd cottage cheese
1/4 cup grated Parmesan cheese

Directions

In a large skillet, cook beef, onion and garlic until meat is no longer pink; drain. Add the tomatoes, water, tomato paste, parsley, oregano and salt; mix well. Stir in pasta; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until pasta is tender, stirring once.

Combine cheeses; drop by rounded tablespoonfuls onto pasta mixture. Cover and cook for 5 minutes.

Southwestern Macaroni and Cheese with Adobo

Ingredients

1 (8 ounce) package elbow macaroni
3/4 pound lean ground beef
3 tablespoons adobo seasoning
2 teaspoons powdered jalapeno pepper
2 teaspoons olive oil

2 teaspoons butter
1/4 cup cream
1 cup light sour cream
4 cups shredded Cheddar cheese
2 cups fat-free cottage cheese
1/2 cup crumbled cotija cheese
1/2 teaspoon garlic powder
2 tablespoons chopped fresh cilantro
salt and white pepper to taste
1 cup canned diced green chiles

Directions

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix ground beef with adobo seasoning and powdered jalapeno pepper. Roll into small, 1 inch meatballs. Heat olive oil in a large skillet over medium-high heat. Add meatballs, and cook until browned on all sides, then remove to drain on a paper towel-lined plate. The meatballs do not need to be thoroughly cooked at this point as they will finish cooking in the oven.

While the meatballs are cooking, melt the butter in a large saucepan over medium heat. Gently cook the butter until it begins to brown, and acquires a nutty fragrance, about 1 minute. Stir in the cream, sour cream, Cheddar cheese, cottage cheese, cotija cheese, garlic powder, and cilantro. Bring to a simmer, stirring constantly until the cheese has melted. Season to taste with salt and white pepper.

Stir the cooked macaroni and diced chiles into the cheese sauce, and pour into a 9x13 inch baking dish. Slice the meatballs in half, and place onto the pasta cut-side down.

Bake in preheated oven until the cheese sauce is bubbly, and the meatballs are no longer pink in the center, about 25 minutes.

Chicken Spaghetti I

Ingredients

1 (8 ounce) package spaghetti
1 onion, chopped
6 stalks celery, chopped
1 large red bell pepper, chopped
1/4 cup vegetable oil
4 skinless, boneless chicken breast halves - cooked
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (15 ounce) can chopped black olives
1 (4 ounce) jar sliced pimento peppers, drained
1 (4.5 ounce) can sliced mushrooms
1/2 pound processed cheese

Directions

Cook pasta in a large pot of boiling water until done.

Saute onion, celery, and bell pepper in oil until tender.

In a 9 x 13 inch baking pan, combine saute mixture with chicken, cooked spaghetti, soup, olives, pimentos, and mushrooms.

Bake at 350 degrees F (175 degrees C) for 30 minutes. Slice cheese, place evenly across top of casserole, and bake until cheese is melted. Cool and serve.

Macaroni and Cheese with Chicken and Broccoli

Ingredients

1 recipe Creamy Macaroni and Cheese
4 cups small broccoli florets
2 cups shredded roasted chicken
1 cup fresh Italian plum tomatoes, seeded if desired
1/4 cup fresh basil leaves, torn into pieces or snipped with scissors

Directions

Follow recipe for Creamy Macaroni and Cheese, adding broccoli to the boiling pasta during the last 3 minutes of cooking. Drain, then proceed to make the cheese sauce as directed. Stir chicken, tomatoes and basil along with the sauce into the hot pasta. Serve hot.

Stuffed Shells IV

Ingredients

1 (12 ounce) package jumbo pasta shells
8 ounces mushrooms, diced
3 cloves garlic, minced
1 onion, chopped
1 pound ground turkey
salt and pepper to taste
1 (10 ounce) package frozen chopped spinach, thawed and drained
2 tablespoons chopped fresh parsley
2 cups cottage cheese
1 cup freshly grated Parmesan cheese
1 (32 ounce) jar spaghetti sauce
1 (8 ounce) package mozzarella cheese, shredded

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Set aside in warm water.

In a large heavy skillet saute mushrooms, garlic and onions. Add ground turkey and cook until evenly brown. Season with salt and pepper. Remove from heat, and stir in spinach, parsley, cottage cheese and Parmesan cheese.

Stuff the cooked shells with the mixture, and place in a 9x13 inch baking dish. Cover with spaghetti sauce, and sprinkle top with mozzarella cheese.

Cover with foil, and bake in preheated oven for 30 to 45 minutes, or until heated through.

Baked Spaghetti with Chicken

Ingredients

3 tablespoons olive oil
2 bay leaves
1 1/2 tablespoons Italian seasoning
1 teaspoon chopped garlic
salt and pepper to taste
4 skinless, boneless chicken breast halves
1 green bell pepper, chopped
1/2 onion, chopped
1 head broccoli, cut into florets
8 fresh mushrooms, sliced
1 pound uncooked spaghetti
5 ounces shredded Colby-Monterey Jack cheese
1 (16 ounce) jar spaghetti sauce

Directions

In shallow non-aluminum dish or resealable plastic bag, combine olive oil, bay leaves, Italian seasoning, garlic, salt, and pepper. Poke holes in chicken breasts and add to olive oil mixture. Marinate in refrigerator for 1 to 2 hours.

Preheat oven to 375 degrees F (190 degrees C). Remove chicken from refrigerator and cut into half-inch pieces. Cook in large skillet, with marinade, until chicken is light brown and sauce is bubbly. Remove bay leaves. Stir pepper, onion, broccoli, and mushrooms into skillet and allow to simmer until tender, about 5 minutes.

While vegetables are cooking, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Return pasta to pot and add chicken mixture and spaghetti sauce. Stir. Pour mixture into 9x13 inch pan. Top with shredded cheese.

Bake in preheated oven for 20 minutes, or until cheese is melted. Serve.

Stuffed Pasta Shells

Ingredients

4 cups shredded mozzarella cheese
1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 (12 ounce) package jumbo pasta shells, cooked and drained
1 (28 ounce) jar spaghetti sauce

Directions

Combine cheeses and spinach; stuff into shells. Arrange in a greased 13-in. x 9-in. x 2-in. baking dish. Pour spaghetti sauce over the shells. Cover and bake at 350 degrees F for 30 minutes or until heated through.

Cajun Pasta Fresca

Ingredients

1 pound vermicelli pasta
2 tablespoons olive oil
1 teaspoon minced garlic
13 roma (plum) tomatoes,
chopped
1 tablespoon salt
1 tablespoon chopped fresh
parsley
1 tablespoon Cajun seasoning
1/2 cup shredded mozzarella
cheese
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta water is boiling, in a large skillet over medium heat, briefly saute garlic in oil. Stir in tomatoes and their juice and sprinkle with salt. When tomatoes are bubbly, mash slightly with a fork. Stir in parsley, reduce heat and simmer 5 minutes more.

Toss hot pasta with tomato sauce, Cajun seasoning, mozzarella and Parmesan.

Linguine with Clams

Ingredients

1 (16 ounce) package linguine pasta
8 tablespoons unsalted butter
1 medium white onion, chopped
8 ounces fresh mushrooms, sliced
4 cloves garlic, pressed
1 cup dry white wine
4 (6.5 ounce) cans chopped clams, drained and rinsed with juices reserved
2 tablespoons sour cream
freshly ground black pepper
1/4 cup chopped flat leaf parsley

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until al dente. Drain and set aside.

Melt butter over medium-high heat in a large skillet. Add onions, mushrooms, and garlic, and saute until tender. Pour in wine and simmer for 10 minutes, reducing heat if necessary.

Stir in clams, reserved clam juice, sour cream, pepper, and parsley, and simmer another 20 minutes. Toss with linguine, and serve. Enjoy!

Awesome Ham Pasta Salad

Ingredients

8 ounces ziti pasta
1 pound cooked ham, cubed
1 large red bell pepper, cut into 1 inch pieces
1 large green bell pepper, cut into 1 inch pieces
1 large red onion, coarsely chopped
15 small sweet pickles, chopped, juice reserved
1 cup cherry tomatoes, halved
1 cup mayonnaise
1/2 cup sour cream
2 1/2 teaspoons beef bouillon granules
1 tablespoon white vinegar
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 cloves garlic, minced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix together the drained pasta, ham, peppers, onion, pickles and tomatoes.

In a small bowl, whisk together the mayonnaise, sour cream, beef bouillon granules, vinegar, salt, pepper, garlic and 1/2 cup of reserved pickle juice. Fold into the salad and toss gently until evenly coated. Chill overnight to allow the flavors to blend. Serve near room temperature.

Baked Spaghetti II

Ingredients

1 pound spaghetti
1 pound lean ground beef
1 onion, chopped
1 green bell pepper, chopped
2 cloves garlic, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 1/2 cups water
1 (10.75 ounce) can condensed tomato soup
2 cups shredded sharp Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet over medium heat, brown beef, and saute onion, green pepper and garlic; drain and return to skillet.

Preheat oven to 350 degrees F (175 degrees C).

Stir condensed cream of mushroom soup, water, and condensed tomato soup into skillet. Stir pasta into meat and soup mixture; mix together well. Spread mixture into a 9x13 inch baking dish; top with Cheddar cheese.

Bake in preheated oven for 20 to 30 minutes; serve.

Lemon Pepper Pasta

Ingredients

1 pound spaghetti
2 tablespoons olive oil
3 tablespoons lemon juice, to taste
1 tablespoon dried basil
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes, or until done; drain.

In a small bowl, combine olive oil, lemon juice, basil and black pepper. Mix well and toss with the pasta. Serve hot or cold.

Spicy Scallop Fettuccine

Ingredients

8 ounces uncooked fettuccine
2 large carrots, thinly sliced
1 tablespoon olive or canola oil
2 cups frozen sugar snap peas
3 green onions, sliced
3 garlic cloves, minced
1 tablespoon butter or stick margarine
1/2 cup white wine or chicken broth
1/3 cup water
2 teaspoons dried tarragon
1 teaspoon chicken bouillon granules
1/8 teaspoon cayenne pepper
1 pound fresh or frozen bay scallops, thawed
2 tablespoons cornstarch
2 tablespoons cold water
1/4 cup shredded Parmesan cheese

Directions

Cook fettuccine according to package directions. Meanwhile, in a large nonstick skillet, saute carrots in oil for 4 minutes. Add the peas, onions and garlic; saute 3 minutes longer or until carrots are tender. Remove vegetables and keep warm. Drain fettuccine and toss with butter; keep warm.

In the skillet, combine wine or broth, water, tarragon, bouillon and cayenne. Bring to a boil; add scallops. Reduce heat; simmer, uncovered, for 1 minute. Combine cornstarch and cold water until smooth; stir into skillet. Bring to a boil; cook and stir for 2 minutes or until sauce is thickened and scallops are opaque. Add pasta and vegetables; heat through. Sprinkle with Parmesan.

Shrimp and Andouille Sausage with Mustard

Ingredients

1 (12 ounce) package angel hair pasta
1/2 pound andouille sausage, sliced
3/4 pound medium shrimp, peeled and deveined
4 tablespoons chopped green onions
1/2 cup sliced fresh mushrooms
1 1/2 tablespoons finely chopped fresh garlic
1/2 cup white wine
2 cups heavy cream
1 1/2 tablespoons coarse grained prepared mustard
1 teaspoon Worcestershire sauce
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, and cook for 5 to 6 minutes or until al dente. Drain, and set aside.

Place sausage in a large, heavy skillet over medium heat. Cook and stir until evenly browned; drain. Mix in shrimp, green onions, mushrooms, and garlic. Cook about 1 minute, until shrimp are opaque. Remove mixture from skillet, and set aside.

Pour wine into the skillet, and scrape up browned bits. Cook until reduced by about 1/2. Mix in heavy cream, and continue cooking until reduced by about 1/3. Stir in mustard and Worcestershire sauce. Season with salt and pepper.

Return sausage mixture to the skillet, and blend into the wine mixture. Cook and stir until heated through. Serve over angel hair pasta.

Herb and Chicken Pasta

Ingredients

1 (16 ounce) package angel hair pasta
4 skinless, boneless chicken breast halves
salt and pepper to taste
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon Cajun seasoning (optional)
1/2 teaspoon crushed red pepper flakes (optional)
1/4 cup olive oil
3 cloves garlic, chopped
1 onion, chopped
1 cup chicken broth

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Meanwhile, season chicken with salt and pepper, basil, rosemary, Cajun seasoning, and red pepper flakes. Heat oil in a large skillet over medium heat; add chicken and cook until browned. Remove chicken from skillet and stir in garlic and onions; cook and stir until clear.

Return chicken to skillet over onion mixture and add broth. Simmer until chicken is cooked through and no longer pink inside; spread mixture over pasta and serve.

Creamy Cajun Shrimp Pasta

Ingredients

1 (8 ounce) package angel hair pasta
1/4 cup butter
1 pound shrimp, peeled and deveined
1 clove garlic, minced
1/4 cup all-purpose flour
2 tablespoons Cajun seasoning
2 cups milk
1/4 teaspoon salt
1 tablespoon lemon juice

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 4 minutes or until al dente; drain.

Melt butter in a large heavy skillet over medium heat. Saute shrimp for 1 minute on each side. Stir in garlic, and cook for 1 minute. Remove shrimp with a slotted spoon; set aside. Stir in flour and Cajun seasoning. Cook, stirring for 5 minutes. Gradually whisk in milk, then cook until thickened. Remove from heat, and season with salt and lemon juice. Return shrimp to sauce, and spoon over cooked pasta.

The Soup with the Little Meatballs

Ingredients

1 egg
2 pounds ground beef
1 cup grated Parmesan cheese
1 teaspoon Italian seasoning

2 quarts chicken broth
2 cups grated Parmesan cheese
1 pound acini di pepe pasta

Directions

In a large bowl, combine 1 cup cheese, Italian seasoning, egg and ground beef. Mix together well and form into small meatballs, no larger than 1 inch in diameter; set aside.

In a large pot over medium high heat, combine the chicken broth and 2 cups cheese. Bring this to a boil and reduce heat to medium. Slowly add the meatballs, stirring gently so that they do not clump together into one uber-meatball. Cook for about 30 minutes, until beef is no longer pink and broth is slightly thickened.

Add the pasta, again stirring gently so that they do not clump, and cook for about 30 more minutes, until pasta is tender and flavors are well blended. Season to taste and serve immediately.

Campbell's Baked Macaroni and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/8 teaspoon ground black
pepper
2 cups hot cooked corkscrew-
shaped pasta or shell-shaped
pasta
1 tablespoon dry bread crumbs
2 teaspoons butter or margarine

Directions

Mix soup, milk, black pepper and pasta in 1-qt. baking dish.

Mix bread crumbs and butter and sprinkle over pasta mixture.

Bake at 400 degrees F. for 20 min. or until hot.

Creamy Peach Pudding

Ingredients

1 cup uncooked acini de pepe or orzo pasta
1 (29 ounce) can sliced peaches
1 3/4 cups cold milk
1 (3.4 ounce) package instant vanilla pudding mix
1/4 cup sugar
3 cups miniature marshmallows
2 cups whipped topping

Directions

Cook pasta according to package directions; drain and rinse in cold water. Drain peaches, reserving 1/4 cup syrup; set peaches aside. In a bowl, whisk the milk, pudding mix, sugar and reserved syrup for 2 minutes. Stir in peaches and pasta. Fold in the marshmallows and whipped topping. Cover and refrigerate until serving.

Pasta Margherita

Ingredients

1 pound penne pasta, cooked and drained
1 pound mozzarella cheese, cubed or shredded
4 ounces pepperoni, sliced or cubed (optional)
1/4 cup thinly sliced loosely packed fresh basil leaves
1 (26 ounce) jar Ragu® Old World Style® Margherita Smooth Pasta Sauce, heated

Directions

Toss all ingredients in a large serving bowl. Mangia!

Chicken Kokkinisto with Orzo

Ingredients

2 tablespoons olive oil
1 onion, chopped
4 chicken legs, rinsed and patted dry
4 cloves garlic, pressed
1 (15 ounce) can tomato sauce
15 fluid ounces water
2 bay leaves
1 pinch ground cloves
salt and ground black pepper to taste
1/2 (16 ounce) package uncooked orzo pasta

Directions

Warm the oil in a large, wide pot over medium heat. Cook the onion in the hot oil until tender, 5 to 7 minutes. Brown the chicken legs in the pot on all sides. Add the garlic; cook and stir for about 1 minute. Pour the tomato sauce and water over the chicken. Drop the bay leaves into the pot. Season with cloves, salt, and pepper. Lower the heat to medium-low; allow the mixture to simmer until the chicken meat is very tender and begins to pull off the bone, about 45 minutes.

Stir the orzo into the liquid in the pot and cook until the orzo is soft, another 15 to 25 minutes. Remove the bay leaves to serve.

New Year Spinach Fettuccine with Scallops

Ingredients

1/2 pound dry fettuccine pasta
6 tablespoons olive oil, divided
1 (10 ounce) package frozen
chopped spinach
salt and pepper to taste
3/4 pound scallops
4 cloves garlic, sliced
2 (4.5 ounce) cans sliced
mushrooms, drained
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup white wine
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Meanwhile, in a large skillet, heat 1 to 2 tablespoons of oil and add spinach and salt and pepper to taste. Saute spinach for 5 to 7 minutes or until wilted and no longer watery. Remove spinach from skillet and toss with pasta; transfer and keep warm.

In the same skillet, heat 2 more tablespoons of oil and add scallops and 2 cloves of sliced garlic. Cook scallops for 1 to 2 minutes or until they appear opaque. Add scallops and garlic to fettuccine and spinach mix; transfer and keep warm.

In the same skillet, heat 2 tablespoons of oil. Add 2 more cloves of sliced garlic and saute until golden. Add mushrooms, soup and white wine to skillet. Stir over medium heat for 8 minutes or until warm. Pour over fettuccine and spinach and add ground black pepper to taste; serve.

Rosemary Chicken Noodle Soup

Ingredients

8 cups water
2 pounds boneless, skinless chicken meat
2 tablespoons vegetable oil
2 tablespoons dried rosemary
1 tablespoon dried thyme
3 cloves crushed garlic
1 white onion
4 carrots, sliced
1 (16 ounce) package penne pasta
salt to taste
ground black pepper to taste

Directions

In a large kettle, boil water, chicken, spices, onion, and garlic for 1 hour.

Add carrots, oil, and noodles; boil for 20 minutes. Salt and pepper to taste.

Spicy Sesame Noodle Salad

Ingredients

3 1/2 ounces uncooked linguine pasta

9 ounces fresh green beans, trimmed and cut on the diagonal

1/4 cup lime juice

3 tablespoons canola oil

3 tablespoons soy sauce

2 tablespoons brown sugar

1 tablespoon Asian (toasted) sesame oil

1 tablespoon minced garlic

1 tablespoon grated orange zest

2 small serrano chile peppers, chopped

2 cups carrots, cut into matchsticks

1 cup thinly sliced green onions

salt and black pepper to taste

Directions

Fill a saucepan with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink, and rinse with cold water until the pasta is cool.

Bring a saucepan of lightly salted water to a boil, stir in the green beans, and cook, stirring occasionally, until the beans are bright green and slightly tender, 5 to 8 minutes. Drain the beans, and rinse with cold water to chill.

In a large salad bowl, combine lime juice, canola oil, soy sauce, brown sugar, sesame oil, garlic, orange zest, and serrano peppers, stirring until the sugar has dissolved. Allow the dressing to stand for 30 minutes. Lightly toss in the carrots, green onions, linguini and green beans, and season to taste with salt and pepper. Cover and chill before serving.

Beef Mac Casserole

Ingredients

1 (16 ounce) package uncooked pasta shells
1 pound ground beef
1/4 cup chopped onions
1/4 cup chopped green bell pepper
1 (3 ounce) package pepperoni, sliced
2 (8 ounce) cans tomato sauce
2 cups tomato juice
3/4 teaspoon dried oregano
1/2 teaspoon celery salt
1/4 teaspoon onion powder
1/4 teaspoon garlic salt
1/4 teaspoon dried basil
1/8 teaspoon crushed red pepper flakes
2 cups shredded mozzarella cheese

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

Heat a large skillet over medium-high heat. Cook and stir ground beef, onion, and green pepper until browned. Drain off excess grease. Stir in pepperoni, tomato sauce, tomato juice, oregano, celery salt, onion powder, garlic salt, basil, red pepper flakes, and cooked pasta. Pour into the prepared baking dish and cover with aluminum foil.

Bake in the preheated oven for 20 minutes. Remove casserole from oven and sprinkle with mozzarella cheese. Return to the oven and bake until the cheese melts, about 5 minutes.

Bacon and Parmesan Penne Pasta

Ingredients

1 pound bacon, coarsely chopped
1 onion, chopped
1 pound dry penne pasta
1/4 cup olive oil
1/2 cup grated Parmesan cheese

Directions

Place the chopped bacon and onion in a skillet over medium heat, and cook and stir until the bacon is crisp and the onion is beginning to brown, about 10 minutes.

While the bacon and onion are cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until cooked through, but is still firm to the bite, about 11 minutes. Drain pasta, transfer to a large serving bowl, and stir in the olive oil to coat the pasta.

Drain the bacon grease from the skillet, leaving a couple of tablespoons or to taste. Stir the cooked bacon mixture into the pasta, and sprinkle the Parmesan cheese over the pasta. Stir to mix in the cheese, and serve.

Shrimp Scampi with Linguini

Ingredients

1 (16 ounce) package linguine
1/4 cup olive oil
1/4 cup butter
6 cloves garlic, minced
1 pound peeled and deveined medium shrimp
3/4 cup white wine
1/2 cup lemon juice
1/4 teaspoon crushed red pepper
1 tablespoon chopped fresh basil
1/2 teaspoon salt
1/2 pint grape tomatoes, halved
2 tablespoons grated Pecorino Romano cheese
1 tablespoon chopped fresh parsley

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink. Transfer the linguine to a large mixing bowl.

Heat the olive oil and butter together in large skillet over medium heat until the butter is melted. Cook and stir the garlic in the butter and oil for 2 to 3 minutes. Add shrimp and cook for 4 to 5 minutes, stirring frequently. Stir in the wine, lemon juice, red pepper, basil, and salt and cook another 1 minute. Mix in the tomatoes and cook 1 minute more; remove from heat and transfer mixture to the bowl with the linguine. Sprinkle the Pecorino Romano cheese and parsley over the pasta and sauce; toss until well mixed.

Roasted Potato Cauliflower Pasta

Ingredients

1 pound small Yukon Gold potatoes
1 medium onion, cut into chunks
6 cloves garlic
4 sprigs fresh thyme
3 sprigs fresh rosemary
1/3 cup water
1/2 cup extra virgin olive oil
salt and pepper to taste
1 small head cauliflower, cut into florets
1 (8 ounce) package dry penne pasta
grated Parmesan cheese for topping (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Line a medium baking pan with heavy duty aluminum foil, and spray foil with cooking spray.

Place potatoes in the prepared pan. Mix with onion, garlic, thyme, and rosemary. Drizzle with 1/3 cup water and 1/4 cup olive oil. Season with salt and pepper. Seal pan with aluminum foil.

Bake potatoes 30 minutes in the preheated oven, or until tender. Remove foil, mix in cauliflower, and drizzle with remaining oil. Cover, and continue baking 15 minutes. Increase oven temperature to 425 degrees F (220 degrees C), remove foil, and continue baking 10 minutes, or until potatoes are crisp and cauliflower is lightly browned.

Bring a large pot of lightly salted water to a boil. Place pasta in the pot. Cook for 8 to 10 minutes, until al dente, and drain.

In a large bowl, gently toss the potato mixture with the cooked pasta. Serve topped with Parmesan cheese.

Mariu's Spaghetti with Meat Sauce

Ingredients

2 tablespoons olive oil
1/2 cup minced onion
1 clove garlic, minced
1/2 cup minced celery
2 tablespoons butter
1 pound lean ground beef
1/2 teaspoon white sugar
1 teaspoon salt
1/2 teaspoon dried mint
6 ounces fresh chopped mushrooms
1 (6 ounce) can tomato paste
2 (10.5 ounce) cans beef broth
2 teaspoons dried basil

1 pound spaghetti
1 teaspoon olive oil
3 tablespoons salt
1 tablespoon chopped fresh parsley, for garnish
1/4 cup grated Romano cheese

Directions

In a large skillet, warm olive oil over low heat; saute onion, garlic and celery until onion is transparent.

Stir in butter and increase heat to medium; brown beef until no longer pink. Mix in sugar, 1 teaspoon salt, mint and mushrooms; lower heat and stir for about 3 minutes.

In a large bowl, combine tomato paste and broth; pour liquid and basil to pot. Simmer over very low heat for about 2 hours, stirring occasionally.

Bring a large pot of water to a vigorous boil with 3 tablespoons salt and 1 teaspoon olive oil. Slip spaghetti into water holding on to ends until strands soften a bit. Cook over high heat for 7 to 8 minutes only. When properly cooked, raw taste should be gone but still have a firm texture.

When ready to serve, combine pasta with meat sauce; serve on a warmed platter or bowl topped with parsley and Romano cheese.

Pasta Primavera Sauce

Ingredients

1 (14.5 ounce) can diced tomatoes
1 (6 ounce) can tomato paste
3/4 cup fresh broccoli florets
3/4 cup thinly sliced carrots
3/4 cup sliced onion
1/2 cup zucchini chunks
1/2 cup sliced green bell pepper
1/2 cup red bell pepper, sliced
2 cloves garlic, chopped
2 bay leaf
1 tablespoon olive oil
1/2 teaspoon dried basil
1/2 teaspoon dried rosemary
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1 teaspoon white sugar
1/2 cup water

Directions

In a large pot combine tomatoes, tomato paste, broccoli, carrots, onion, zucchini, green bell pepper, red bell pepper, garlic, bay leaves, olive oil, basil, rosemary, oregano, thyme, salt, pepper, sugar, and water. Heat to just boiling, cover and reduce heat to simmer. Cook until all vegetable are tender, approximately 45 minutes. Stir occasionally.

Bow Tie Pasta with Broccoli, Garlic, and Lemon

Ingredients

1/4 cup extra-virgin olive oil
3 cloves garlic, minced
3 tablespoons freshly squeezed lemon juice
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 (8 ounce) package farfalle (bow tie) pasta
1 head broccoli, cut into florets
1/4 cup grated Parmesan cheese

Directions

Warm olive oil in a small frying pan over low heat. Slowly cook garlic in oil until golden, about 2 to 3 minutes. Be very careful not to burn garlic. Stir in lemon juice, and season with salt and pepper.

Meanwhile, cook pasta in a large pot of boiling salted water. About 5 minutes before pasta is done, drop broccoli into the pasta water. Continue to cook until pasta is cooked and broccoli is crisp-tender. Drain.

Toss pasta, broccoli, and lemon sauce in a large bowl. Sprinkle with grated Parmesan cheese.

Macaroni and Cheese with Veggie Bacon

Ingredients

8 slices Morningstar FarmsB® Veggie Bacon Strips
8 ounces dried elbow macaroni
2 tablespoons butter
2 tablespoons all-purpose flour
1/4 teaspoon pepper
1/8 teaspoon dry mustard
2 cups fat-free half-and-half or milk
6 ounces American cheese, cut into 1/2-inch pieces
1 cup shredded sharp Cheddar cheese
2 tablespoons chopped fresh parsley

Directions

Cook Morningstar FarmsB® Veggie Bacon Strips according to package directions. Set two slices aside. Break remaining bacon strips into bite-size pieces. Set aside. Cook pasta according to package directions. Drain. Rinse with cold water. Drain well. Set aside.

In medium saucepan melt butter. Stir in flour, pepper and mustard. Stir in half-and-half. Cook over medium-high heat, stirring frequently, until mixture boils and thickens. Remove from heat. Stir in American and Cheddar cheeses until melted. Add macaroni and bacon pieces; mix well. Spoon into ungreased 8 x 8 x 2-inch baking dish.

In small bowl crumble reserved bacon strips. Stir in parsley, if desired. Sprinkle over macaroni mixture. Bake at 350 degrees F about 20 minutes or until bubbling around edges. Let stand for 10 minutes before serving.

Pasta Con Broccoli

Ingredients

4 ounces dry fettuccine pasta
1 cup heavy whipping cream
2 tablespoons butter
1 ounce tomato sauce
1/2 teaspoon minced garlic
1/2 cup broccoli florets
1/4 cup fresh sliced mushrooms
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

Cook fettuccini in a large pot of boiling salted water until "almost" done. Drain, and return noodles to pot.

Stir cream, butter or margarine, tomato sauce, garlic, and broccoli into the noodles. Simmer until noodles are done. Stir in sliced mushrooms, and remove from heat. Sprinkle with Parmesan cheese, and season with salt and pepper to taste.

Missy's Lazy Day Pasta

Ingredients

1/2 (8 ounce) package spaghetti
1 tablespoon olive oil
4 green onions, chopped
2 teaspoons minced garlic
1/2 cup chicken broth
1/4 tomato, diced
1 tablespoon grated Parmesan
cheese to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside.

Meanwhile, heat olive oil in a medium saucepan over medium heat. Sauté green onions and garlic until tender.

Pour in broth and cook 3 minutes, then stir in tomato. Cover and simmer another 2 minutes, just until tomato becomes soft, then add cooked spaghetti and heat through. Sprinkle with Parmesan cheese and serve.

Cheesy Tuna Mornay

Ingredients

1/2 cup uncooked rotini pasta
1 tablespoon butter or margarine
2 tablespoons all-purpose flour
1 1/2 cups milk
2 cups shredded Cheddar cheese
1 cup frozen green peas
1 cup frozen corn kernels
2 (7 ounce) cans tuna, drained
salt
1/2 cup bread crumbs

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a pot of lightly salted water to a boil. Add the pasta and cook until tender, about 8 minutes. Drain.

Meanwhile, melt the butter in a small saucepan over medium heat. Stir in the flour until smooth. Gradually mix in milk so that no lumps form. Stir constantly until the mixture boils, then mix in half of the cheese. Add the peas, corn and macaroni. Drain the tuna, leaving a small amount of liquid to keep it moist. Flake with a fork and stir into the cheese mixture. Transfer to a casserole dish and top with the remaining cheese. Sprinkle breadcrumbs over the cheese.

Bake for 20 minutes in the preheated oven, until sauce is bubbly and cheese is browned.

Mediterranean Pasta with Greens

Ingredients

1 (16 ounce) package dry fusilli pasta
1 bunch Swiss chard, stems removed
2 tablespoons olive oil
1/2 cup oil-packed sun-dried tomatoes, chopped
1/2 cup pitted, chopped kalamata olives
1/2 cup pitted, chopped green olives
1 clove garlic, minced
1/4 cup fresh grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Stir in pasta, cook for 10 to 12 minutes, until al dente, and drain.

Place chard in a microwave safe bowl. Fill bowl about 1/2 full with water. Cook on High in the microwave 5 minutes, until limp; drain.

Heat the oil in a skillet over medium heat. Stir in the sun-dried tomatoes, kalamata olives, green olives, and garlic. Mix in the chard. Cook and stir until tender. Toss with pasta and sprinkle with Parmesan cheese to serve.

Mac and Cheese and Beer

Ingredients

3 sourdough pretzels, crushed
2 tablespoons grated Parmesan cheese
1 (16 ounce) package whole wheat elbow macaroni
6 slices bacon, chopped
1 tablespoon butter
1 onion, diced
2 stalks celery, diced
2 carrots, diced
2 cloves garlic, minced
3 tablespoons all-purpose flour
2 tablespoons Dijon mustard
1 (12 fluid ounce) bottle beer
2 1/2 cups milk
3 cups shredded sharp Cheddar cheese
1/2 teaspoon ground red pepper
salt and pepper, to taste

Directions

Combine the crushed pretzels and parmesan cheese in a small bowl. Set aside.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well.

Place the bacon in a large, deep pot, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Place the bacon slices on a paper towel-lined plate. Pour off the bacon fat, reserving 2 tablespoons of the fat.

Melt the butter in the saucepan with the reserved bacon fat over medium heat. Stir in the onion, celery, carrots, and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the flour, and stir until the mixture becomes paste-like and light golden brown, about 3 minutes. Gradually whisk the mustard, the beer, and finally the milk into the flour mixture; bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 5 to 10 minutes.

Stir in the cheese, bacon, red pepper, salt, and pepper. Turn off the heat, and stir in the cooked macaroni. Sprinkle with the pretzel and cheese mixture before serving.

Johnny Marzetti Casserole

Ingredients

8 ounces rotini pasta
1 pound ground beef
1/2 pound bulk mild Italian sausage
3/4 cup chopped onion
1/4 cup chopped celery
1 clove garlic, minced
1 tablespoon minced green bell pepper
salt and pepper to taste
1 (14.4 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
2 cups shredded Italian cheese blend
1 1/2 cups shredded sharp Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook until just al dente, 6 to 8 minutes; drain. Run cold water over the pasta to stop pasta from cooking further. Set aside.

Meanwhile, cook the ground beef and sausage until completely browned and crumbled, 7 to 10 minutes. Mix in the onion, celery, garlic, and pepper; continue to cook and stir another 5 minutes. Season with salt and pepper. Remove from heat and stir in tomatoes and tomato sauce. Allow to cool five minutes.

Lightly grease a large casserole dish. Spread the pasta over the bottom of the dish. Sprinkle the Italian cheese blend over the pasta. Pour the meat mixture over the pasta and cheese. Cover dish with heavy aluminum foil. Bake in preheated oven for 45 minutes; remove foil and sprinkle Cheddar cheese evenly over the casserole. Continue baking until Cheddar cheese has melted, about 5 minutes. Rest for 10 minutes before serving.

Brenda 's Lasagna

Ingredients

1 (16 ounce) package lasagna noodles
1 pound lean ground beef
salt and pepper to taste
1 (16 ounce) jar spaghetti sauce
1 clove garlic, minced
1/2 pound shredded mozzarella cheese
1/2 pound shredded Cheddar cheese
1 pint ricotta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C). In a large skillet over medium-high heat, brown beef and season with salt and pepper; drain. Stir in spaghetti sauce and garlic and simmer 5 minutes.

In a medium bowl, combine mozzarella, Cheddar and ricotta; stir well. In 9x13 inch pan, alternate layers of noodles, meat mixture and cheese mixture until pan is filled.

Bake in preheated oven for 30 minutes, or until cheese is melted and bubbly.

Chilled Noodles with Tahini Dressing

Ingredients

1 pound dry vermicelli pasta
3 tablespoons tahini
1/2 cup olive oil
2 tablespoons mayonnaise
1 tablespoon lemon juice
1 tablespoon water
2 cloves garlic, minced
1/4 teaspoon white sugar
1/4 teaspoon ground cayenne pepper
1/4 teaspoon garlic salt
1/4 teaspoon onion salt
1/4 teaspoon dried chives

Directions

Bring a large pot of lightly salted water to a boil, and cook the vermicelli pasta 4 to 6 minutes, or until al dente. Drain, rinse with cold water, and let cool for about 10 minutes.

In a large bowl, mix the tahini, olive oil, mayonnaise, lemon juice, water, garlic, and sugar. Season with cayenne pepper, garlic salt, onion salt, and chives.

Transfer the cooled vermicelli to the bowl, and toss with the tahini mixture to coat. Chill until serving.

Speedy Spaghetti Dinner

Ingredients

1 pound Bob Evans® Original
Recipe or Italian Sausage Roll
1 (28 ounce) jar your favorite
sauce
1 (8 ounce) package your favorite
pasta

Directions

In a skillet, crumble and brown sausage over medium heat until cooked. Stir in your favorite pasta sauce and heat until warm. Cook pasta according to package directions. Serve sauce over pasta.

Refreshing Summer Orzo Salad

Ingredients

4 cups chicken broth
1 (16 ounce) package orzo pasta
1 1/2 tablespoons butter
1/4 cup extra-virgin olive oil
1 1/2 teaspoons minced garlic
1/2 teaspoon dried basil
1/2 teaspoon dried thyme
1/4 teaspoon crushed red pepper flakes
1 cup pine nuts
1 cup pitted kalamata olives
1 (2 ounce) jar capers, with liquid
12 ounces basil-flavored feta cheese
1 (10 ounce) bag fresh spinach leaves, chopped
1 tablespoon lemon juice

Directions

Bring the chicken broth to a boil over high heat. Add the orzo pasta, and cook until al dente, 8 to 10 minutes. Drain well, then pour the orzo into a bowl, and toss with the butter to keep it from sticking; set aside.

While the pasta is cooking, heat the olive oil in a skillet over medium heat. Stir in the garlic, and cook until the garlic softens and the aroma mellows, about 2 minutes. Stir in the basil, thyme, red pepper flakes, and pine nuts. Cook and stir until the pine nuts have toasted to a light golden brown.

Stir the pine nut mixture into the orzo along with the olives, capers, feta cheese, spinach, and lemon juice. Serve either warm or cold, but it's better the next day.

Pasta Fruit Salad I

Ingredients

1 pound rotini pasta
1 (15 ounce) can mandarin
oranges, drained
1 (20 ounce) can pineapple
chunks, drained
1/4 cup chopped green onions
1 cup diced ham
1/2 cup creamy salad dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a salad bowl, combine the pasta, oranges, pineapple, green onions, ham and creamy salad dressing. Mix well and chill before serving.

Orzo with Mushrooms and Walnuts

Ingredients

1/3 cup chopped walnuts
3 tablespoons olive oil
2 onions, chopped
1 pound fresh mushrooms, sliced
4 cups chicken broth
2 cups uncooked orzo pasta
salt and pepper to taste

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place walnuts on a baking sheet. Bake for 8 to 10 minutes in the preheated oven, or until they release their aroma. Stir once or twice for even toasting.

Heat oil in a large heavy saucepan over medium-high heat. Sauté onion and mushrooms until tender and golden brown.

Pour in broth, and bring to a boil. Stir in orzo, reduce heat to low, and cover. Simmer until orzo is tender and liquid is absorbed, about 15 minutes. If after 15 minutes there is still liquid, remove cover, and cook until liquid is gone. Remove from heat, and stir in walnuts. Season with salt and pepper to taste.

Shrimp Lemon Pepper Linguini

Ingredients

1 (8 ounce) package linguine
pasta
1 tablespoon olive oil
6 cloves garlic, minced
1/2 cup chicken broth
1/4 cup white wine
1 lemon, juiced
1/2 teaspoon lemon zest
salt to taste
2 teaspoons freshly ground black
pepper
1 pound fresh shrimp, peeled and
deveined
1/4 cup butter
3 tablespoons chopped fresh
parsley
1 tablespoon chopped fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add linguine, and cook for 9 to 13 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat, and saute garlic about 1 minute. Mix in chicken broth, wine, lemon juice, lemon zest, salt, and pepper. Reduce heat, and simmer until liquid is reduced by about 1/2.

Mix shrimp, butter, parsley, and basil into the saucepan. Cook 2 to 3 minutes, until shrimp is opaque. Stir in the cooked linguine, and continue cooking 2 minutes, until well coated.

Chinese Turkey Pasta Salad

Ingredients

2 cups uncooked spiral pasta
2 cups cubed cooked turkey
1 1/2 cups fresh or frozen snow peas, thawed
1/2 cup chopped sweet red pepper
1/2 cup chopped green pepper
1/4 cup thinly sliced green onions
1/4 cup diced celery
1 (8 ounce) can sliced water chestnuts, drained
1 (2 ounce) jar diced pimientos, drained
1 cup mayonnaise
2 tablespoons soy sauce
1 teaspoon sugar
1 teaspoon ground ginger
1/4 teaspoon hot pepper sauce
1 cup salted cashew halves, divided

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the turkey and vegetables.

In a small bowl, combine the mayonnaise, soy sauce, sugar, ginger and hot pepper sauce. Stir in 1/2 cup cashews. Pour over pasta mixture and toss to coat. Cover and refrigerate for at least 1 hour before serving. Sprinkle with remaining cashews.

Quick Spinach-Ricotta Calzones

Ingredients

1 (11.3 ounce) can refrigerated dinner rolls, at room temperature
Cornmeal for rolling
2 tablespoons olive oil
1 medium onion, finely chopped
2 (10 ounce) packages frozen chopped spinach, thawed and squeezed dry
2 large garlic cloves, minced
1/4 teaspoon ground nutmeg
Salt and pepper, to taste
1 cup ricotta cheese
1 cup grated mozzarella cheese
1/4 cup Parmesan cheese
Olive oil, for brushing
Your favorite marinara-style pasta sauce

Directions

Separate rolls onto a cornmeal-sprinkled work surface. Cover with plastic wrap and let rest while preparing filling.

Heat oil in 12-inch skillet over medium-high heat. Add onion; saute until tender and golden, 2 to 3 minutes. Add spinach, garlic and nutmeg; saute, breaking up large clumps with a wooden spoon, until heated through, 2 to 3 minutes. Add salt and pepper. Transfer to a medium bowl; stir in ricotta. Let cool; stir in remaining cheeses.

Adjust oven rack to center position and heat oven to 450 degrees.

Sprinkling with cornmeal as necessary, roll out each roll into a 7-inch circle. Spoon a scant 1/2 cup of filling just below the center line, leaving a 1-inch border along the bottom half of the dough circle. Spoon filling just below the center line of the circle of dough, leaving a border along the bottom half of the circle. With wet fingertips, moisten the bottom border. Fold dough over filling and press edges together. Thoroughly seal by using fingertips to crimp and flute the edges or by pressing with the tines of a fork. Place on a large cookie sheet lined with parchment paper. (At this point, can be frozen up to 2 weeks.)

Brush tops with oil. Bake until golden brown, about 16 minutes (longer if frozen). Let cool slightly and serve with warm marinara sauce.

Easy Crab Linguine

Ingredients

1 (16 ounce) package linguini
pasta
1/4 cup butter
1 onion, chopped
2 cloves garlic, minced
3/8 cup all-purpose flour
4 cups milk
3/4 cup grated Parmesan cheese
1 pound imitation crabmeat

Directions

Cook the pasta in boiling salted water until al dente.

Meanwhile, melt butter or margarine in a saucepan over medium heat. Add onion and garlic, and cook till transparent.

Mix flour into butter or margarine mixture to make a paste. Add warmed milk, and stir until well mixed. Heat gently, and when milk is quite hot add the parmesan. Stir until cheese is melted and sauce is thick. Don't boil. Stir in the crab, heat through.

Drain pasta. Serve sauce over hot noodles.

Greek Lazy Lasagna

Ingredients

1 (16 ounce) package uncooked mafalda pasta (mini lasagne noodles)
2 tablespoons extra-virgin olive oil
1/4 cup chopped onion
3 cloves garlic, chopped
2 (6 ounce) boneless, skinless chicken breasts, thinly sliced
1 (10 ounce) bag chopped fresh spinach
1 (8 ounce) can sliced black olives
1 1/2 tablespoons fresh lemon juice
2 cups crumbled feta cheese

Directions

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the mafalda pasta, and return to a boil. Cook the pasta, stirring occasionally, until the pasta has cooked through but is still firm to the bite, about 10 minutes. Drain well, and return pasta to the pot.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 9x13 inch baking dish.

Combine the olive oil, onion, and garlic in a large skillet. Cook and stir over medium heat until soft, about 3 minutes. Add the sliced chicken; cook, stirring, until chicken is lightly browned and no longer pink in the center, about 5 minutes. Mix in the spinach, black olives, and lemon juice. Cook until heated through, an additional 1 to 2 minutes. Stir the chicken mixture into the pasta, add the feta cheese, and mix well. Spoon into the prepared baking dish, and cover with aluminum foil.

Bake in preheated oven until the pasta is hot and the cheese is melted, about 30 minutes.

Chard Stalks and Garlic Scape Pasta

Ingredients

1 cup Swiss chard stalks, cut into
1 1/2-inch pieces
1 (5 ounce) package dry vermicelli
pasta
1 tablespoon butter
1 tablespoon olive oil
1/4 large onion, chopped
2 garlic scapes, sliced
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the Swiss chard stems in boiling water until tender, 10 to 15 minutes; drain and rinse with cold water. Set aside.

Bring a separate large pot of lightly salted water to a rolling boil. Cook the vermicelli pasta in boiling water until tender yet firm to the bite, 4 to 5 minutes; drain.

Meanwhile, melt the butter with the olive oil in a large skillet over medium heat; stir in the onion and garlic scapes. Cook and stir until the onion is soft and translucent, about 5 minutes. Increase heat to medium-high, stir in the chard stalks, and cook until the onion has browned, about 5 minutes more. Season with salt and pepper; stir in the cooked pasta to serve.

My Mom's Lasagna

Ingredients

1/3 cup olive oil
4 onions, minced
6 (16 ounce) cans crushed tomatoes
8 cloves garlic, minced
12 ounces tomato paste
salt and pepper to taste
10 leaves fresh basil leaves, torn
2 (16 ounce) packages lasagna noodles
1 cup red wine
4 pounds ricotta cheese
1 pound mozzarella cheese, shredded
2 cups grated Parmesan cheese

Directions

In a large heavy bottomed pot, heat the olive oil over medium high heat. Saute the onions and garlic until soft and slightly clear. Pour in the crushed tomatoes and bring to a boil. Stir in the tomato paste, salt and pepper. Lower heat to medium, just hot enough to keep lightly bubbling. Add basil leaves and cook, stirring occasionally for an hour. Add salt and pepper and red wine and allow to simmer another hour or until desired consistency. Remove from heat and let it cool. If you have time, let it sit in the refrigerator over night.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 10 to 15 minutes or until al dente; drain and allow to cool.

Preheat oven to 350 degrees F (175 degrees C).

You'll need two 9x13 inch baking trays. Put a layer of sauce in the bottom of the tray, then a layer of slightly overlapping lasagna noodles. Spread a layer of ricotta over the noodles and a light sprinkling of mozzarella. Repeat until you fill the tray, making sure that you end up with lasagna noodles on top. Spread a layer of sauce over the noodles and sprinkle with mozzarella and parmesan. Cover with foil.

Bake in a preheated oven for an hour. Remove the foil and bake another half hour.

Pasta Bean Soup

Ingredients

1/4 cup chopped onion
1 clove garlic, minced
1 tablespoon butter
1 teaspoon olive oil
3 cups chicken broth
1/4 cup uncooked ditalini or other small pasta
1/2 cup canned white kidney (cannellini) beans
1/2 cup canned diced tomatoes
1/2 cup torn fresh spinach
1/4 teaspoon salt
Shredded Parmesan cheese

Directions

In a saucepan, saute onion and garlic in butter and oil. Add broth; bring to a boil. Add pasta; reduce heat. Simmer, uncovered, for 10 minutes or until pasta is tender. Add the beans, tomatoes, spinach and salt. Cook 5 minutes longer or until heated through. Serve with Parmesan cheese.

Layered Pizza Dip

Ingredients

1 cup part-skim ricotta cheese
1/2 cup chopped pepperoni
1 cup shredded mozzarella cheese
1 cup Prego® Traditional Italian Sauce, any variety
Pepperidge Farm® Garlic Bread, any variety, heated according to package directions or Pepperidge Farm® Crackers, any variety

Directions

Spread the ricotta cheese in an even layer in a 9 inch pie plate. Top with 1/4 cup of the pepperoni and 1/2 cup mozzarella cheese. Carefully spread the pasta sauce over the cheese. Sprinkle with the remaining pepperoni and mozzarella cheese.

Bake at 375 degrees F for 15 minutes or until hot. Let cool for 5 minutes.

Serve with the garlic bread or crackers for dipping.

Pesto Surprise

Ingredients

1 (12 ounce) package farfalle (bow tie) pasta
1 (.6 ounce) package zesty Italian-style salad dressing mix
12 cherry tomatoes
1 (8 ounce) can artichoke hearts, drained and chopped
2 (2.25 ounce) cans chopped black olives, drained
1 (2.25 ounce) can sliced green olives, drained
6 ounces shredded Parmesan cheese
3 tablespoons pesto

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; rinse with cold water and drain.

Prepared zesty Italian dressing according to package directions.

In a large bowl, toss together pasta, tomatoes, artichoke hearts, black olives, green olives and cheese. Pour dressing over all, add pesto, and stir until evenly coated. Refrigerate or serve immediately.

Baked Macaroni and Cheese with Tomato

Ingredients

1 pound macaroni
1 (10.75 ounce) can condensed tomato soup
1 1/4 cups milk
3 cups shredded Cheddar cheese
8 tablespoons butter, divided
1/4 cup dry bread crumbs

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Pour in pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl, combine macaroni, soup, milk, cheese and 6 tablespoons butter. Pour into 9x13 baking dish. Top with bread crumbs and dot with remaining butter. Bake for 45 minutes or until golden brown and bubbly.

Honey-Mustard Chicken Pasta

Ingredients

1 cup uncooked bow tie pasta
2 bacon strips, diced
1/3 cup sliced fresh mushrooms
2 tablespoons chopped onion
1 garlic clove, minced
1 cup diced cooked chicken
1/2 cup frozen peas, thawed
1/2 cup condensed cream of chicken soup, undiluted
1/3 cup 2% milk
1 tablespoon prepared mustard
2 teaspoons honey
1/2 teaspoon dried parsley flakes
1/8 teaspoon salt
1/8 teaspoon pepper
2 teaspoons grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook bacon over medium heat until crisp. Using a slotted spoon, remove to paper towels. Drain, reserving 1 tablespoon drippings.

In the drippings, saute mushrooms and onion until tender. Add garlic; saute for 1 minute. Stir in the chicken, peas, soup, milk, mustard, honey, parsley, salt if desired, pepper and bacon. Cook and stir over medium heat until heated through. Drain pasta; add to skillet and toss to coat. Sprinkle with Parmesan cheese.

Peppy Parmesan Pasta

Ingredients

8 ounces angel hair pasta
1 large tomato, chopped
1 (3 ounce) package sliced pepperoni
1 (2.25 ounce) can sliced ripe olives, drained
1/4 cup grated Parmesan cheese
3 tablespoons olive oil
1/2 teaspoon salt or salt-free seasoning blend
1/4 teaspoon garlic powder

Directions

Cook pasta according to package directions. Meanwhile, in a serving bowl, combine the tomato, pepperoni, olives, Parmesan cheese, oil, salt if desired and garlic powder. Drain pasta; add to the tomato mixture and toss to coat.

Pasta e Fagioli III

Ingredients

3 tablespoons olive oil
6 cloves garlic, chopped
1 onion, chopped
1/2 cup chopped mushrooms
1 medium head escarole - rinsed and quartered
16 ounces tomato sauce
salt and pepper to taste
1 pinch dried oregano
1 tablespoon white sugar
2 (15 ounce) cans cannellini beans
1 pound ditalini pasta

Directions

Cook pasta in a large pot of boiling water until done, approximately 8 to 10 minutes. Drain pasta, but reserve water for later use.

In a large skillet over medium heat, warm oil and saute garlic, onion, and mushrooms until soft. Place escarole on top of vegetables in the skillet, and cover until the escarole is wilts. Stir in tomato sauce and beans. Season with oregano and sugar, and salt and pepper to taste. Simmer over low heat for approximately 15 to 20 minutes.

Mix the cooked pasta into the sauce. Mix in 1 cup of the reserved pasta water; stir in more if necessary to achieve desired consistency.

Contadina Hearty Minestrone

Ingredients

2 (14 ounce) cans chicken or beef broth
1/3 cup uncooked small shell pasta
1 (14.5 ounce) can CONTADINA® Recipe Ready Diced Tomatoes
1 (8.75 ounce) can kidney beans, drained
1 cup diced, cooked chicken or beef
1 carrot, sliced
1 stalk celery, sliced
1/2 teaspoon basil

Directions

Bring broth to boil in large saucepan; stir in pasta and boil 5 minutes.

Add remaining ingredients. Reduce heat; cover and simmer 10 minutes. Garnish with Parmesan cheese, if desired.

Italian Pasta Florentine

Ingredients

2 tablespoons olive oil
2 garlic cloves, minced
1 (1 pound) package Bob Evans®
Italian Sausage Roll
4 quarts water
1 (8 ounce) package wide egg
noodles
2 cups frozen chopped spinach
1/3 cup grated Romano cheese
black pepper to taste

Directions

In a large skillet over medium-low heat, add 2 tbsp. olive oil. Add garlic and cook until lightly golden brown. Add crumbled sausage and continue to cook until no longer pink. Drain excess liquid. Place mixture to side keeping warm in oven on low heat setting. In a large pot, bring 4 quarts of water to a slow boiling point. Add noodles and cook according to package directions. Add frozen spinach during last 2-3 minutes of cooking time. Drain noodles and spinach in colander. Add spinach and noodles to large serving bowl, combine cooked sausage and gently toss. Top with Romano cheese. Serve immediately. Refrigerate leftovers.

Minty Orzo and Peas

Ingredients

1 cup uncooked orzo pasta
1 small onion, finely chopped
1 garlic clove, minced
2 tablespoons butter
2 cups frozen peas
1 teaspoon grated lemon peel
1/4 teaspoon salt
1/8 teaspoon pepper
2 tablespoons finely chopped
fresh mint

Directions

Cook orzo according to package directions. Drain and set aside.

In a large skillet, saute onion and garlic in butter until tender. Add peas. Cook for 2 minutes or until tender. Add the lemon peel, salt, pepper and orzo; heat through. Stir in mint. Serve immediately.

Sausage and Bow-tie Pasta Florentine

Ingredients

1 pound hot Italian sausage links
1 (12 ounce) package bow-tie pasta (farfalle)
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 tablespoon olive oil
3 cloves garlic, chopped
1 (16 ounce) jar Alfredo sauce
1/2 teaspoon black pepper

Directions

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source. Place the sausage links onto a broiler pan, and broil in the preheated oven until the sausage is crispy on the outside and no longer pink on the inside, about 8 minutes. Turn the sausage once as it cooks.

Bring a large pot of lightly salted water to a boil. Add the bow-tie pasta, and cook until al dente, 8 to 10 minutes. Drain and return to the pot along with the spinach; keep warm over medium-low heat.

Heat the olive oil in a separate pot over medium heat, and stir in the garlic, and cook until the garlic softens and the aroma mellows, about 3 minutes. Add the Alfredo sauce and black pepper, then bring to a simmer over medium-high heat. Cut the cooked sausage into bite-sized pieces, and add to the simmering Alfredo sauce along with the pasta and spinach. Stir until the pasta is hot and well coated with the sauce.

Kahala's Macaroni Seafood Salad

Ingredients

1 (16 ounce) package spaghetti,
broken into 2-inch pieces
4 hard-cooked eggs, chopped
1 carrot, grated
1/2 cup frozen petite peas,
thawed
1 cup frozen fully cooked salad
shrimp, thawed
1/2 cup crab meat, cooked

Dressing:

16 ounces mayonnaise
1/4 cup milk
1 teaspoon lemon juice
1 teaspoon sugar
salt to taste
black pepper to taste
paprika to taste

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and add pasta to a large bowl. Stir in eggs, carrots, peas, shrimp, and crab meat. Cover, and refrigerate.

To make dressing, stir together mayonnaise, milk, lemon juice, and sugar. Season to taste with salt, pepper, and paprika.

Mix dressing into chilled pasta, stirring until well combined. If the salad seems dry, stir in more mayonnaise and a splash more milk or water. Cover, and chill before serving.

Mediterranean Seafood Salad

Ingredients

1 1/2 cups dried small pasta shells
3 cups imitation crab or lobster meat
2 stalks celery, finely chopped
3/4 cup black olives
1 1/2 cups mayonnaise
1/3 cup Catalina salad dressing
2 teaspoons Worcestershire sauce
1 tablespoon hot sauce
1/4 teaspoon Dijon mustard
1 cup cubed Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and place pasta in a large bowl. Stir in crabmeat, celery, and olives. Mix in mayonnaise, Catalina dressing, Worcestershire sauce, hot sauce, and Dijon. Stir in Cheddar cheese, cover, and chill at least 1 hour.

Pesto Pasta

Ingredients

8 ounces spiral pasta
1/3 cup minced fresh basil
1/4 cup minced fresh parsley
1/4 cup grated Parmesan cheese
1/2 teaspoon salt
1 garlic clove, quartered
1/8 teaspoon ground nutmeg
1/3 cup olive or vegetable oil

Directions

Cook pasta according to package directions. Meanwhile, in a blender or food processor, place the basil, parsley, Parmesan cheese, salt, garlic and nutmeg. Cover and process on low for 1 minute or until very finely chopped.

While processing, gradually add the oil in a steady stream. Drain pasta; top with the pesto and toss to coat.

Chicken Linguine a la Me

Ingredients

1 (8 ounce) package linguine pasta
2 tablespoons butter
3 green onions, chopped
5 cloves garlic, diced
1/2 pound fresh mushrooms, sliced
1 small head broccoli, chopped
1 (14 ounce) can chicken broth
3 skinless, boneless chicken breast halves - cut into bite-size pieces

1/4 cup butter
1/4 cup all-purpose flour
1 cup milk
1 (8 ounce) package Colby-Jack cheese, cubed
salt and ground black pepper to taste

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain.

Meanwhile, melt the 2 tablespoons butter in a large pot over medium-high heat. Stir in the onions, garlic, mushrooms, and broccoli, and cook and stir for 5 minutes. Pour in the chicken broth; cover and simmer until broccoli is just tender. Stir in the chicken, and cook until chicken is no longer pink in the center, about 5 minutes.

While the chicken is cooking, melt the butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Add the butter-flour mixture to the chicken mixture, stirring constantly with a fork to prevent lumps. Pour in the milk, stirring constantly until smooth. Reduce heat to medium; simmer for 5 minutes more.

Stir in the Colby-Jack cheese; reduce heat to low and continue stirring until cheese is melted. Stir in the linguine. Season to taste with salt and pepper.

Seafood Scampi Linguine

Ingredients

1 (16 ounce) package linguine pasta
1/3 cup butter
1 red bell pepper, chopped
2 zucchini, sliced
1/3 cup chopped garlic
3/4 cup chopped shallots
1/4 cup drained capers
salt and pepper to taste
2 1/2 pounds clams in shell, scrubbed
1 pound shrimp, peeled and deveined
1/4 cup fresh basil

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 450 degrees F (230 degrees C).

Melt butter in a large heavy skillet. Add red pepper, zucchini, garlic, and shallots. Saute over high heat until the shallots begin to soften; about 4 minutes. Mix in capers, salt and pepper. Remove from heat and add clams and shrimp. Toss until it's fully mixed.

Transfer mixture to a large baking dish. Cover and bake in a preheated oven until the clams have all opened and shrimp is cooked. Make sure the lid is not touching the shrimp or they'll burn and stick. Cook about 20 to 25 minutes, stirring occasionally.

Pour the scampi over the linguine, top with fresh basil and serve.

Bechamel Chicken Pasta

Ingredients

1 (16 ounce) package dried penne pasta
2 tablespoons olive oil
1 small onion, diced
1 green bell pepper, diced
3 cloves garlic, minced
2 skinless, boneless chicken breast halves - cubed
1/2 cup frozen peas
1 bunch cilantro
3 sprigs fresh dill weed, chopped
1 (6 ounce) can Italian-flavored tomato paste
1/2 cup water
salt and pepper to taste
B
5 tablespoons butter
1 cube chicken bouillon
5 tablespoons all-purpose flour
3 cups milk
pepper to taste
2 cups shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil, cook the penne pasta 10 to 12 minutes, until al dente, and drain.

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat, and saute the onion, green bell pepper, and garlic until tender. Stir in the chicken, and cook until almost done. Mix in the peas, cilantro, dill, tomato paste, and enough water to make a thick sauce. Continue to cook and stir until chicken is no longer pink and juices run clear, and all the ingredients are heated through. Season with salt and pepper to taste.

To prepare the bechamel sauce, melt the butter in a saucepan over medium heat. Dissolve the chicken bouillon cube in the melted butter. Stirring constantly, blend in the flour until smooth. Mix in the milk, season with pepper, and continue to cook and stir until the sauce is thick enough to coat the back of a spoon.

In a bowl, mix the cooked pasta with 1/2 the bechamel sauce. Place 1/2 the pasta in a baking dish, layer with 1/2 the chicken mixture, and 1/2 the mozzarella cheese. Layer with the remaining pasta, remaining chicken mixture, and remaining bechamel sauce. Top with remaining mozzarella cheese.

Bake 30 minutes in the preheated oven, or until bubbly.

Spicy Tomato Chicken

Ingredients

6 skinless, boneless chicken breast halves
7 ounces vermicelli pasta
1 onion, chopped
1 green bell pepper, chopped
1 (10 ounce) can diced tomatoes with green chile peppers
1 (15 ounce) can baby peas, drained
1 (8 ounce) package processed cheese, shredded

Directions

Bring a large pot of salted water to a boil. Add chicken breasts and boil until cooked through and juices run clear. Remove chicken from pot, chop into bite size pieces and set aside.

Strain remaining cooking broth, return to pot and bring to a boil. Break pasta in half (will make it easier to mix) and add to boiling broth. Cook for 8 to 10 minutes or until al dente. Drain and return pasta to pot.

Meanwhile, saute onion and bell pepper in butter or margarine in a small saucepan. Add tomatoes with green chile peppers, sauteed onion/bell pepper mixture, peas and reserved chicken to pasta. Top with cheese and mix together well.

Preheat oven to 350 degrees F (175 degrees C).

Pour chicken mixture into a 9x13 inch baking dish and bake in the preheated oven for 25 to 35 minutes.

Smoked Salmon Ravioli

Ingredients

2 cups all-purpose flour
2 eggs, beaten
2 egg yolks
1 pound smoked salmon
2 eggs
1 cup heavy cream
2 teaspoons chopped fresh chives
1/2 teaspoon ground black pepper
1 egg, beaten
16 ounces shredded Gruyere cheese
1 cup heavy whipping cream

Directions

TO MAKE THE PASTA, place the flour in a mound on a smooth work area, creating a well in the center. Pour the 2 beaten eggs and 2 egg yolks into the well, and slowly pull the flour into the eggs until it is all incorporated. Finish kneading by hand, adding more flour if needed for a smooth consistency. Divide the pasta in half and roll out each half or feed through pasta roller until thin, number 6 setting on the machine. Roll out as many sheets of pasta as possible.

FOR THE SMOKED SALMON MOUSSE, puree the smoked salmon and 2 eggs together until smooth. Slowly add 1 cup heavy cream, chopped chives, and pepper. Mix thoroughly.

To assemble the raviolis, prepare a smooth, floured surface. Lay out the pasta and divide the smoked salmon mousse into 24 equal-sized portions and place these portions two inches apart on one sheet of pasta. Brush the beaten egg on the pasta between the mounds of salmon mousse, and cover with the other sheet of pasta. Cut raviolis apart, and refrigerate or freeze until you are ready to use.

Bring a large pot of lightly salted water to a boil, add raviolis, and cook about 6 minutes. Drain well.

Meanwhile, add to each of 8 fireproof plates 1 ounce gruyere cheese and 1/8 cup heavy cream. Heat under the broiler until the cheese melts then add the raviolis and sprinkle 1 ounce more gruyere on top. Place under the broiler until the cheese browns lightly.

Serve the stuffed raviolis on the warm plates.

Mediterranean Fish Stew

Ingredients

4 cloves garlic, minced
2 onions, chopped
1 tablespoon olive oil
1 (28 ounce) can crushed tomatoes
6 cups water
1/2 cup chopped fresh parsley
1/2 cup chopped fresh cilantro
2 tablespoons Worcestershire sauce
1 teaspoon ground cinnamon
1 teaspoon paprika
1 1/2 pounds cod fillets, cubed
3 ounces dry pasta
salt to taste
1 tablespoon ground black pepper

Directions

In a large pot over medium heat, saute the garlic and onions in the olive oil for 5 minutes, stirring constantly. Add the tomatoes with liquid, water, parsley and cilantro. Bring to a boil, reduce heat to low and simmer for 15 minutes.

Stir in the Worcestershire sauce, cinnamon, paprika and fish. Simmer over medium heat for 10 minutes. Add the pasta and simmer for an additional 8 minutes, or until pasta is tender. Season with salt to taste and ground black pepper.

Orange Pasta Salad

Ingredients

5 cups cubed cooked chicken
3 cups cooked rotini (corkscrew pasta), (cooked without salt or fat)
1 1/2 cups sliced celery
1/2 cup sliced green onions
1 cup drained pineapple tidbits
1 (11 ounce) can mandarin oranges, drained
2 kiwifruit, peeled and cut into chunks
1 cup mayonnaise
1/3 cup vegetable oil
2 tablespoons cider vinegar
2 tablespoons orange juice concentrate
1 1/2 teaspoons salt
1 teaspoon dry mustard
1 cup slivered almonds, toasted

Directions

In a large bowl, combine chicken, pasta, celery, onions, pineapple, oranges and kiwi. In a small bowl, mix the next six ingredients. Pour over chicken mixture; toss to coat. Cover and chill for several hours. Toss with almonds just before serving.

Lemony Chicken Pasta Toss

Ingredients

2 tablespoons cornstarch
1 3/4 cups Swanson® Chicken
Broth (regular, Natural Goodness®
„Ÿ or Certified Organic)
2 tablespoons lemon juice
1 tablespoon Dijon-style mustard
1 pound skinless, boneless
chicken breast, cut into strips
2 cloves garlic, minced
3 tablespoons chopped fresh
parsley
4 cups hot cooked spaghetti,
cooked without salt

Directions

Mix cornstarch, broth, lemon juice and mustard.

Cook chicken and garlic in nonstick skillet until browned, stirring often. Remove chicken.

Add cornstarch mixture. Cook and stir until mixture boils and thickens. Return chicken to skillet and heat through. Stir in parsley. Toss with spaghetti.

Basic Baked Spaghetti

Ingredients

3/4 pound lean ground beef
1 (16 ounce) jar spaghetti sauce
1 pound spaghetti
1 cup shredded mild Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). In large skillet, cook hamburger until brown. Mix spaghetti sauce into skillet. Reduce heat and simmer.

Meanwhile, bring a large pot of lightly salted water to a boil. Mix in pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix together spaghetti and meat mixture, pour into 9x13 pan. Top with cheese and bake for 30 minutes, or until heated through and cheese is bubbly.

Sausage Minestrone

Ingredients

1 pound Bob Evans® Italian Sausage Roll
1/2 cup chopped onions
1 (16 ounce) can small white beans
1 (14.5 ounce) can beef broth
1 (14.5 ounce) can diced tomatoes
1/2 cup small uncooked pasta (i.e. elbow or rotini)
1 small zucchini, diced

Directions

In large saucepan, crumble and cook sausage and onions over medium heat until sausage is browned. Drain if desired. Add remaining ingredients to saucepan. Bring to a boil. Reduce heat to low and simmer 15-20 minutes or until pasta is cooked and zucchini is tender. Refrigerate leftovers.

Angel Hair Pasta with Peppers and Chicken

Ingredients

1 teaspoon olive oil
1 tablespoon minced garlic
1 large red bell pepper, julienned
3/4 (8 ounce) can sliced water chestnuts
1 cup sugar snap pea pods
6 thick slices smoked deli chicken
1 tablespoon onion powder
1/4 teaspoon ground black pepper
1 pinch salt
1 cup chicken broth
2 (8 ounce) packages angel hair pasta

Directions

In a large skillet, heat olive oil to medium high heat. Add the garlic, bell pepper, water chestnuts and pea pods. Reduce heat to medium low and cover. Cook for 5 minutes.

Cut chicken into strips, approximately 1/4 inch wide. Add the chicken, onion powder, ground black pepper and salt to the skillet. Cover and cook for 5 more minutes.

In a separate small saucepan, heat the chicken broth to a near boil. Pour the hot broth into the vegetable/chicken skillet. Toss and serve mixture over cooked angel hair pasta immediately.

Penne Russo a la Vodka

Ingredients

1 (16 ounce) package dry penne pasta
1 teaspoon olive oil
2 cloves garlic, minced
1/8 pound prosciutto, chopped
1/2 teaspoon red pepper flakes
2 (16 ounce) cans whole peeled tomatoes
1/2 cup vodka
1 cup heavy cream
1 cup Parmesan cheese
1/2 cup chopped fresh basil leaves
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large skillet or wok over medium heat. Saute garlic, prosciutto and red pepper flakes for 1 minute. Stir in tomatoes, and cook for 3 minutes. Stir in vodka and cream. Simmer 15 minutes, or until thickened. Stir in Parmesan and chopped basil. Toss with pasta until evenly coated.

Creamy Mushroom Macaroni

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon butter
1/3 cup milk
1 (10.75 ounce) can condensed cream of mushroom soup
1 pound processed cheese food, cubed

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In medium saucepan over medium heat, combine butter, milk, mushroom soup and processed cheese. Stir until cheese is melted and mixture is smooth. Stir in cooked pasta. Pour into 2 quart baking dish and bake 20 minutes or until top is golden brown. Let stand 10 minutes and serve.

Campbell'sB® Chicken Broccoli Twist

Ingredients

3 cups uncooked corkscrew-shaped pasta
2 cups broccoli flowerets
2 medium carrots, sliced
1 (10.75 ounce) can Campbell'sB® Condensed Cream of Broccoli Soup
1 3/4 cups SwansonB® Chicken Stock
1 teaspoon garlic powder
1/4 teaspoon ground black pepper
2 (4.5 ounce) cans SwansonB® Premium Chunk Chicken Breast in Water, drained
1/4 cup grated Parmesan cheese

Directions

Prepare the pasta according to the package directions in a 3-quart saucepan, without salt. Add the broccoli and carrots for the last 5 minutes of the cooking time. Drain the pasta and vegetables well in a colander. Return the pasta and vegetables to the saucepan.

Stir the soup, stock, garlic powder, black pepper and chicken in the saucepan. Cook over medium heat until the mixture is hot and bubbling. Sprinkle with the cheese.

Penne with Garlicky Broccolini

Ingredients

1 (16 ounce) package dry penne pasta
6 slices bacon
3/4 pound broccolini, cut into 1 inch pieces
12 cloves garlic, minced
salt and pepper to taste
1/3 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta, and cook until tender, about 8 minutes. Drain.

Meanwhile, place the bacon in a large skillet over medium heat. Turn frequently to cook until browned and crisp. Drain on paper towels.

Add half of the garlic to the bacon grease, and cook over medium-low heat for 3 minutes, stirring frequently. Add the broccolini, and continue to cook and stir for 3 or 4 minutes, or until the broccolini is tender but still bright green. Stir in the remaining garlic, salt and pepper. Add the pasta to the skillet, and stir to coat. Remove from the heat and mix in the Parmesan cheese, and crumble in the bacon. Toss again, and serve!

Three Cheese Baked Pasta

Ingredients

1 pound uncooked pasta
1 pound ground beef
1 onion, chopped
6 1/2 cups tomato pasta sauce
6 ounces provolone cheese, thinly sliced
1 1/2 cups sour cream
6 ounces mozzarella cheese, shredded
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water until al dente. Drain.

Meanwhile, cook ground meat and onion in a skillet over medium heat, stirring frequently, until meat is browned. Stir in pasta sauce, reduce heat, and simmer for 15 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish. Layer the ingredients in the prepared baking dish as follows: half of the cooked pasta, all the provolone cheese, all the sour cream, half of the sauce mixture, remaining pasta, mozzarella cheese, and remaining sauce mixture. Top with grated Parmesan cheese.

Bake in preheated oven for 30 minutes, or until bubbly.

Penne Pasta with Cannellini Beans and Escarole

Ingredients

1 (16 ounce) package dry penne pasta
1 head escarole, chopped
1 (15.5 ounce) can cannellini beans, with liquid
1 (14.5 ounce) can diced tomatoes with garlic and onion, drained
salt and ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a boil, and cook the penne pasta 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, cook and stir the escarole, cannellini beans and liquid, and diced tomatoes with garlic and onion until heated through. Season with salt and pepper. Toss with the cooked pasta to serve.

Black Bean Pasta Salad

Ingredients

8 ounces rigatoni or penne pasta
1 (16 ounce) jar salsa
1 (15 ounce) can black beans,
rinsed and drained
2 cups (8 ounces) shredded
reduced-fat Mexican-blend
cheese
1/2 cup chopped green pepper
1 small onion, chopped
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a bowl; stir in the remaining ingredients. Cover and refrigerate for 30 minutes before serving.

Plain Pasta

Ingredients

2 cups semolina flour
1/2 teaspoon salt
1/4 teaspoon baking powder
1/2 cup warm water
1 tablespoon butter

Directions

Mix together flour, salt baking powder. Add warm water and butter; knead dough until stiff. Let rest a few minutes. Roll into a ball and quarter. Using 1/4 of the ball at a time roll out to 1/8 or 1/16 inch thick. Cut into desired shapes. Let dry for 1 to 3 hours on flat surface. Cook as you would pasta

Fettuccini Alfredo VI

Ingredients

4 ounces dry fettuccine pasta
2 teaspoons margarine
4 cloves garlic, minced
4 1/2 teaspoons all-purpose flour
1 1/2 cups skim milk
1/2 cup grated Parmesan cheese
2 ounces Neufchatel cheese
1/4 cup chopped parsley

Directions

In a large pot cook with boiling salted water cook fettuccini pasta until al dente. Drain.

Meanwhile, in a large saucepan over medium-high heat melt margarine; add garlic and saute for one minute. Add flour, stirring constantly. Gradually whisk in milk, continue to stir until sauce thickens, about 5 to 7 minutes. Add the Neufchatel cheese, grated Parmesan cheese, and ground black pepper. Cook until the cheese has completely melted.

Serve Alfredo sauce over cooked and drained fettuccini noodles. Sprinkle the top with fresh parsley.

Chicken and Peas with Pasta

Ingredients

4 boneless, skinless chicken breast halves, cut into 1-inch pieces
2 tablespoons cooking oil
1/2 cup chopped onion
1 medium green or red bell pepper, chopped
1 garlic clove, minced
2 cups frozen peas
1 cup chicken broth
1 cup half-and-half cream
2 teaspoons Italian seasoning
salt to taste
8 ounces pasta, cooked and drained
1/2 cup grated Parmesan cheese
1 cup coarsely chopped walnuts, toasted

Directions

In a 5-qt. Dutch oven, saute chicken in oil over medium heat until browned. Add onion, pepper and garlic; saute until tender. Add peas, broth, cream, Italian seasoning and salt; bring to a boil. Reduce heat; simmer for 10 minutes. Add pasta and Parmesan cheese; simmer for 5 minutes. Garnish with walnuts.

Pasta with Peas and Sausage

Ingredients

1 pound rigatoni pasta
2 tablespoons olive oil
1 clove garlic, minced
1 pound sweet Italian sausage,
casings removed
12 ounces frozen green peas
1 1/2 cups heavy cream
4 tablespoons butter
2 tablespoons grated Parmesan
cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet heat oil and saute garlic over medium heat. Brown sausage in skillet. Once brown add frozen peas and simmer for 5 minutes. Slowly add heavy cream and butter to skillet; bring to a slight boil. Add more cream if necessary. Cook for 5 minutes. Toss with cooked pasta and top with Parmesan cheese.

Ingredients

1 (8 ounce) package elbow macaroni
1 egg, beaten
1/4 cup grated Parmesan cheese

1 pound roma (plum) tomatoes
1 pound lean ground beef
1/4 cup chopped onions
1 clove garlic, minced
1 (8 ounce) can tomato sauce
1/4 cup chicken stock
1 tablespoon red wine vinegar
1 tablespoon chili powder
1/2 teaspoon ground allspice
1/4 teaspoon ground cinnamon

3 tablespoons margarine
3 tablespoons all-purpose flour
1/4 teaspoon ground black pepper
1 1/2 cups milk
1 egg, beaten
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain. Combine pasta, 1 beaten egg, 1/4 cup Parmesan and set aside.

To make the meat sauce: Drop the plum tomatoes in boiling water for about 45 seconds. Peel the skin off then seed and chop. Cook ground beef, onion and garlic together in a skillet until meat is brown and onion is tender. Drain off fat. Stir in fresh tomatoes, tomato sauce, chicken stock, vinegar, chili powder, allspice, cinnamon, and salt. Bring to boil; reduce heat and simmer uncovered for 15 to 20 minutes until thick. You don't want the sauce to be watery.

To make the white sauce: Melt margarine in a saucepan and stir in flour and pepper. Add the milk all at once. Cook and stir until smooth, thick and bubbly. In a bowl, combine about half of the mixture with 1 beaten egg. Return the egg mixture into the saucepan with the remaining white sauce. Stir in 1/4 cup parmesan.

In a square glass baking dish, add 1/2 the pasta mixture. Next, add all of the meat sauce. Then, the remainder of the pasta and top with all of the white sauce. Sprinkle lightly with cinnamon, if desired.

Bake in preheated oven for 30 to 35 minutes. Let stand about 5 minutes before serving. The white sauce will firm when cooked.

Angel Shrimp Pasta

Ingredients

1/2 cup margarine
1 onion, chopped
1 1/2 cups sliced fresh mushrooms
1 (10.75 ounce) can condensed cream of mushroom soup
8 ounces jalapeno processed cheese spread
1 pound fresh shrimp, peeled and deveined
1 pound angel hair pasta

Directions

In a large skillet over medium heat, melt margarine and saute onions and mushrooms; add soup and processed cheese spread and blend together.

Add shrimp and cook for about 10 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until al dente; drain.

Pour sauce over pasta and serve.

Ingredients

1 medium head cabbage, sliced
1 (8 ounce) package uncooked spaghetti
1 tablespoon vegetable oil
2 large onions, sliced
salt and pepper to taste
2 tablespoons soy sauce

Directions

Preheat oven to 450 degrees F (230 degrees C).

Bring a large pot of salted water to a boil. Add cabbage and cook until tender, about 15 minutes; drain.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While the pasta and cabbage are cooking, heat oil in a large skillet over medium heat. Saute onions until tender.

Combine cabbage, pasta, onions, salt, pepper and soy sauce; mix well and transfer to a 9x13 inch casserole dish.

Bake in preheated oven for 30 minutes.

Bow Ties in Sausage and Pepper Sauce

Ingredients

6 ounces dried bow tie pasta
12 ounces sweet Italian sausage links, cut into 3/4-in. slices
1 onion, cut into thin wedges
2 green, yellow and/or red sweet peppers, cut into thin strips
1 (14.5 ounce) can CONTADINA® Recipe Ready Diced Tomatoes
1 (8 ounce) can CONTADINA® Garlic & Onion Tomato Sauce
2 tablespoons grated Parmesan cheese

Directions

Cook pasta according to package directions; drain.

Cook sausage and onion in large nonstick skillet until sausage is lightly browned; drain. Add peppers; cook and stir 2 minutes more.

Stir in undrained tomatoes and tomato sauce. Bring to boil; reduce heat. Simmer, uncovered, 5 minutes. Stir in cooked pasta; heat through. Sprinkle with cheese. Sprinkle with toasted pine nuts or almonds, if desired.

Turkey Bow Tie Skillet

Ingredients

1/2 pound ground turkey breast
1 1/2 teaspoons vegetable oil
3/4 cup chopped celery
1/2 cup chopped onion
1/2 cup chopped green pepper
1 garlic clove, minced
1 (14.5 ounce) can chicken broth
2 cups uncooked bow tie pasta
1 (14.5 ounce) can stewed tomatoes
1 tablespoon white vinegar
3/4 teaspoon sugar
1/2 teaspoon chili powder
1/2 teaspoon garlic salt
2 tablespoons grated Parmesan cheese
1 tablespoon minced fresh parsley

Directions

In a large skillet or Dutch oven, cook turkey in oil over medium heat until no longer pink. Add the celery, onion, green pepper and garlic; cook until vegetables are tender. Remove the turkey and vegetables with a slotted spoon and keep warm.

Add chicken broth to the pan; bring to a boil. Add bow tie pasta; cook for 10 minutes or until tender. Reduce heat; stir in the stewed tomatoes, vinegar, sugar, chili powder, garlic salt and turkey mixture. Simmer for 10 minutes or until heated through. Sprinkle with Parmesan cheese and fresh parsley.

Fettuccine Italiana

Ingredients

8 ounces uncooked fettuccine
1 (14 ounce) package fat-free
smoked turkey sausage, sliced
2 cups cut fresh asparagus (1 inch
pieces)
1 cup sliced fresh mushrooms
1/4 cup chopped onion
1 garlic clove, minced
1/2 teaspoon dried thyme
1 tablespoon olive or canola oil
1 tablespoon cornstarch
1 cup reduced sodium chicken
broth
1/4 cup shredded Parmesan or
Romano cheese

Directions

Cook fettuccine according to package directions. Meanwhile, in a large saucepan, saute sausage, asparagus, mushrooms, onion, garlic and thyme in oil until vegetables are tender. Combine cornstarch and broth until smooth; stir into sausage mixture. Bring to a boil; cook and stir for 1-2 minutes or until thickened. Drain pasta. Add to sausage mixture; toss to coat. Sprinkle with Parmesan cheese.

Fried Farfalle Chips

Ingredients

2 cups bow tie pasta
4 tablespoons vegetable oil
2 tablespoons grated Parmesan cheese
1 teaspoon chili powder
1 teaspoon garlic powder
1 teaspoon dry mustard

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse pasta under cold water. Pasta should be drained thoroughly of water.

In a large skillet, heat oil to 375 degrees F (190 degrees C) and fry about 1 cup of pasta at a time until golden. Drain on paper towels.

In large bowl, combine Parmesan, chili powder, garlic powder and dry mustard. Toss with drained pasta. Serve.

Seafood Marinara with Linguine

Ingredients

1 (14.5 ounce) can CONTADINA®
Diced Tomatoes
12 ounces CONTADINA® Tomato
Paste
2 tablespoons olive oil, divided
1 cup chopped onion
3 garlic cloves, minced
1 (14.5 ounce) can chicken broth
1/2 cup dry red wine or water
1 tablespoon fresh basil, chopped
1 teaspoon fresh oregano,
chopped
1 teaspoon salt
8 ounces shrimp, fresh or frozen,
peeled and deveined
8 ounces scallops, fresh or frozen
1 pound linguine, cooked, drained
and kept warm

Directions

Heat 1 tablespoon oil in large skillet over medium-high heat. Add onion and garlic; cook for 2 minutes. Add tomatoes and juice, chicken broth, tomato paste, wine, basil, oregano and salt. Bring to a boil. Reduce heat to low; simmer for 10 minutes.

Heat remaining oil in small skillet over high heat. Add shrimp and scallops; cook for 3 to 4 minutes or until shrimp turn pink and scallops are opaque. Add to sauce. Cook for 2 to 3 minutes. Serve over pasta.

Pasta Shells Florentine

Ingredients

16 jumbo pasta shells
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
6 ounces low fat mozzarella
cheese, shredded
1 cup low-fat cottage cheese
1 egg white
1 tablespoon grated Parmesan
cheese
1/4 teaspoon ground nutmeg
2 tablespoons Italian seasoning
1 (16 ounce) jar spaghetti sauce

Directions

In a large pot of salted water boil pasta shells until al dente. Drain well and rinse.

Preheat oven to 375 degrees F (175 degrees C).

In medium bowl, combine spinach, mozzarella cheese, cottage cheese, egg white, parmesan cheese, nutmeg, and Italian seasoning until blended.

Fill each pasta shell with a heaping tablespoon of spinach mixture. Pour 1 cup spaghetti sauce into a 8x12 inch baking dish, spread evenly. Place shells in pan. Spoon remaining spaghetti sauce over shells. Cover with aluminum foil and bake for 30 to 40 minutes, or until shells are heated through.

Johnny Marzetti IV

Ingredients

1 (8 ounce) package wide egg noodles
1 pound lean ground beef
1 onion, chopped
1 (4.5 ounce) can sliced mushrooms
1 pinch garlic salt
ground black pepper to taste
1 1/2 tablespoons white sugar
1 tablespoon Worcestershire sauce
2 (15 ounce) cans tomato sauce
8 ounces sharp Cheddar cheese, shredded

Directions

Cook pasta in a large pot of boiling salted water until al dente. Drain.

In a large skillet, cook ground beef, onion, and mushrooms. Drain grease. Mix in garlic salt, ground black pepper, sugar, Worcestershire sauce, and tomato sauce. Simmer for 30 minutes.

In a greased 2 quart casserole dish, layer half of the cooked egg noodles, then half of the sauce mixture, followed by half of the grated cheese. Repeat.

Bake in a preheated 375 degree (190 degree C) oven for 20 to 30 minutes.

Ham Tetrazzini

Ingredients

2 tablespoons chopped onion
1 tablespoon butter
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup water
1/2 cup shredded Cheddar cheese
1 cup diced ham
6 ounces spaghetti
2 tablespoons chopped fresh parsley
2 tablespoons chopped pimento peppers

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium-high heat, saute chopped onion in butter until tender.

Stir in cream of mushroom soup, water, and shredded cheese. Heat mixture until cheese melts, stirring often.

Add ham, cooked and drained pasta, chopped pimento, and chopped parsley to saucepan; stir.

Stir until heated through, serve hot!

Charlotte's Tortellini Soup

Ingredients

1 pound sausage
1 cup chopped onion
2 cups sliced carrots
1 cup sliced celery
6 cups beef broth
1/2 cup red wine
1 (16 ounce) can whole peeled tomatoes, with liquid
1 cup ketchup
1 teaspoon Italian seasoning
2 cloves garlic, minced
1 cup zucchini, sliced
1 pound fresh tortellini pasta
1 red bell pepper, diced
1/4 cup chopped parsley
salt and pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Brown sausage in pot; drain off fat. Add onions and saute until tender. Add carrots, celery, beef broth, red wine, tomatoes, ketchup, Italian seasoning, and garlic. Bring to a boil and simmer for 30 minutes. Skim away the fat from the soup.

Stir in the zucchini, tortellini, red bell pepper, and parsley. (If you use fresh tortellini, cook them according to package directions.) Simmer, covered, for about 25-30 minutes or till the tortellini are tender. Season with salt and pepper. Sprinkle with cheese right before serving.

Basil Chicken and Pasta

Ingredients

1 (12 ounce) package rotini pasta
2 tablespoons butter
1 pound skinless, boneless
chicken breast halves - cut into
1/2 inch cubes
3 cloves garlic, minced
1/2 teaspoon ground black
pepper
2 teaspoons dried basil
1 cup heavy cream
1/4 cup grated Parmesan cheese

Directions

In a large pot with boiling salted water cook rotini pasta until al dente. Drain.

Meanwhile, in a large skillet melt the butter or margarine. Add the chopped chicken and garlic, saute until lightly brown and juices run clear. Stir in the ground black pepper, dried basil, heavy cream, and grated Parmesan cheese. Bring to a boil and simmer for 3 to 4 minutes.

Toss drained pasta with basil sauce and serve immediately.

Borboletas

Ingredients

1 (16 ounce) package dry farfalle (bow tie) pasta
1 large fresh tomato, chopped
1 medium cucumber, peeled and chopped
4 ounces feta cheese, crumbled
1/4 cup Italian salad dressing
1 teaspoon dried oregano

Directions

Bring a large pot of lightly salted water to a boil. Place the farfalle into the pot, cook 8 to 10 minutes, until al dente, and drain.

In a bowl, toss the cooked pasta with the tomato, cucumber, feta cheese, Italian dressing, and oregano.

Sunday Shrimp Pasta Bake

Ingredients

12 ounces uncooked vermicelli
1 medium green pepper, chopped
5 green onions, chopped
6 garlic cloves, minced
6 tablespoons butter, cubed
2 tablespoons all-purpose flour
2 pounds cooked shrimp, peeled and deveined
1 teaspoon celery salt
1/8 teaspoon pepper
1 pound process cheese (eg. Velveeta), cubed
1 (10 ounce) can diced tomatoes with green chilies, drained
1 (4 ounce) can mushroom stems and pieces, drained
1 tablespoon grated Parmesan cheese

Directions

Cook vermicelli according to package directions. Meanwhile, in a large skillet, saute the green pepper, onions and garlic in butter until tender. Gradually stir in flour until blended. Stir in the shrimp, celery salt and pepper; cook, uncovered, over medium heat for 5-6 minutes or until heated through.

In a microwave-safe bowl, combine the process cheese, tomatoes and mushrooms. Microwave, uncovered, on high for 3-4 minutes or until cheese is melted, stirring occasionally. Add to shrimp mixture. Drain vermicelli; stir into skillet.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Zippy Chicken Coleslaw

Ingredients

1 tablespoon paprika
1/2 teaspoon dried thyme
1/4 teaspoon sugar
1/4 teaspoon salt
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
1/2 pound skinless, boneless chicken breast halves
1 (3 ounce) package ramen noodle pasta with flavor packet
4 cups shredded cabbage
2 cups broccoli coleslaw mix
3 green onions, chopped
2 tablespoons sesame seeds, toasted
2 tablespoons sliced almonds, toasted
DRESSING:
3 tablespoons sugar
2 tablespoons reduced-sodium soy sauce
4 1/2 teaspoons cider vinegar
2 1/4 teaspoons water
2 1/4 teaspoons canola oil
1/8 teaspoon pepper

Directions

In a small bowl, combine the first eight ingredients; rub over both sides of chicken. Broil 3-4 in. from the heat for 5-6 minutes on each side or until juices run clear. When chicken is cool enough to handle, shred with two forks; cool completely.

Set aside seasoning packet from ramen noodles. Break noodles into small pieces; place in a large bowl. Add the cabbage, broccoli coleslaw, onions, sesame seeds, almonds and chicken. In a jar with a tight-fitting lid, combine the dressing ingredients. Add the contents of seasoning packet; shake well. Pour over coleslaw and toss to coat.

Mama's Best Ever Spaghetti and Meatballs

Ingredients

1 pound lean ground beef
1/2 cup Italian seasoned dry
bread crumbs
1 egg
1 (26 ounce) jar Ragu® Old World
Style® Pasta Sauce
8 ounces spaghetti, cooked and
drained

Directions

Combine ground beef, bread crumbs and egg in medium bowl; shape into 12 meatballs.

Bring pasta sauce to a boil over medium-high heat in 3-quart saucepan. Gently stir in uncooked meatballs.

Reduce heat to low and simmer covered, stirring occasionally, 20 minutes or until meatballs are done. Serve over hot spaghetti and garnish, if desired, with grated Parmesan cheese.

Basic Sauce for Pasta

Ingredients

1 tablespoon olive oil
1 onion, finely chopped
1 clove garlic, minced
2 (8 ounce) cans tomato sauce
1 teaspoon dried oregano
salt and pepper to taste
1 tablespoon processed cheese
sauce
1 cup water

Directions

In a large skillet over medium heat, saute' onion and garlic in the olive oil for about 5 minutes. Add tomato sauce, oregano, salt, pepper, cheese sauce and water. Lower heat and simmer until it thickens; about 30 minutes.

Garlic Shrimp Linguine

Ingredients

1 pound uncooked linguine
1 tablespoon butter
3 tablespoons white wine
2 teaspoons grated Parmesan cheese
3 cloves garlic, minced
1 teaspoon chopped fresh parsley
salt and pepper to taste
1 pound medium shrimp, peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium saucepan, melt butter over medium low heat; add wine, cheese, garlic, parsley and salt and pepper to taste. Simmer over low heat for 3 to 5 minutes, stirring frequently.

Increase heat to medium high and add shrimp to skillet; cook for about 3 to 4 minutes or until shrimp begins to turn pink. Do not overcook.

Divide pasta into portions and spoon sauce on top; garnish with Parmesan cheese and fresh parsley, if desired.

Best Chicken Pasta Salad

Ingredients

2 boneless, skinless chicken breast halves
3/4 cup steak sauce
1 (12 ounce) package fusilli pasta
2 cubes chicken bouillon
1 Vidalia onion, diced
2 avocados - peeled, pitted and diced
1 cup halved cherry tomatoes
1 cup Ranch-style salad dressing

Directions

Preheat an outdoor grill for high heat. Place breasts into a glass baking dish and marinate in steak sauce for 15 to 60 minutes.

Grill chicken until no longer pink and the juices run clear. Remove from grill, and chop into bite-size pieces.

To a large pot of boiling water, add bouillon cubes and pasta. Cook pasta until al dente. Drain, and rinse under cold water.

In a large bowl, combine chicken, pasta, onion, avocados and tomatoes. Mix in salad dressing, cover, and refrigerate until chilled.

Tomato Mac 'n' Cheese

Ingredients

1 (12 ounce) package uncooked penne or medium tube pasta
3 tablespoons butter
3 tablespoons all-purpose flour
3 cups milk
1 pound shredded white Cheddar cheese
1/2 teaspoon salt
1/2 teaspoon ground mustard
1/4 teaspoon white pepper
1 cup chopped seeded tomatoes

Directions

Cook pasta according to package directions. Meanwhile, in a Dutch oven, melt butter over medium heat. Stir in flour until smooth; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat to medium. Stir in the cheese, salt, mustard and pepper. Cook and stir until cheese is melted. Drain pasta; stir into cheese sauce. Cook and stir for 3 minutes or until heated through. Stir in tomatoes just until combined.

Macaroni and Cheese V

Ingredients

3/4 cup dry bread crumbs
2 tablespoons melted butter
8 ounces macaroni
2 tablespoons butter
1 small onion, minced
1 tablespoon all-purpose flour
salt and pepper to taste
1/4 teaspoon dry mustard
1 1/2 cups milk
2 cups shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish. Place the bread crumbs into a small bowl and mix well with the melted butter; set aside.

Bring a large pot of lightly salted water to a boil. Add macaroni and cook for 8 to 10 minutes or until al dente; drain, then place into prepared casserole dish.

While the pasta is cooking, melt 2 tablespoons butter in a saucepan over medium heat. Stir in the minced onion and cook until the onion softens and turns translucent, about 5 minutes.

Stir in the flour, pepper, salt, and dry mustard until incorporated, then pour in the milk and bring to a simmer. Simmer, stirring constantly until the milk has thickened, about 10 minutes. Take the milk off of the heat and stir in the Cheddar cheese until melted. Pour cheese sauce over the macaroni, then sprinkle evenly with buttered bread crumbs.

Bake until the top is golden and bubbly, about 20 minutes.

Chicken and Artichoke Minestrone

Ingredients

1 cup uncooked orzo pasta
2 tablespoons olive oil
1 onion, chopped
4 cloves garlic, chopped
2 quarts chicken broth
1/2 cup dry sherry
1 (11 ounce) can whole kernel corn, undrained
1 (15 ounce) can artichoke hearts, drained
4 cups cooked chicken meat
10 large fresh mushrooms, quartered
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
3/4 teaspoon crushed red pepper flakes
1 (10 ounce) package frozen spinach
1 (14.5 ounce) can diced tomatoes, drained

Directions

Bring a large pot of lightly salted water to a boil. Add orzo pasta and cook for 10 minutes or until al dente; drain.

In a large saucepan over medium heat, heat the olive oil and saute the onion and garlic until tender. Pour in the chicken broth and sherry, and mix in corn with liquid, artichokes, cooked chicken, and mushrooms. Season with salt, pepper, and red pepper. Cook and stir until heated through, about 10 minutes.

Mix the spinach, tomatoes, and cooked orzo into the saucepan. Continue to cook and stir about 10 minutes, until blended and heated through.

Roasted Vegetable Orzo

Ingredients

1 zucchini, sliced
1 summer squash, sliced
1 red onion, cut into chunks
1 pound asparagus, cut into 1-inch pieces
1 pound portobello mushrooms, thickly sliced
4 cloves garlic, minced
2 tablespoons olive oil
1 pinch white sugar
salt and black pepper to taste
4 cubes chicken bouillon
1/4 cup dry white wine
1 (16 ounce) package orzo pasta
2 tablespoons grated Parmesan cheese

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place the zucchini, squash, onion, asparagus, and mushrooms in a large bowl; add in garlic, olive oil and sugar, and stir gently to coat vegetables. Spread vegetables in a single layer on a baking sheet, and sprinkle with salt and pepper.

Roast vegetables until tender, 20 to 25 minutes.

Meanwhile, bring a large pot of lightly salted water to boil. Add bouillon cubes, wine, and orzo, and cook until al dente, about 8 to 10 minutes. Drain. Stir in roasted vegetables and Parmesan cheese, and serve warm.

Grilled Chicken and Pasta Salad

Ingredients

4 skinless, boneless chicken breast halves
steak seasoning to taste
8 ounces rotini pasta
8 ounces mozzarella cheese, cubed
1 red onion, chopped
1 head romaine lettuce, chopped
6 cherry tomatoes, chopped

Directions

Preheat the grill for high heat. Season both sides of chicken breast halves with steak seasoning.

Lightly oil the grill grate. Grill chicken 6 to 8 minutes per side, or until juices run clear. Remove from heat, cool, and cut into strips.

Meanwhile, place the rotini pasta in a large pot of lightly salted boiling water. Cook 8 to 10 minutes, until al dente. Drain, and rinse with cold water to cool.

In a large bowl, mix together the cheese, onion, lettuce, and tomatoes. Toss with the cooled chicken and pasta to serve.

Cheddar Spirals

Ingredients

1 (16 ounce) package spiral pasta
2 cups half-and-half cream
1 (10.75 ounce) can condensed
Cheddar cheese soup
1/2 cup butter, melted
4 cups shredded Cheddar cheese

Directions

Cook pasta according to package directions; drain. In a 5-qt. slow cooker, combine the cream, soup and butter until smooth; stir in the cheese and pasta. Cover and cook on low for 2-1/2 hours or until cheese is melted.

Sausage Pasta

Ingredients

3/4 pound pasta
1 tablespoon olive oil
1 pound spicy Italian sausage
1 onion, chopped
4 cloves garlic, minced
1 (14.5 ounce) can chicken broth
1 teaspoon dried basil
1 (14.5 ounce) can diced tomatoes
1 (10 ounce) package frozen
chopped spinach
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large skillet, heat oil and sausage; cook through until no longer pink. During the last 5 minutes of cooking, add onion and garlic to skillet. Add broth, basil and tomatoes with liquid.

Cook over medium heat for 5 minutes to slightly reduce. Add chopped spinach; cover skillet and simmer on reduced heat until spinach is tender.

Add pasta to skillet and mix together. Sprinkle with cheese and serve immediately.

Honey-Garlic Angel Hair

Ingredients

1 (16 ounce) package angel hair pasta
2 cloves garlic cloves, minced
1/2 cup butter or margarine
1/4 cup honey
1 teaspoon dried basil
1 teaspoon dried thyme
1/4 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. Meanwhile, in a skillet, saute the garlic in butter. Stir in the honey, basil and thyme. Drain pasta; add to garlic mixture and toss to coat. Sprinkle with Parmesan cheese.

Greek-alicious Pasta Salad

Ingredients

2 1/2 cups bow tie (farfalle) pasta
1 cup Greek salad dressing
2 1/2 tablespoons mayonnaise
4 radishes, finely chopped
1/2 cucumber, peeled and chopped
1 (15 ounce) can garbanzo beans, drained
3/4 cup crumbled feta cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Place the Greek dressing and mayonnaise into a large salad bowl, and whisk together until smooth and well blended. Add the cooked pasta, and stir lightly to coat the pasta. Sprinkle on the radishes, cucumber, garbanzo beans, and crumbled feta cheese, and fold in gently.

Cover the salad and refrigerate until ready to serve.

Linguine with Seafood and Sundried Tomatoes

Ingredients

1 pound linguine pasta
1/2 cup olive oil
1/2 cup butter
4 cloves garlic, minced
1 pound bay scallops
1 pound medium shrimp - peeled and deveined
1 (8 ounce) jar clam juice
1/3 cup chopped sun-dried tomatoes
1/4 cup chopped fresh parsley
2 1/2 teaspoons lemon zest
1/4 teaspoon salt
1/4 teaspoon crushed red pepper flakes

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet add the olive oil and butter. Heat until butter is melted. Add the garlic and saute until tender.

Add the scallops and shrimp. Cook until shrimp is pink, about 10 minutes. Add clam juice, salt and pepper. Cook for 3 minutes more.

To the cooked pasta add the tomatoes, parsley and lemon zest, toss. Pour seafood mixture over the linguini, serve immediately.

Reuben Noodle Bake

Ingredients

8 ounces egg noodles
4 tablespoons butter, melted
1 (20 ounce) can sauerkraut,
drained and rinsed
1 pound corned beef
1/2 cup mayonnaise
2 cups shredded Swiss cheese
1 tomato, sliced
1/2 cup crushed saltine crackers
1/4 teaspoon caraway seed

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss with half the melted butter and place in a 9x13 baking dish.

Spread sauerkraut over the noodles; cover evenly with corned beef. Spread mayonnaise over beef and top with the shredded Swiss and tomato slices.

In a small bowl, toss together crushed crackers and caraway seed with remaining melted butter. Sprinkle crumb mixture over Swiss and tomato.

Bake in preheated oven 1 hour, until bubbly and golden.

Creamy Dreamy Chicken and Spirals Casserole

Ingredients

2 cups rotini pasta
1/4 cup butter
3 tablespoons all-purpose flour
1 3/4 cups milk
3 cups shredded Cheddar cheese
1 (8 ounce) package cream cheese, cubed
1/4 cup white wine
1 tablespoon spicy brown mustard
3 pinches ground nutmeg
1/2 teaspoon salt
2 cups chopped cooked chicken
10 buttery round crackers, crushed
2 tablespoons grated Parmesan cheese
2 teaspoons butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a 9x13-inch pan with cooking spray and set aside. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a saucepan over medium heat. Add flour a tablespoon at a time and stir until smooth. Gradually stir in milk. Bring to a low boil, and cook for one minute, stirring constantly. Remove from heat and stir in cheddar cheese until melted. Stir in cream cheese and until melted. Add wine, and season with mustard, nutmeg and salt.

Pour cooked noodles in pan. Layer chicken pieces over the noodles. Pour sauce over the chicken. In a small bowl, mix the cracker crumbs, parmesan cheese and butter, and sprinkle over the sauce.

Bake in preheated oven for 30 minutes, or until edges of casserole are bubbling. Remove from oven, and stir to thoroughly coat pasta and chicken and to keep top of casserole from hardening. Allow to cool for 10 minutes before serving.

Simple Chicken Parmesan

Ingredients

2 medium garlic cloves, peeled and crushed
2 tablespoons extra-virgin olive oil
1 (28 ounce) can crushed tomatoes (quality varies dramatically; I prefer Redpack, Progresso and Muir Glen brands)
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
1/4 teaspoon sugar
Salt and freshly ground pepper, to taste
2 large boneless, skinless chicken breasts (6 to 8 ounces each), halved crosswise
1 large egg
1/2 cup dry bread crumbs
8 ounces spaghetti or linguine
1/4 cup extra-virgin olive oil
1/2 cup grated part-skim mozzarella cheese
1/4 cup grated Parmesan cheese, plus extra for passing at the table

Directions

In a large saucepan, heat garlic and 2 Tbs. oil over medium-high heat until garlic starts to sizzle. Stir in tomatoes, basil, oregano, sugar, a pinch of salt and a few grinds of pepper. Bring to a simmer; simmer until sauce thickens a bit and flavors meld, 10 to 12 minutes. Cover and keep warm. (Remember, this makes twice the amount of sauce you need, so put aside half for another meal.)

Put chicken pieces between two sheets of plastic wrap and pound, using your fists or a heavy pan, until the cutlets are about 1/4-inch thick.

Bring 2 quarts of salted water to a boil in a large soup kettle.

In a pie pan, beat egg until well-blended. In another pie pan, mix bread crumbs and more black pepper. Preheat broiler.

Working one cutlet at a time, dip both sides of each in beaten egg, then in bread crumbs. Put cutlets on a wire rack set over a cookie sheet (this step helps breading stay put).

Heat remaining 1/4 cup oil over medium-high heat in a 12-inch skillet. When oil starts to shimmer, add cutlets and saute until golden brown on each side, about 5 minutes total. Wash and dry the wire rack and return to cookie sheet. As the cutlets saute, cook pasta in boiling water according to package directions.

Transfer cutlets to clean wire rack over cookie sheet. Top each with a portion of the cheeses. Broil cutlets, 4 to 5 inches from heat source, until cheese melts and is spotty brown.

Drain pasta. Put a cutlet and a portion of pasta on each of 4 plates. Spoon 2 or 3 tablespoons of sauce over part of each cutlet, then sauce the pasta as desired. Serve with extra Parmesan.

Lobster Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
1 (2 pound) lobster, split
2 tablespoons butter
1 small onion, diced
1 clove garlic, minced
1 shallot, chopped
10 black peppercorns
2 cups milk
5 tablespoons butter
5 tablespoons all-purpose flour
1 pound shredded Gruyere cheese
3 cups shredded Cheddar cheese
1 cup grated Romano cheese
kosher salt and pepper to taste
3 tablespoons panko bread crumbs

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Reserve about 2 cups of the hot pasta water, then drain the pasta in a colander set in the sink, and rinse with cold water to cool. Set aside.

Return the pasta water to the large pot, and place the lobster halves in the pot, cut-side up. Return the water to a boil, then reduce heat to medium-low, cover, and steam the lobster just until the meat firms and turns opaque, about 3 minutes. Remove the lobster and allow to cool for a few minutes, then remove the meat and cut into bite sized pieces. Reserve the shells.

Melt 2 tablespoons of butter in a saucepan over medium heat. Stir in the onion and cook until the onion has softened and turned translucent, about 5 minutes; scrape the onions into a small bowl and set aside. Place the reserved lobster shells, garlic, shallots, peppercorns, and milk into the saucepan. Bring to a gentle simmer over medium heat, and cook for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Melt 5 tablespoons of butter in a saucepan over medium-low heat. Whisk in the flour, and stir until the mixture becomes paste-like and light golden brown, about 10 minutes. Strain the milk through a mesh sieve. Gradually whisk the milk into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes.

Stir the Gruyere, Cheddar, and Romano cheeses into the thickened milk mixture until melted and smooth. Season to taste with salt and pepper, then stir in the reserved lobster, onions, and macaroni. Pour the macaroni into a 4 quart casserole and smooth the top. Sprinkle evenly with the panko crumbs.

Bake in the preheated oven until the sauce is bubbly, and the top is golden brown, 8 to 12 minutes.

Easy Cheesy Tuna Casserole

Ingredients

1 (16 ounce) package medium seashell pasta
1 tablespoon vegetable oil
1 (10.75 ounce) can condensed cream of mushroom soup
1 (15 ounce) can mixed vegetables, drained
1 (6 ounce) can tuna, drained
2 cups shredded Cheddar cheese
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add 1 tablespoon oil to the water to prevent sticking. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart saucepan over medium heat, combine the cream of mushroom soup, mixed vegetables, canned tuna, and 1 cup of the cheddar cheese. Gently fold pasta into the soup mixture and mix thoroughly. Pour pasta and soup mixture into a 11x7 inch baking dish. Sprinkle remaining cup of cheese on top.

Bake in a preheated oven until cheese is melted and bubbly.

Greek Goddess Pasta Salad

Ingredients

1 (12 ounce) package tri-colored rotini pasta
1 small head broccoli, broken into small florets
1/2 teaspoon minced garlic
1 small red onion, diced
1 (12 ounce) jar marinated artichoke hearts, drained and chopped
1 (12 ounce) jar pitted kalamata olives, sliced
1 (8 ounce) jar roasted red bell peppers, drained, cut into strips
4 Roma tomatoes, diced
1 (12 ounce) jar oil-packed sun-dried tomatoes, drained, cut into strips
1 small zucchini, chopped
1 small cucumber, chopped
1 small yellow bell pepper, chopped
2 ripe avocados
1 (16 ounce) bottle Greek vinaigrette salad dressing

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink, rinse with cool water and place in a large bowl.

Place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the broccoli, recover, and steam until just tender, 2 to 6 minutes depending on thickness. Rinse the broccoli with cold water, finely chop, and add to pasta.

Stir in the garlic, red onion, artichoke hearts, kalamata olives, roasted red peppers, Roma tomatoes, sun-dried tomatoes, zucchini, cucumber, and yellow pepper and combine well.

Cut the avocados in half, remove the pit, and remove from the skin with a large spoon. Cut the avocados into large pieces, place in a small bowl and mash well with a fork. Slowly whisk in the Greek dressing until well combined. Pour the Greek-avocado dressing into the pasta salad and gently toss. Refrigerate for at least one hour before serving.

Gnocchi with Sage-Butter Sauce

Ingredients

2 (12 ounce) packages potato gnocchi
1/4 cup butter
1 clove garlic, minced
1 teaspoon dried sage
1/4 teaspoon salt
1/4 cup grated Parmesan cheese
1/4 teaspoon ground black pepper
2 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the gnocchi pasta, and cook until they float to the surface, 2 to 3 minutes; drain.

Melt the butter in a skillet over medium heat. Stir in the garlic, and cook until the garlic has softened and is beginning to turn golden brown, about 4 minutes. Stir in the sage and salt for a few seconds, then add the cooked gnocchi. Toss gently with 1/4 cup of Parmesan cheese and the pepper. Sprinkle with the remaining 2 tablespoons Parmesan cheese to serve.

Sesame Noodle Salad

Ingredients

1 (16 ounce) package angel hair pasta
1/2 cup sesame oil
1/2 cup soy sauce
1/4 cup balsamic vinegar
1 tablespoon hot chili oil
1/4 cup white sugar
1 teaspoon sesame seeds, or more if desired
1 green onion, chopped
1 red bell pepper, diced

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the angel hair pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, 4 to 5 minutes. Drain well in a colander set in the sink.

Whisk together the sesame oil, soy sauce, balsamic vinegar, chili oil, and sugar in a large bowl. Toss the pasta in the dressing, then sprinkle with sesame seeds, green onion, and bell pepper. Serve warm, or cover and refrigerate for a cold salad.

Lime Chicken with Cilantro Cream Sauce and

Ingredients

1/4 cup lime juice
1/8 teaspoon garlic powder
1/8 teaspoon ground cumin
1/8 teaspoon salt
1/8 teaspoon ground black pepper
2 skinless, boneless chicken breast halves

1 (8 ounce) package linguine
2 tablespoons olive oil
1/4 cup grated Parmesan cheese
8 cherry tomatoes, quartered

1 tablespoon olive oil

1 large zucchini, quartered lengthwise
1 tablespoon olive oil

3 tablespoons butter
1/2 cup chopped fresh cilantro
3 cloves garlic, minced
1/4 cup white wine
1/4 cup chicken broth
2 tablespoons lime juice
1/2 cup heavy cream
1 bunch green onions, thinly sliced

Directions

Whisk together 1/4 cup lime juice, garlic powder, cumin, salt, and pepper in a large bowl; add the chicken breasts. Cover and refrigerate 1 to 2 hours, turning the chicken occasionally.

Preheat an oven to 425 degrees F (220 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink. Transfer linguine to a large mixing bowl; add 2 tablespoons olive oil, the Parmesan cheese, and the quartered cherry tomatoes; toss until the pasta is evenly coated in oil.

Heat 1 tablespoon olive oil in a skillet over medium heat. Cook the chicken breasts, turning once, until no longer pink in the center and the juices run clear, about 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Meanwhile, lie the zucchini on a baking sheet. Coat the zucchini with 1 tablespoon olive oil with a pastry brush. Place zucchini on middle rack in the oven, and bake, turning every 5 minutes, until nicely browned, 15 to 20 minutes.

Melt the butter in a saucepan over medium heat. Add the cilantro and garlic, cook and stir 1 minute. Pour in the wine, chicken broth, and 2 tablespoons lime juice, and return to a simmer. Transfer the mixture to a blender and blend until smooth. Return the mixture to the sauce pan and stir in the cream and green onions; bring to a boil and remove from heat.

Lie the zucchini pieces side by side on a serving platter; lie the chicken breasts on the zucchini; pour the cilantro cream sauce over the chicken. Serve with the pasta on the side.

Bev's Mac and Cheese

Ingredients

1 cup elbow macaroni
1 cup milk
3 tablespoons all-purpose flour
salt and pepper to taste
2 tablespoons butter
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a microwave-safe bowl, combine milk, flour and salt and pepper to taste; whisk or beat until smooth. Add butter and cheese; microwave on high for 5 minutes and whisk until smooth. Microwave for an additional 4 to 5 minutes and whisk or beat until smooth and no lumps remain.

Add cooked pasta to mixture; stir and serve.

Shrimp and Crab Macaroni Salad

Ingredients

3 cups uncooked elbow macaroni
5 eggs
2 strips celery, diced
1/2 onion, minced
1/2 green bell pepper, diced
1/2 pound fresh shrimp, peeled and deveined
1/2 pound crabmeat

1 cup mayonnaise
1/2 cup milk
1 teaspoon dried dill weed
1 teaspoon fresh mint
1 teaspoon salt
1/2 teaspoon white sugar
2 teaspoons cocktail sauce
1/8 teaspoon hot pepper sauce
2 teaspoons paprika, for garnish

Directions

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove eggs from hot water and let cool. Peel eggs and reserve 1 egg for the garnish. Chop the remaining 4 eggs.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large mixing bowl, combine macaroni, eggs, celery, onion, green pepper, shrimp and crab.

In a separate mixing bowl, whisk together mayonnaise, milk, dill, mint, salt, sugar, cocktail sauce and hot pepper sauce.

Pour the dressing mixture into the macaroni mixture and mix thoroughly. Sprinkle top with paprika and decorate with extra sliced egg. Seal the bowl with plastic wrap and chill for 4 to 6 hours.

Tuscan Chicken

Ingredients

2 pounds skinless, boneless chicken thighs
1 1/2 pounds skinless, boneless chicken breast halves
Salt and pepper
3 tablespoons olive oil
6 cloves garlic, crushed
3 tablespoons white wine vinegar
2 tablespoons margarine
2 shallots, chopped
3 tablespoons chopped fresh rosemary
2 tablespoons flour
1 cup dry white wine
2 cups COLLEGE INN® Beef Broth

Directions

Season chicken with salt and pepper. Heat a large, deep skillet over medium-high heat. Add 2 tablespoons oil, half the chicken pieces and half the garlic. Brown chicken 2 minutes on each side and remove from pan. Repeat with remaining oil, chicken and garlic.

Add vinegar to skillet; cook until evaporated. Add margarine, shallots and rosemary to skillet and cook 2 minutes. Add flour and cook 1 minute more. Whisk in wine and cook for 1 to 2 minutes, reducing liquid. Whisk in broth and bring liquid to a slow boil.

Return chicken to pan; simmer over medium heat 7 to 8 minutes or until chicken is no longer pink in center. Serve over pasta, if desired.

Cold Macaroni and Tuna Salad

Ingredients

3 eggs
3 cups macaroni
1/2 (10 ounce) package frozen
green peas
2 (6 ounce) cans tuna, drained
1/4 cup mayonnaise
1/4 teaspoon salt
1/8 teaspoon black pepper

Directions

Place eggs in a saucepan and cover with cold water. Over medium heat, bring water to a full boil. Lower heat and simmer for 10 to 15 minutes. Immediately plunge eggs into cold water.

Bring a large pot of lightly salted water to a boil. Add macaroni pasta and cook for 8 to 10 minutes or until al dente; drain and rinse under cold water.

Put frozen peas into a colander and rinse with hot water; drain well. In a large bowl place the macaroni and peas. Peel eggs and dice them into the bowl. Put the tuna in the bowl, flaking it apart.

Stir mayonnaise into the mixture a little at a time, so the mixture is moist but not soggy. Sprinkle the salt and pepper and mix one last time. Cover and refrigerate for a least one hour or overnight.

Japanese Spaghetti Soup

Ingredients

1 pound uncooked spaghetti
1 pound beef sirloin, sliced into strips
32 ounces chicken broth
1 cucumber, peeled and chopped
red wine vinegar to taste
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, and set aside.

Meanwhile, in a skillet over medium heat, brown steak strips, about 5 minutes.

Pour chicken broth into a sauce pan and warm over medium heat.

Divide cooked spaghetti into large bowls, top with cucumber and steak. Then pour chicken broth over the top to create a soup. Season to taste with red wine vinegar, salt, and pepper.

Penne Pasta with Peppers

Ingredients

1 pound penne pasta
2 tablespoons olive oil
2 red onions, cut into strips
2 cloves garlic, chopped
3 red bell peppers, chopped
2 yellow bell pepper, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

Heat oil in a large skillet over medium heat. Add onion, garlic, red bell peppers and yellow bell peppers and saute for 10 minutes or until tender. Pour this vegetable mixture over cooked pasta and serve.

Garlic Butter Sauce II

Ingredients

1/2 (8 ounce) package spaghetti
1/4 cup olive oil
4 cloves garlic, minced
1/2 teaspoon dried parsley
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan
cheese

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a small skillet over medium heat saute the garlic in olive oil.

Toss pasta with olive oil and garlic mixture. Add the parsley, salt, and ground black pepper to taste. Serve with fresh grated Parmesan cheese.

Greek Pasta Salad III

Ingredients

8 ounces rotini pasta
1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil leaves
1 1/2 teaspoons dried oregano
3 cups sliced mushrooms
15 halved cherry tomatoes
3/4 cup crumbled feta cheese
1/2 cup chopped green onions
1 (4 ounce) can chopped black olives

Directions

Bring a large pot of lightly salted water to a boil. Add rotini pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix together cooked pasta, olive oil, vinegar, garlic powder, basil, oregano, mushrooms, tomatoes, Feta cheese, green onions and olives. Cover and chill for at least 2 hours, serve cold.

Taco Beef and Pasta

Ingredients

1 (8 ounce) package rotini pasta
1 tablespoon olive oil
1 1/2 pounds top round steak, cut into 1/4 inch strips
1 (1.25 ounce) package taco seasoning mix
3 cloves crushed garlic
2 cups chunky salsa
1 (15 ounce) can black beans, rinsed and drained
1/2 cup water
1 tablespoon chopped fresh cilantro

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a small bowl roll beef strips in the taco seasoning until coated. In a large skillet over medium heat, warm olive oil. Saute beef and garlic until beef is no longer pink; about 4 minutes. Remove with a slotted spoon and set aside.

Mix together in skillet the cooked pasta, black beans, salsa and water; cook for 4 to 5 minutes. Combine with beef in a large bowl and serve sprinkled with cilantro.

Tuna Caliente

Ingredients

1 (8 ounce) package uncooked pasta shells
3 (6 ounce) cans water packed tuna, drained and flaked
4 tablespoons chopped jalapeno peppers
1/4 cup diced red onion
1/3 cup diced celery
3/4 cup light mayonnaise
2 tablespoons light sour cream
1 tablespoon lemon zest
2 teaspoons country Dijon-style mustard
2 teaspoons fresh lemon juice
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta shells and cook for 8 to 10 minutes or until al dente. Rinse under cold water until cool.

In a large bowl, gently mix the cooled pasta, tuna, jalapeno peppers, onion, and celery. In a separate bowl, mix the mayonnaise, sour cream, lemon zest, mustard, and lemon juice. Stir the dressing mixture into the pasta salad to evenly coat. Season with salt and pepper, and chill until ready to serve.

Tim's Sausage Stew

Ingredients

1 tablespoon butter
2 pounds sausages, sliced into
coin size pieces
1 tablespoon all-purpose flour
8 cups chicken broth
1 (28 ounce) can peeled and diced
tomatoes with juice
1 teaspoon dried basil
1 tablespoon dried oregano
3 zucchini, sliced
1/2 cup acini di pepe pasta

Directions

In a large pot, melt butter and brown the sausage slices; drain fat. Stir flour into sausage then mix in chicken broth, tomatoes, basil and oregano; bring to boil. Lower heat and simmer approximately 20 minutes or until sausage is fully cooked. Add zucchini slices and pasta. Continue cooking until zucchini and pasta are done.

Fruity Pasta Salad With Lemon Poppy Seed

Ingredients

3/4 cup seashell pasta
2 cups washed, dried and torn
butterhead lettuce
1 small pear, cored and chopped
1 cup sliced fresh strawberries
1/3 cup chopped celery
1/3 cup low-fat lemon yogurt
1 tablespoon orange juice
1/2 teaspoon poppy seeds

Directions

Cook pasta in boiling water until al dente. Drain, and rinse in cold water until cool.

In a salad bowl, combine macaroni, lettuce, pears, strawberries, and celery. Set aside.

In a small bowl, stir together yogurt, orange juice, and poppy seeds. Add to the macaroni mixture, and gently toss until well coated.

Hazelnut-Mushroom Pilaf

Ingredients

1/4 cup butter
1/2 cup uncooked long-grain rice
1/4 cup uncooked orzo pasta
1/2 cup sliced fresh mushrooms
1/2 cup chopped onion
1/4 cup minced celery
2 cups chicken broth
2 tablespoons chopped fresh
parsley
1/4 teaspoon dried marjoram
1/4 teaspoon ground black
pepper
1/2 cup chopped toasted
hazelnuts

Directions

Place a large skillet over medium-low heat. Melt butter, then saute rice, orzo, mushrooms, onion, and celery. Stir constantly until rice is lightly browned.

Mix in chicken broth, parsley, marjoram, pepper, and hazelnuts. Bring to a boil, then reduce heat to low, cover skillet, and allow to simmer 15 minutes. Remove from heat and let stand 10 minutes before serving.

Holly's Smoked Salmon Pasta Salad

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
2 tablespoons extra virgin olive oil
1/2 pound cucumber, sliced
8 ounces smoked salmon, chopped
1 large tomato, sliced
1 small red bell pepper, julienned
salt and freshly ground black pepper to taste
1/2 cup shredded Monterey Jack cheese, divided
1/2 cup fat free blue cheese salad dressing

Directions

Bring a large pot of lightly salted water to a boil, and add farfalle pasta. Cook until al dente, 8 to 10 minutes. Drain, and rinse under cold water. Transfer to a serving bowl, and gently toss with the olive oil until all the pasta is coated. Cover, and chill at least 30 minutes.

Arrange the cucumber slices around the edges of the pasta. Top pasta with smoked salmon, tomato, and red bell pepper. Season with salt and pepper. Top with Monterey Jack cheese and salad dressing to serve.

Mock Pasta Alfredo

Ingredients

1 1/2 cups 1% cottage cheese
1/2 cup skim milk
2 garlic cloves, minced
2 tablespoons all-purpose flour
1 tablespoon lemon juice
1 teaspoon dried basil
1/2 teaspoon dry mustard
1/2 teaspoon pepper
1/4 teaspoon salt
8 ounces corkscrew pasta,
cooked and drained
1 tomatoes, seeded and chopped

Directions

In a blender or food processor, process cottage cheese, milk and garlic until smooth. Add flour, lemon juice, basil, mustard, pepper and salt if desired; process until well blended. Pour into a saucepan. Cook over medium heat until thickened. Do not boil. Serve over noodles; sprinkle with chopped tomatoes.

Linguine with Chicken and Vegetables in a Cream

Ingredients

1 tablespoon garlic powder, or to taste
1/4 teaspoon poultry seasoning
1/4 teaspoon cayenne pepper
1/8 teaspoon onion powder
1/8 teaspoon ground black pepper

2 tablespoons butter
4 skinless, boneless chicken breasts
1/2 cup white wine
1 (16 ounce) package linguine pasta
1 cup chopped broccoli
1 zucchini, cubed
3/4 cup sliced fresh mushrooms (optional)
1 1/2 cups heavy cream
1 cup grated Parmesan cheese
1/8 teaspoon crushed red pepper flakes
salt and pepper to taste

Directions

Combine garlic powder, poultry seasoning, cayenne pepper, onion powder, and 1/8 teaspoon pepper in an empty salt shaker. Lightly sprinkle the seasoning mixture over the chicken breasts. Reserve the remaining seasoning mix.

Melt the butter in a large skillet over medium-high heat. Place the chicken breasts in the skillet and cook, covered, for 5 minutes. Pour in the white wine and reduce heat to medium. Continue cooking until the chicken breasts are no longer pink in the center and the juices run clear, 15 to 20 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Place chicken on a plate and set aside.

While the chicken is cooking, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the linguine, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Bring a pot of lightly salted water to a boil. Add the broccoli, and cook for 1 minute, then drop in the zucchini. Cook uncovered until just tender, about 2 minutes more. Drain in a colander, then immediately immerse in ice water for several minutes until cold to stop the cooking process. Once the vegetables are cold, drain well, and set aside.

Stir the mushrooms into the same skillet used to cook the chicken over medium-high heat. Cook and stir until the mushrooms are tender, 3 to 5 minutes. Reduce heat to medium. Pour the heavy cream into the skillet and bring to a simmer, scraping up any brown bits on the bottom of the skillet. Stir in the Parmesan cheese, red pepper flakes, and remaining seasoning mix. Add the cooked vegetables and linguine; toss. Season with salt and pepper to taste.

Fettuccine Alfredo V

Ingredients

10 ounces fettuccini pasta
1/2 cup butter
5 cloves garlic, chopped
1 cup heavy cream
1 egg yolk
2 cups freshly grated Parmesan cheese
2 tablespoons dried parsley

Directions

Bring a large pot of lightly salted water to a boil. Add fettucine pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet melt the butter and add the chopped garlic. Cook on low for about 5 minutes, stirring often, making sure not to burn the garlic.

Pour about a 1/4 cup of the heavy cream into a small bowl. Add the egg yolk and beat together; put aside. Pour the remaining cream into the frying pan. Increase the heat to medium-high. As the cream starts to boil, mix rapidly using a whisk. Slowly add the cream/egg mixture. You do not want the egg to curdle. Continue whisking until well blended.

Add 1 cup of the Parmesan cheese and continue to mix the cream. Pour in the remaining Parmesan and the parsley, mix until smooth. Immediately remove from stove. Serve over cooked pasta.

Zucchini Pasta Casserole

Ingredients

1 cup diced zucchini
1/2 cup diced green pepper
1/2 cup diced sweet red pepper
1/4 cup diced onion
2 tablespoons cooking oil
1/4 cup Italian seasoned dry
bread crumbs
1/4 teaspoon salt
1/8 teaspoon pepper
1 cup cooked tricolor spiral pasta
grated Parmesan cheese

Directions

In a small skillet, saute vegetables in oil until tender, about 7 minutes. Stir in the bread crumbs, salt and pepper; cook for 2-3 minutes. Remove from the heat; stir in pasta. Pour into a greased 1-qt. baking dish. Sprinkle with Parmesan cheese if desired. Bake, uncovered, at 375 degrees F for 10 minutes or until heated through.

Mom's Macaroni and Cheese

Ingredients

1 pound elbow macaroni
1/2 cup vegetable oil
2 cups all-purpose flour
2 quarts milk
1/2 teaspoon ground black pepper
1 pound American cheese, cubed
1 (28 ounce) can crushed tomatoes
3/4 cup seasoned dry bread crumbs

Directions

Preheat oven to 450 degrees F (230 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 5 to 7 minutes or until just less than al dente; drain.

In large saucepan, heat oil over medium heat. Add flour all at once and stir vigorously until combined. Add milk a little at a time, stirring constantly until all milk is incorporated and sauce is smooth. Stir in pepper, American cheese and tomatoes. Stir until cheese is melted and mixture is smooth (if cheese starts to stick, reduce heat). Place macaroni in a 10x15 baking dish. Pour cheese mixture over macaroni, and sprinkle with bread crumbs.

Bake 15 minutes, or until top is golden.

Kielbasa Pasta Casserole

Ingredients

16 ounces dry ziti pasta
1 pound Polish sausage, sliced diagonally
2 tablespoons vegetable oil
3 (14.5 ounce) cans Italian-style stewed tomatoes
3 (8 ounce) cans tomato sauce
1 teaspoon dried oregano
1/4 cup chopped fresh parsley
1/2 teaspoon ground black pepper
1/4 cup Italian-style dry bread crumbs
8 ounces shredded Monterey Jack cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a medium skillet over medium-high heat, cook sausage in oil until browned on both sides, 5 minutes.

In a large bowl, combine ziti, sausage, stewed tomatoes, tomato sauce, oregano, parsley and pepper. Mix well. Pour into 9x13 baking dish. Sprinkle with bread crumbs and top with shredded cheese.

Cover with foil and bake in preheated oven 30 minutes. Remove foil and bake 10 to 15 minutes more, until top is golden.

Slumgullion

Ingredients

1 pound lean ground beef
1 (11 ounce) can whole kernel corn
1 (10.75 ounce) can condensed tomato soup
1 (8 ounce) package wide egg noodles
1/4 cup grated Parmesan cheese

Directions

In a large skillet, cook and stir ground meat until browned. Drain off excess fat.

Stir in corn and tomato soup. Simmer while the noodles are cooking, about 10 minutes.

Cook pasta in a large pot of boiling water until al dente. Drain.

Stir noodles into ground beef mixture, and sprinkle parmesan cheese on top. Serve immediately.

Campbell's® Spicy Salsa Mac 'n' Beef

Ingredients

1 pound ground beef
1 (10.5 ounce) can Campbell's®
Condensed Beef Broth
1 1/3 cups water
2 cups uncooked medium shell-
shaped pasta
1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1 cup Pace® Thick & Chunky
Salsa

Directions

Cook beef in skillet over medium-high heat until browned, stirring to separate meat. Pour off fat.

Add broth and water. Heat to a boil. Add pasta. Cook over medium heat 10 minutes or until pasta is done, stirring often.

Add soup and salsa. Heat through.

Spicy Smoky Macaroni and Cheese with Turkey

Ingredients

1 (16 ounce) package uncooked shell pasta
10 slices turkey bacon
1 (1 pound) loaf processed cheese food (such as Velveeta®), cubed
3/4 cup heavy cream
1/2 cup fat free half-and-half
1 teaspoon paprika
1/2 teaspoon cayenne pepper
3/8 teaspoon smoked paprika

Directions

Bring a large pot with lightly salted water to a rolling boil. Stir in the shell pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 13 minutes. Drain well in a colander set in the sink.

While the pasta is cooking, place the turkey bacon strips between two paper towels on a microwave-safe plate. Cook in the microwave on High until the bacon is crispy, 4 to 6 minutes depending on the microwave. Allow the bacon to cool; crumble and set aside.

Once the pasta has cooked and is draining, combine the processed cheese, cream, and half-and-half in the pot that was used to cook the pasta. Cook and stir over medium heat until the cheese has melted and the sauce is bubbly. Remove from the heat; stir in the paprika, smoked paprika, cayenne pepper, and crumbled turkey bacon. Stir the cooked pasta into the sauce until evenly coated.

Greek Chicken Pasta

Ingredients

1 pound uncooked pasta
1 tablespoon olive oil
2 cloves garlic, crushed
1/2 cup chopped red onion
1 pound skinless, boneless chicken breast meat - cut into bite-size pieces
1 (14 ounce) can marinated artichoke hearts, drained and chopped
1 large tomato, chopped
1/2 cup crumbled feta cheese
3 tablespoons chopped fresh parsley
2 tablespoons lemon juice
2 teaspoons dried oregano
salt and pepper to taste
2 lemons, wedged, for garnish

Directions

Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat. Add garlic and onion, and saute for 2 minutes. Stir in the chicken. Cook, stirring occasionally, until chicken is no longer pink and the juices run clear, about 5 to 6 minutes.

Reduce heat to medium-low, and add the artichoke hearts, tomato, feta cheese, parsley, lemon juice, oregano and cooked pasta. Stir until heated through, about 2 to 3 minutes. Remove from heat, season to taste with salt and pepper, and garnish with lemon wedges.

Cavatapi with Chicken Ragu, Mozzarella and Basil

Ingredients

8 ounces cavatapi or penne pasta, uncooked
2 teaspoons olive oil
1/2 cup minced onion
2 cloves garlic, minced
1 pound ground chicken
1 (24 ounce) jar spicy red pepper pasta sauce
1 cup Sargento® Shredded Reduced Sodium Mozzarella Cheese
1/2 cup chopped fresh basil or Italian parsley

Directions

Cook pasta according to package directions, omitting salt.

Meanwhile, heat oil in large saucepan over medium heat. Add onion and garlic; saute 3 minutes. Add chicken; saute until chicken is no longer pink, about 5 minutes. Add pasta sauce; simmer 10 minutes.

Drain pasta; transfer to four shallow bowls. Top with chicken ragu, cheese and basil.

Chicken Stuffed Shells

Ingredients

1 (6 ounce) package dry bread stuffing mix
1 (12 ounce) package jumbo pasta shells
1 (10.75 ounce) can condensed cream of celery soup
1 (10.75 ounce) can condensed cream of chicken soup
2 (14 ounce) cans chicken broth
salt and pepper to taste (optional)
garlic powder (optional)
1 whole cooked chicken, boned and shredded

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare the stuffing according to package directions.

Bring a large pot of lightly salted water to a boil. Place pasta shells in the pot, cook 8 to 10 minutes, until al dente, and drain.

In a saucepan, mix the cream of celery soup, cream of chicken soup, and chicken broth. Season with salt, pepper, and garlic powder. Cook and stir 5 minutes, or until heated through.

In a bowl, mix the chicken and prepared stuffing. Fill the cooked pasta shells with the chicken mixture, and arrange in a 9x13 inch baking dish. Pour the soup mixture over the stuffed shells. Cover baking dish with aluminum foil.

Bake 30 minutes in the preheated oven, until bubbly.

Campbell's Kitchen Skillet Beef and Macaroni

Ingredients

1 pound ground beef
2 stalks celery, diced
1/2 teaspoon dried oregano
leaves, crushed
1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular or
98% Fat Free)
1 cup Pace® Picante Sauce
1 (8 ounce) can whole kernel corn,
drained
1 cup elbow macaroni, cooked
and drained
shredded Cheddar cheese

Directions

Cook the beef, celery and oregano in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often to separate meat. Pour off any fat.

Stir the soup, picante sauce, corn and pasta in the skillet. Cook and stir until the mixture is hot and bubbling. Sprinkle with the cheese and cook until the cheese is melted.

Enchiladas Verdes

Ingredients

2 cloves garlic
3 serrano peppers
1 pound small green tomatillos,
husks removed
1 cup vegetable oil for frying
9 corn tortillas
3 cups water
4 teaspoons chicken bouillon
granules
1/2 store-bought rotisserie
chicken, meat removed and
shredded
1/4 head iceberg lettuce,
shredded
1 cup cilantro leaves
1 (8 ounce) container Mexican
crema, crema fresca
1 cup grated cotija cheese

Directions

Cover a large griddle with aluminum foil and preheat to medium-high.

Cook the garlic, serrano peppers, and tomatillos on the hot griddle until toasted and blackened, turning occasionally, about 5 minutes for the garlic, 10 minutes for the peppers, and 15 minutes for the tomatillos. Remove to a bowl and allow to cool.

Heat oil in a small, deep skillet to 350 degrees F (175 degrees C). Using kitchen tongs, fry the tortillas individually, turning them once. They shouldn't be in the hot oil for more than 5 seconds per side. Remove excess oil with paper towels and keep warm. Remember that the hotter the oil, the less that the tortillas will absorb.

Place the toasted garlic, serrano peppers, tomatillos, and the water in a blender and blend until smooth; pour into a saucepan over medium heat and bring to a boil. Dissolve the chicken bouillon into the mixture, reduce heat to medium-low, and cook at a simmer until slightly thickened, about 10 minutes. The sauce shouldn't be too thick.

Soak three tortillas in the sauce, one at a time, for a few seconds, fill them with shredded chicken, sprinkle the meat with some of the sauce, roll them and place them seam side down on a pasta bowl. Spoon a generous amount of sauce over them and top them with lettuce, cilantro, crema, and cotija cheese. Pour a little more sauce over the whole thing if desired. Repeat the procedure twice more. Serve immediately.

Chicken and Asparagus Fettuccine

Ingredients

12 ounces dry fettuccini pasta
2 cups 1 inch pieces fresh asparagus
1/2 cup butter
2 cups half-and-half cream
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 pinch cayenne pepper
3/4 cup grated Parmesan cheese
1/2 pound cooked chicken breasts - cut into bite size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente. Add the asparagus during the last 3 to 5 minutes of cooking. Drain, and transfer to a large bowl.

In a large saucepan over medium heat, combine butter and half-and-half. Cook until thick and bubbly. Season with garlic powder, black pepper, and cayenne pepper. Stir in Parmesan cheese and chicken, and heat through.

Pour sauce over pasta and asparagus, and toss to coat.

Summer Pasta Toss II

Ingredients

8 ounces spaghetti
1/2 cup Italian-style salad
dressing
1 tablespoon olive oil
2 tomatoes, chopped
2 cups cooked and cubed chicken
1 cup grated Parmesan cheese

Directions

In a large pot with boiling salted water cook pasta until al dente. Drain.

In a large saucepan heat the Italian dressing and olive oil together over medium heat. Add drained spaghetti; toss well to coat. Add chopped tomatoes, chicken or turkey, and grated Parmesan cheese and toss lightly.

Serve warm.

Pasta with Mushroom and Zucchini Sauce

Ingredients

1 pound fresh mushrooms
10 zucchini
1 onion
2 tablespoons butter
2 cloves garlic, minced
1 pound farfalle (bow tie) pasta
2 tablespoons cake flour
2 cups half-and-half cream

Directions

Roughly chop zucchini and onion and process mushrooms, zucchini and onion in a food processor until finely chopped.

Melt butter in a large skillet over medium heat. Stir in garlic and chopped vegetables. Reduce heat, cover and simmer 20 minutes, until tender and juicy.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir flour into vegetables. Stir in cream or milk and season to taste. Let simmer 10 minutes more, then toss with cooked pasta.

Shrimp Scampi V

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup butter
4 cloves minced garlic
1 pound shrimp, peeled and deveined
1 cup dry white wine
1/4 teaspoon ground black pepper
3/4 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Bring a large pot of salted water to a boil. Stir in pasta and return pot to boil. Cook until al dente. Drain well.

Melt butter in a large saucepan over medium heat. Stir in garlic and shrimp. Cook, stirring constantly, for 3 to 5 minutes.

Stir in wine and pepper. Bring to a boil and cook for 30 seconds while stirring constantly.

Mix shrimp with drained pasta in a serving bowl. Sprinkle with cheese and parsley. Serve immediately.

Creamy Pesto Shrimp

Ingredients

1 pound linguine pasta
1/2 cup butter
2 cups heavy cream
1/2 teaspoon ground black pepper
1 cup grated Parmesan cheese
1/3 cup pesto
1 pound large shrimp, peeled and deveined

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

In a large skillet, melt the butter over medium heat. Stir in cream, and season with pepper. Cook 6 to 8 minutes, stirring constantly.

Stir Parmesan cheese into cream sauce, stirring until thoroughly mixed. Blend in the pesto, and cook for 3 to 5 minutes, until thickened.

Stir in the shrimp, and cook until they turn pink, about 5 minutes. Serve over the hot linguine.

Candice's Lamb Cannelloni with Mint Pesto

Ingredients

1 (8 ounce) package lasagna noodles
2 teaspoons vegetable oil
10 ounces ground lamb
1 teaspoon dried sage
1 teaspoon thyme
1/2 teaspoon salt
1/4 teaspoon pepper
1 (5.5 ounce) package crumbled goat cheese
1 bunch fresh mint
1/4 cup pine nuts
6 tablespoons olive oil

Directions

Bring a large pot of lightly-salted water to a rolling boil. Cook the pasta in the boiling water uncovered until cooked through but still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Cut each sheet in half, width-wise.

Heat the vegetable oil in a skillet over medium heat; cook the lamb in the hot oil until evenly browned, 7 to 10 minutes. Season with the sage, thyme, salt, and pepper. Remove from heat; stir the goat cheese into the cooked lamb. Spoon about 1 tablespoon of the lamb mixture into the center of each of the lasagna sheets and roll into a cylinder; arrange on a plate.

Blend the mint, pine nuts, and olive oil in a blender until finely chopped but not liquefied; drizzle over the rolls to serve.

Salmon Pasta Pomodoro

Ingredients

1 (8 ounce) package spaghetti
1/4 cup extra-virgin olive oil
1 onion, chopped
1 tablespoon minced garlic
4 (4 ounce) salmon fillets
salt and pepper to taste
3 Roma tomatoes, chopped
1 tablespoon chopped fresh basil
1/2 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Reserve 1 cup of the pasta water. Drain well in a colander set in the sink.

Heat olive oil in a large skillet over medium-high heat. Place onion and garlic in the skillet in an even layer then lay salmon fillets on top. Place a lid on the skillet and cook the salmon until it flakes easily and the onions are tender. Flake all of the salmon. Season with salt and pepper, then reduce the heat to medium. Toss the spaghetti, tomatoes, and basil with the salmon and sprinkle with Parmesan cheese. Stir in some of the pasta water if the pasta becomes dry.

Slow Cooker Pizza

Ingredients

1 1/2 pounds ground beef
1 (8 ounce) package rigatoni pasta
1 (16 ounce) package shredded mozzarella cheese
1 (10.75 ounce) can condensed cream of tomato soup
2 (14 ounce) jars pizza sauce
1 (8 ounce) package sliced pepperoni sausage

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and set aside. Brown the ground beef in a skillet over medium-high heat. Drain off grease.

In slow cooker, alternate layers of ground beef, noodles, cheese, soup, sauce and pepperoni.

Cook on Low setting for 4 hours.

Minestrone with Roast Chicken

Ingredients

1/2 cup chopped onion
1 clove garlic
2 teaspoons olive oil
1 (32 ounce) carton COLLEGE
INN® Chicken Broth
1 (14.5 ounce) can DEL MONTE®
Diced Tomatoes with Basil, Garlic
& Oregano, No Salt Added
1/2 cup small shell pasta
2 cups diced, roasted chicken
1 (15 ounce) can DEL MONTE
Sweet Peas, No Salt Added

Directions

Cook onion and garlic in oil in large saucepan, 3 minutes or until tender.

Stir in broth, undrained tomatoes and pasta. Cover and bring to boil; reduce heat. Cover and simmer 8 minutes, or until pasta is tender.

Add chicken and peas; cook 3 minutes or until heated through. Serve with grated Parmesan cheese and chopped fresh basil, if desired.

Garlic Angel Hair Pasta

Ingredients

8 ounces uncooked angel hair pasta
2 garlic cloves, peeled and halved
1/4 cup butter or margarine
1/4 cup grated Parmesan cheese
1 teaspoon snipped fresh or dried chives
1/2 teaspoon garlic salt (optional)

Directions

Cook pasta according to package directions, adding garlic to the water. Drain; discard garlic.

Place pasta in a serving bowl; add butter. Toss gently until butter is melted. Add Parmesan cheese, chives and garlic salt if desired; toss to coat.

Spaghetti and Clams

Ingredients

1/2 pound uncooked pasta
1/4 cup butter
1/2 cup chopped onion
3 garlic cloves, peeled and chopped
2 (8 ounce) cans chopped clams, drained with juices reserved
1/4 cup fresh parsley, minced
2 tablespoons olive oil
water
freshly grated Parmesan cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, melt butter in a large skillet over medium-low heat. Stir in onion and garlic, and cook 5 minutes, or until onion is translucent. Add clams, stirring frequently for 3 minutes, or until clams are lightly browned. Stir in parsley, olive oil, and reserved clam juice mixed with enough water to equal 2 cups liquid.

Increase heat and bring to a low boil. Reduce to a simmer, cover, and cook 15 minutes, stirring occasionally. Serve over pasta with freshly grated Parmesan cheese, if desired.

Rainbow Pasta Salad I

Ingredients

1 (16 ounce) package tri-color
rotini pasta
1/4 pound sliced pepperoni
sausage
1 cup fresh broccoli florets
1 (6 ounce) can black olives,
drained and sliced
1 (8 ounce) package mozzarella
cheese, shredded
1 (16 ounce) bottle Italian-style
salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse twice in cold water.

In a large bowl, combine cooked pasta, pepperoni, broccoli, olives, cheese and dressing.

Refrigerate for at least 1 hour before serving.

Chicken Spaghetti

Ingredients

1 (8 ounce) package spaghetti
2 cups boneless chicken breast
half, cooked and diced
1 (4 ounce) jar chopped pimento
peppers
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 green bell pepper, diced
1 1/2 cups shredded, processed
American cheese

Directions

Preheat oven to 250 degrees F (120 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix together in large bowl: cooked spaghetti, diced chicken, pimentos, mushroom soup, bell peppers and cheese. Pour into a large casserole dish and bake for 90 minutes in a preheated oven. Serve immediately.

Chicken Riggies II

Ingredients

4 tablespoons olive oil
1/4 cup butter
5 cloves garlic, minced
10 tablespoons minced shallot
2 pounds skinless, boneless
chicken breast meat - cubed
salt and pepper to taste
1 (4 ounce) jar sweet red peppers,
drained and julienned
1/2 cup fresh tomato sauce
1/4 cup dry sherry
1 pint heavy cream
1 (8 ounce) package uncooked
rigatoni pasta

Directions

In a large saucepan, heat oil and melt butter over medium heat. Add garlic and shallots and saute until soft, then add chicken, season with salt and pepper to taste and saute for 8 to 10 minutes, or until halfway cooked.

Add peppers and stir in tomato sauce, reduce heat to low and simmer about 10 minutes. Add sherry and simmer for another 10 minutes, then stir in cream and simmer for 10 minutes more. Toss all with hot, cooked pasta and serve.

Tomato and Rosemary Pasta

Ingredients

1 1/2 tablespoons vegetable oil
1/2 onion, diced
1 clove garlic
1/4 pound mushrooms, diced
1/4 green bell pepper, seeded and diced
1 cup diced fresh tomatoes
1 1/2 teaspoons dried rosemary
salt and pepper to taste
2 tablespoons tomato paste
2 cups beef broth
8 ounces uncooked spaghetti
1/2 cup all-purpose flour

Directions

Heat the oil in a skillet over medium heat, and cook the onion and garlic until tender. Mix in mushrooms, green bell pepper, and tomatoes. Season with rosemary, salt, and pepper. Stir in tomato paste and beef broth. Reduce heat to low, cover, and simmer 15 minutes.

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain.

Mix the flour into the sauce to thicken. Serve sauce over the cooked pasta.

White Sauce for Pasta

Ingredients

2 tablespoons stick margarine
3 tablespoons all-purpose flour
2 tablespoons butter-flavored granules*
3 teaspoons reduced-sodium chicken bouillon granules
1 1/2 cups boiling water
1 cup fat-free milk
pepper to taste

Directions

In a saucepan, melt margarine. Stir in flour, butter-flavored granules and bouillon until blended. Gradually add water and milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Season with pepper.

Tangy Catalina Pasta Salad

Ingredients

1 (16 ounce) package elbow macaroni
1 (6 ounce) can tuna
1 (6 ounce) can small shrimp, drained
1/4 cup chopped onion
1 green bell pepper, chopped
3/4 cup chopped celery
1 pinch garlic salt
4 tablespoons Catalina salad dressing
1 1/2 tablespoons sweet pickle relish
3 tablespoons mayonnaise

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Run under cold water to chill, drain again.

Toss together pasta, tuna, shrimp, onions, green pepper, celery, garlic salt, salad dressing, and relish. Add enough mayonnaise to thin out dressing, if desired.

Scallop Pesto Pasta

Ingredients

8 ounces uncooked angel hair pasta
1/2 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon pepper
1 pound sea scallops
3 tablespoons butter
1/2 cup prepared pesto

Directions

Cook pasta according to package directions. Meanwhile, in a large resealable plastic bag, combine the flour, salt and pepper; add scallops and shake to coat.

In a large skillet, cook scallops in butter for 2-1/2 to 3 minutes on each side or until opaque. Drain pasta; toss with pesto. Top with scallops.

Spicy Slow Cooker Mac-n-Cheese

Ingredients

2 (11 ounce) cans condensed Cheddar cheese soup
2 3/4 cups water
1 (16 ounce) package uncooked shell pasta
1/2 pound andouille sausage, sliced into rounds
1 cup sour cream
1 cup shredded Cheddar cheese
1 cup shredded mozzarella cheese
salt and black pepper to taste

Directions

Stir the condensed soup and water together in a slow cooker until smooth. Add the shell pasta and andouille sausage. Set the slow cooker to High; cook 2 hours, stirring frequently to prevent sticking.

Once the pasta is tender, stir in the sour cream, Cheddar, and mozzarella until the cheeses melt. Season to taste with salt and pepper. Remove from heat, and allow to rest 15 minutes before serving.

Pea 'n' Crab Pasta Salad

Ingredients

2 1/2 cups uncooked medium
pasta shells
2 1/2 cups fresh baby spinach
1 (10 ounce) package frozen peas,
thawed
1 1/2 cups imitation crabmeat
1/4 cup crumbled feta cheese
1/2 cup Italian salad dressing

Directions

Cook pasta according to package directions. Meanwhile, in a large bowl, combine the spinach, peas and crab. Drain pasta and rinse in cold water. Stir into spinach mixture. Sprinkle with feta cheese. Drizzle with dressing and toss to coat.

Asian Chicken Noodle Soup

Ingredients

12 chicken wings
2 tablespoons garlic powder
2 tablespoons minced fresh ginger root
1 tablespoon vegetable oil
4 tablespoons sesame oil, divided
1/4 cup dry sherry
2 tablespoons distilled white vinegar
1/4 cup Kikkoman Less Sodium Soy Sauce
1 (10 ounce) package Asian style vegetables
6 ounces angel hair pasta, broken into 2-inch lengths

Directions

Disjoint chicken wings; discard tip, season wings with garlic powder. Heat vegetable oil and 2 tablespoons of sesame oil in a Dutch oven or large saucepan over medium high heat. Add chicken and cook until browned on both sides, about 10 minutes. Add 4 cups water, sherry, ginger, vinegar and less sodium soy sauce; cover and bring to a boil. Reduce heat; simmer 45 minutes.

Add vegetables, simmer, covered 3 minutes. Stir in pasta; return to boil. Cook until pasta is soft, stirring occasionally. Remove from heat, stir in remaining sesame oil. Serve immediately.

Spicy Clam Sauce

Ingredients

3 tablespoons olive oil
2 tablespoons minced garlic
3 (10 ounce) cans chopped clams,
drained with juices reserved
3 tablespoons dried oregano
leaves, crumbled
ground black pepper to taste
1 teaspoon red pepper flakes, or
to taste
1/2 cup grated Parmesan cheese
for topping (optional)

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the garlic and drained clams; cook and stir for about 5 minutes. Season with oregano, pepper, and red pepper flakes. Pour in the reserved clam juice. Reduce heat to low, and simmer for about 20 minutes. Remove from heat and serve over pasta. Garnish with Parmesan cheese, if desired.

Curried Winter Soup

Ingredients

- 1 onion, chopped
- 3 cloves crushed garlic
- 1 tablespoon olive oil
- 1 1/2 teaspoons curry powder
- 1 teaspoon ground cumin
- 1 teaspoon ground turmeric
- 8 cups vegetable stock
- 1/4 cup dry lentils
- 1 (28 ounce) can diced tomatoes with juice
- 1/4 cup uncooked white rice
- 1 cup frozen corn
- 1/4 cup elbow macaroni
- 1 small spaghetti squash

Directions

Place cut side of the squash down in a lightly oiled baking pan. Bake at 350 degrees F (175 degrees C) for 30 minutes, or until a sharp knife can be inserted with only a little resistance. Remove squash from oven, and set aside to cool enough to be easily handled. Shred squash with a fork.

In a large soup pot, saute onions and garlic in olive oil. Add curry powder, cumin, and turmeric. When onions are transparent, add stock and lentils and bring to a boil. Reduce to simmer and add chopped tomatoes and juice.

If using brown rice, add the rice 10 minutes after adding the lentils, if using white rice, add rice after 25 minutes along with the can of corn. (Add the can of corn at the same time you add rice, white or brown).

After 35 minutes, add the macaroni and spaghetti squash. Simmer until rice and pasta are cooked.

Polish Noodles

Ingredients

1 (8 ounce) package kluski
noodles
2 (12 ounce) packages sage pork
sausage
1 green pepper, diced
1 onion, diced
4 cups water, or as needed
1 large head cabbage, chopped
salt and pepper to taste
1/2 cup sour cream (optional)

Directions

Bring a pot of lightly salted water to a rolling boil over high heat. Stir in the egg noodles, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 5 minutes. Drain.

Meanwhile, heat a large skillet over medium-high heat and stir in the sausage, green pepper, and onion. Cook and stir until the sausage is crumbly, evenly browned, and no longer pink, about 10 minutes. Drain and discard any excess grease.

Bring the 4 cups of water to a boil in a large pot. Stir in the cabbage, the sausage mixture, and the noodles. Simmer over medium-low heat, stirring occasionally, until the cabbage is tender, about 30 minutes. Add water while cooking if needed; the mixture should not be dry. Season to taste with salt and pepper. Garnish with sour cream if desired.

Pea Salad II

Ingredients

1 cup macaroni
3 eggs
1/4 cup Ranch-style salad dressing
1 teaspoon white sugar
2 teaspoons white wine vinegar
salt to taste
1/4 teaspoon ground black pepper
2 cups frozen green peas, thawed
3 green onions, chopped
2 medium sweet pickles, chopped
2 stalks celery, chopped
1 cup shredded Cheddar cheese

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

Place eggs in a saucepan and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Whisk together the salad dressing, sugar, vinegar, salt and pepper.

In a large bowl, combine the pasta, eggs, peas, green onion, pickles, celery and cheese. Pour dressing over salad; mix well and chill before serving.

Fettuccini with Salsa Cruda and Feta

Ingredients

1 pound fresh fettuccine pasta
5 ripe tomatoes, chopped
1/2 small red onion, chopped
1 cup chopped fresh basil
1/2 cup pitted kalamata olives, chopped
freshly ground black pepper to taste
2 tablespoons extra virgin olive oil
1 cup crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.

In a medium bowl combine tomatoes, onion, basil, olives and black pepper.

Toss the fettuccini with olive oil. Serve pasta topped with tomato mixture and feta cheese.

Kalamata Olive, Tomato, and Cheese Melt

Ingredients

1 (16 ounce) package rotini pasta
2 tablespoons olive oil
1 small onion, chopped
1 jalapeno pepper, chopped
1/2 medium green bell pepper, chopped
1 (28 ounce) can diced tomatoes
1/2 cup red wine
20 kalamata olives, pitted and chopped
2/3 cup crumbled feta cheese
2/3 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat oil in a large heavy skillet over medium heat. Saute onion, jalapeno, and green bell pepper until onions are soft and translucent. Stir in tomatoes, wine, and kalamata olives. Simmer 15 minutes. Toss pasta with sauce until evenly coated. Pour into a 9x13 inch baking dish. Sprinkle with feta cheese and Cheddar cheese.

Bake 5 minutes in the preheated oven. Set oven to broiler setting. Broil for 5 minutes, or until topping is golden brown and bubbly.

Penne in Vodka Cream

Ingredients

1 pound penne pasta
1/2 cup butter
3/4 cup vodka
1/2 teaspoon dried red pepper flakes
1/4 teaspoon Worcestershire sauce
8 ounces tomato sauce
1/2 (6 ounce) can tomato paste
1 cup heavy cream
salt and pepper to taste
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve.

In a large saucepan melt butter over medium low heat; add vodka, red pepper flakes and Worcestershire sauce. Stir well and simmer for 5 minutes.

Blend in tomato sauce, tomato paste and cream; increase heat to bring to a boil. Simmer for 5 minutes or until sauce has slightly thickened; season with salt and pepper to taste.

Reduce heat to very low and stir in cheese; add cooked pasta and more cheese, if desired. Serve.

Mama's Italian Wedding Soup

Ingredients

1 pound extra-lean ground beef
2 eggs, beaten
1/4 cup dried bread crumbs
2 tablespoons grated Parmesan cheese
1 teaspoon dried basil
3 tablespoons minced onion
2 1/2 quarts chicken broth
2 cups spinach - packed, rinsed and thinly sliced
1 cup seashell pasta
3/4 cup diced carrots

Directions

In a medium bowl, combine the beef, egg, bread crumbs, cheese, basil and onion. Shape mixture into 3/4-inch balls and set aside.

In a large stockpot heat chicken broth to boiling; stir in the spinach, pasta, carrot and meatballs. Return to boil; reduce heat to medium. Cook, stirring frequently, at a slow boil for 10 minutes or until pasta is al dente, and meatballs are no longer pink inside. Serve hot with Parmesan cheese sprinkled on top.

Meatball Orzo Soup

Ingredients

4 (14 ounce) cans chicken broth
2 (14 ounce) packages frozen
cooked meatballs, thawed
1 small zucchini, shredded
3/4 cup orzo pasta
1 teaspoon ground black pepper
1 teaspoon dried parsley flakes
1/4 cup lemon juice
2 eggs

Directions

Pour chicken broth into a large pot and mix in meatballs, zucchini and orzo. Season with pepper and parsley. Bring to a boil, reduce heat to low and simmer uncovered 30 minutes.

In a bowl, beat together lemon juice and eggs. Mix 1/4 cup hot soup into bowl, then stir entire mixture into the pot. Serve soup hot.

Restaurant-Style Chicken Scampi

Ingredients

1 pound raw chicken tenders or strips
1/4 cup all-purpose flour
1 tablespoon olive oil
1 (16 ounce) package spaghetti
1 tablespoon olive oil, divided
1 green bell pepper, cut into 1/2 inch wide strips
1 red bell pepper, cut into 1/2 inch wide strips
1 yellow bell peppers, cut into 1/2 inch wide strips
1 onion, chopped
2 tablespoons chopped garlic
1 1/2 cups four cheese Alfredo sauce
1/2 cup chopped fresh parsley

Directions

Place chicken and flour in a large resealable plastic bag; seal bag and shake to coat. Heat 1 tablespoon oil in a large skillet over medium heat. Shake excess flour off chicken and saute in oil for 4 to 5 minutes each side, or until golden brown and cooked through (juices run clear). Remove from skillet and place in a medium bowl; set aside.

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain, reserving 2/3 cup cooking water, and return pasta to pot. Set aside pasta and cooking water.

Wipe skillet with paper towel. Heat 1 teaspoon oil in skillet over medium heat. Add green bell pepper, red bell pepper, yellow bell pepper, onion and garlic and saute for 3 minutes. Cover, reduce heat to low and cook 3 minutes more or until vegetables are tender.

Stir in Alfredo sauce, cover and heat for 1 to 2 minutes. Remove from heat and add to reserved pasta in pot, then add reserved cooking water and chicken. Toss to mix, pour into serving bowls and sprinkle with fresh chopped parsley.

Lasagna Spinach Roll-Ups

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons butter
2/3 cup chopped red bell pepper
2/3 cup chopped fresh mushrooms
1/2 cup chopped onion
2 cups small curd cottage cheese
2 (10 ounce) packages frozen chopped spinach
2 eggs, lightly beaten
6 tablespoons grated Parmesan cheese, divided
1 teaspoon black pepper

2 (15 ounce) cans tomato sauce
2 teaspoons dried marjoram
1 teaspoon white sugar
1/2 teaspoon garlic powder
2/3 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of water to a boil. Add lasagna pasta and cook for 8 to 10 minutes or until al dente; drain and pat dry.

In a large skillet saute in butter the red bell pepper, mushrooms and onion until tender. In a bowl combine the sauteed vegetable mixture, cottage cheese, spinach, eggs, 4 tablespoons of the Parmesan cheese and pepper; mix well.

In a large skillet, heat tomato sauce, marjoram, sugar and garlic powder for 5 minutes.

Spread 1/3 cup filling on each noodle. Roll up and place in greased 9x13 baking dish. Pour tomato sauce mixture over lasagna rolls. Sprinkle with mozzarella cheese and remaining Parmesan cheese. Cover and bake in a preheated oven for 40 minutes.

Tomato Basil Linguine

Ingredients

1 pound Brie or Camembert cheese, rind removed and cut into small pieces
4 large tomatoes, coarsely chopped
1 cup chopped fresh basil
1/2 cup olive oil
3 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon white pepper
1 1/2 pounds linguine pasta
Shredded Parmesan cheese

Directions

In a large serving bowl, combine the first seven ingredients. Let stand at room temperature for up to 1-1/2 hours.

Cook linguine according to package directions; drain. Toss with cheese mixture. Sprinkle with Parmesan cheese. Serve immediately.

Stuffed Shells II

Ingredients

1 (12 ounce) package jumbo pasta shells
3/4 pound lean ground beef
1 onion, chopped
1 (29 ounce) can diced tomatoes
1 (15 ounce) can tomato sauce
1 (16 ounce) package cottage cheese
1/8 teaspoon minced garlic
2 teaspoons dried oregano
1/4 tablespoon dried basil
salt to taste
ground black pepper to taste
8 ounces shredded mozzarella cheese

Directions

Cook shell pasta in a large pot with boiling salted water until al dente. Drain well.

In a large skillet brown the ground beef and onions. Drain grease.

In a large bowl add the chopped tomatoes, tomato sauce, and cottage cheese; stir well. Add basil, oregano, garlic, salt, and pepper to taste. Stir until well blended.

In the bottom of a 2 quart baking dish, cover with a half of cup of tomato sauce mixture. Stuff shells with beef mixture and place side by side in dish. Cover stuffed shells with remaining tomato sauce and top with mozzarella cheese. Cover with aluminum foil.

Bake at 350 degrees F (175 degrees C) for an hour. Allow to stand for 15 minutes and serve.

Cheesy Chicken with Pasta

Ingredients

1 (18 ounce) package
Campbell's® Supper Bakes™
Cheesy Chicken with Pasta
includes seasoning, pasta, baking
sauce, crumb topping
2 cups hot water
2 tablespoons butter or margarine
4 skinless, boneless chicken
breasts

Directions

Preheat oven to 400 degrees F.

Mix seasoning, hot water, butter and pasta in 13x9x2-inch baking dish. Top with chicken.

Pour baking sauce over chicken and pasta. Cover tightly with foil.

Bake 20 minutes. Stir pasta around edge of dish. Sprinkle chicken with crumb topping. Bake, uncovered, 10 minutes or until done. Stir pasta before serving.

Broiled Chicken with Roasted Garlic Sauce

Ingredients

1 medium head garlic
1 tablespoon olive oil
4 skinless, boneless chicken breasts
1/2 cup white wine
2 tablespoons butter
1 cup milk
1 tablespoon all-purpose flour
1/4 cup grated Parmesan cheese
1 tablespoon chopped fresh parsley

Directions

Preheat oven to 400 degrees F (200 degrees C).

Slice the top of the head of garlic, just enough to remove paper and expose the tops of the cloves. Drizzle with olive oil and roast in preheated oven, either in a clay garlic roaster or wrapped in aluminum foil. Roast for 20 minutes or until cloves are soft and slip from skins when pushed. Change oven setting to broil (375 degrees F, 190 degrees C). Let garlic cool.

To prepare chicken, place in a 9x13 inch baking dish and splash both sides with white wine. Broil for 25 minutes or until chicken is cooked through and juices run clear.

Meanwhile, place butter or margarine and milk in a large skillet and heat over medium heat until warm. Stir in the flour and cheese. Stir over medium heat until sauce begins to thicken. Slip cooled garlic cloves from skin and add to the sauce (if desired, mince first). Add chopped parsley. Bring nearly to a boil; reduce heat and stir to control thickening. If desired, pour sauce over cooked rice or pasta and top with broiled chicken. Enjoy!

Sun-Dried Tomato and Bow Tie Pasta

Ingredients

4 tablespoons dried basil
1 tablespoon minced pine nuts
1 tablespoon olive oil
3 ounces sun-dried tomatoes
1/8 cup olive oil
3 cloves garlic, minced
8 ounces fresh mushrooms, sliced
1/2 teaspoon salt
1 teaspoon cayenne pepper
1 (16 ounce) package bow tie pasta

Directions

Make pesto: In a small mixing bowl, combine basil, pine nuts, and 1 tablespoon olive oil.

In a small bowl, blanch sun dried tomatoes for 30 seconds in boiling water. Drain well, and slice tomatoes into small pieces.

In a large skillet over a medium heat, saute garlic in 1/8 cup olive oil. Simmer for 1 minute being very careful not to brown the garlic. Stir in the mushrooms and let them saute until tender. Add the pesto, salt, cayenne, and sun dried tomatoes. Reduce heat to low and let the mixture simmer.

Bring a large pot of salted water and pasta to a boil. Let pasta cook until al dente, drain well.

In a large mixing bowl, toss pasta and sauce until the pasta is well coated.

Italian Style Pot Roast

Ingredients

3 1/2 pounds boneless chuck roast
2 tablespoons vegetable oil
1 (14.5 ounce) can stewed tomatoes
1 1/2 cups pizza sauce
1/2 cup grated Parmesan cheese
4 teaspoons Worcestershire sauce
2 cloves garlic, minced
2 teaspoons salt
2 teaspoons dried oregano
1/2 teaspoon ground black pepper
1/2 pound fresh mushrooms, sliced
3 tablespoons cornstarch
3 tablespoons water
1 (12 ounce) package egg noodles

Directions

Heat a Dutch oven over medium-high heat, and brown meat on all sides in hot oil.

In large bowl combine tomatoes, pizza sauce, cheese, Worcestershire sauce, garlic, salt, oregano, and pepper. Pour over meat. Cover and simmer over medium heat for 2 hours, turning meat each half hour.

Remove meat from pan, and cool slightly. Skim fat from pan juices. Measure juices, and add enough water to make 6 cups liquid. Return liquid to Dutch oven. Blend cornstarch and 3 tablespoons cold water; stir into pan juices. Cook and stir till thickened and bubbly.

Slice meat thinly against the grain. Return meat to pot, and add mushrooms. Simmer for 30 minutes longer.

Cook pasta in a large pot of boiling water until done. Drain. To serve, place meat slices over hot noodles, and pour some sauce over. Pass remaining sauce.

Asian Carryout Noodles

Ingredients

1 (8 ounce) package angel hair pasta
1 teaspoon canola oil
1 teaspoon sesame oil
1/2 onion, chopped
1 clove garlic, minced
1 skinless, boneless chicken breast half - cut into bite-size pieces
1 tablespoon grated fresh ginger
2 leaves bok choy, diced
1/4 cup chicken broth
2 tablespoons dry sherry
1 tablespoon soy sauce
1 1/2 tablespoons hoisin sauce
1/8 teaspoon salt
2 green onions, minced

Directions

In a large pot with boiling salted water cook angel hair pasta until al dente. Drain.

Meanwhile, in a large nonstick skillet heat canola and sesame oil over medium high heat. Saute onion and garlic until softened. Stir in chopped chicken, and cook until chicken browns and juices run clear. Stir in ginger, bok choy, chicken stock, sherry, soy sauce, and hoisin sauce. Reduce heat, and continue cooking for 10 minutes.

Toss pasta with chicken mixture until well coated. Season with salt. Serve warm sprinkled with minced green onions.

Eggplant Tomato Bake

Ingredients

1/2 cup all-purpose flour
1/2 cup dry bread crumbs
2 tablespoons Italian seasoning
2 eggs
2 tablespoons water
1 small eggplant, sliced into 1/4 inch rounds
1 tablespoon peanut oil
1 (14 ounce) jar spaghetti sauce
1 cup ricotta cheese
1 cup grated Parmesan cheese
1 tomato, thinly sliced
1 (8 ounce) package angel hair pasta

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a plastic bag, combine the flour, bread crumbs and Italian seasoning. Shake to mix. In a shallow bowl, whisk together the eggs and water. Heat the oil in a large skillet over medium-high heat. There should be enough oil to thinly coat the bottom of the skillet. Dip the eggplant slices in egg, then place in the bag and shake to coat. Fry the slices in the skillet until golden brown on each side. Remove, and drain on paper towels.

Spread a thin layer of spaghetti sauce in the bottom of a 9 inch square baking dish. Cover with the eggplant slices, then top with more sauce. Mix together the ricotta cheese and Parmesan cheese; spread over the eggplant. Spread sauce over the cheese, and top with tomato slices. Cover with more sauce, and spread remaining cheese over the top.

Bake for 30 minutes in the preheated oven, or until cheese is melted and sauce is bubbling.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the pasta, and cook for about 3 minutes, or until tender. Drain. Serve the eggplant tomato bake over pasta.

Rotini Pasta Bake

Ingredients

1 (16 ounce) package rotini pasta
1/2 pound lean ground beef
1 teaspoon diced onion
1 teaspoon salt
1/4 teaspoon ground black pepper
1 (28 ounce) jar spaghetti sauce
3 cups shredded mozzarella cheese

Directions

In a large pot cook rotini pasta in boiling salted water until al dente. Drain.

Cook ground turkey or beef in medium skillet until brown. Add the diced onion, salt and pepper. Mix in half of the jar of spaghetti sauce.

In a large bowl add the browned beef mixture to the drained pasta and stir in the second half of the of spaghetti sauce. Pour mixture into a 2 quart baking dish. Cover with aluminum foil.

In a preheated 425 degree F (230 degree C) oven bake for 20 minutes. Remove foil, sprinkle shredded mozzarella cheese and return to oven for 5 to 10 minutes. Serve warm.

Rushin' Casserole

Ingredients

1 (16 ounce) package wide egg noodles
4 cups plain yogurt
2 cloves garlic, minced
1 pound ground beef
1 onion, chopped
2 teaspoons ground cinnamon
1 lemon, juiced
1/2 teaspoon salt

Directions

Bring a large pot of lightly salted water to a boil. Add noodles and cook for 8 to 10 minutes or until al dente. Drain, and transfer to a serving dish. While the pasta is cooking, mix together the yogurt and garlic in a medium bowl. Cover, and refrigerate until serving.

In a large skillet over medium heat, brown the ground beef with the onion. Season with cinnamon while cooking. Drain off excess grease, and stir in lemon juice and salt. Adjust seasoning to taste. Toss the meat mixture with noodles, and serve hot with cold yogurt sauce spooned over.

Mean Woman Pasta

Ingredients

1 pound seashell pasta
3 cups chopped tomatoes
5 cloves garlic, minced
15 kalamata olives, pitted and sliced
1/4 cup chopped fresh basil
1/4 cup olive oil
10 pepperoncini

Directions

Combine tomatoes, garlic, olives, basil, olive oil, and pepperoncini. Stir together and allow to marinate as long as you have time for; overnight is best, although it's fine to eat right away too.

Cook pasta according to the package directions; drain. Toss with sauce and serve.

Creamy Bow Tie Pasta Salad with Prosciutto,

Ingredients

1 1/2 pounds farfalle (bow tie) pasta
1/2 cup prosciutto, diced

1/2 cup mayonnaise
1/2 cup sour cream
1/3 cup 2% low-fat milk
2 cloves garlic, minced, or more to taste
1 lemon, zested and juiced
1 pinch lemon pepper
1 pinch paprika
1 pinch red pepper flakes, or to taste
salt and ground black pepper to taste

2 (6 ounce) packages frozen peas, thawed
3/4 cup dried cranberries
3/4 cup seedless grapes, halved
1/2 cup green onions, chopped
1 (5 ounce) can water chestnuts, drained and diced
1/2 cup grated Parmesan cheese

1 tablespoon chopped fresh oregano
1 1/2 teaspoons chopped fresh thyme

Directions

Fill a large pot with lightly-salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has nearly cooked through, but is still firm to the bite, about 10 minutes. Drain well, and rinse with cold water in a colander set in the sink. While the pasta is boiling, cook the prosciutto in a small skillet over medium heat until crisp. Drain on a paper towel-lined plate, and set aside.

Make the dressing by whisking together the mayonnaise, sour cream, milk, garlic, lemon zest and juice, lemon pepper, paprika, and red pepper flakes; season to taste with salt and pepper. Place the drained pasta into a large mixing bowl and pour 3/4 of the dressing overtop; reserve the remaining dressing. Add the peas, cranberries, grapes, green onion, water chestnuts, and Parmesan cheese; stir until the salad is evenly coated with the dressing. Cover and refrigerate at least an hour, or until ready to serve.

Toss the salad with the remaining dressing, oregano, and thyme to serve.

Baked Ziti

Ingredients

1 (26 ounce) jar Prego®
Traditional Italian Sauce
1 1/2 cups shredded mozzarella
cheese
5 cups hot cooked tube-shaped
pasta (ziti)
1/4 cup grated Parmesan cheese

Directions

Mix pasta sauce, 1 cup mozzarella cheese and ziti. Spoon into 2-quart shallow baking dish. Sprinkle with remaining mozzarella cheese and Parmesan cheese.

Bake at 350 degrees F for 30 minutes or until hot.

Stir Fried Pasta with Veggies

Ingredients

8 ounces spaghetti
2 cloves crushed garlic
2 tablespoons olive oil
1 onion, sliced into thin rings
2 skinless, boneless chicken
breast halves - cut into bite-size
pieces
2 cups broccoli florets
2 cups cauliflower florets
2 cups julienned carrots
salt to taste
ground black pepper to taste
2 tablespoons soy sauce

Directions

Bring a large pot of water to a boil. Cook spaghetti pasta in boiling water until al dente. Drain.

Meanwhile, heat oil in a large skillet or wok over medium-high heat. Cook garlic in oil for 1 minute. Stir in onion, and cook until soft. Stir in chicken, and cook until juices run clear. Mix in the broccoli, cauliflower, and carrots, and cook for 2 to 5 minutes, stirring frequently. Season with soy sauce, salt, and pepper.

Toss pasta with vegetables, and serve warm.

Pronto Pasta Primavera

Ingredients

1 (10.5 ounce) can Campbell's® Condensed Chicken Broth
1/2 cup Prego® Traditional Italian Sauce or Prego® Organic Mushroom or Tomato & Basil Italian Sauce
1 teaspoon dried basil leaves
1/2 teaspoon garlic powder
1 (16 ounce) bag frozen vegetable combination (broccoli, cauliflower, red pepper)
8 ounces spaghetti, cooked and drained

Directions

Heat the broth, Italian sauce, basil, garlic powder and vegetables in a 12-inch skillet over medium-high heat to a boil.

Reduce the heat to low. Cook for 5 minutes or until the vegetables are tender-crisp. Toss with the spaghetti.

Italian Pasta Veggie Salad

Ingredients

10 ounces fusilli pasta
1 onion, chopped
1 green bell pepper, chopped
2 tomatoes, chopped
1 cup chopped mushrooms
3/4 cup fat free Italian-style dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, onion, bell pepper, tomatoes and mushrooms. Pour enough dressing over to coat; toss and refrigerate until chilled.

Pasta Sauce with Italian Sausage

Ingredients

1 pound Italian sausage links
1/2 pound lean ground beef
1 tablespoon olive oil
1 onion, chopped
1 clove garlic, chopped
1 (16 ounce) can canned tomatoes
1 (15 ounce) can canned tomato sauce
1 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon dried basil
1 teaspoon dried oregano
1 bay leaf

Directions

Removed casing from sausage links and cut into 1/2 inch slices. In a large skillet, brown sausage over medium heat for about 10 minutes; remove and set aside.

In a large skillet, heat ground beef, olive oil, garlic and onion over medium heat until meat is nicely browned; drain.

Pour in tomatoes and tomato sauce; mix in salt, ground black pepper, basil, oregano, bay leaf and cooked sausage. Simmer uncovered for 1 hour, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix cooked sauce with hot pasta and remove bay leaf from sauce before serving.

Pasta with Jalapeno Pesto

Ingredients

5 tablespoons shelled pumpkin seeds
2 green bell peppers
3 jalapeno peppers
1/4 cup chopped fresh cilantro
3 cloves garlic
1/4 cup olive oil
2 tablespoons fresh lime juice
1/2 teaspoon salt
freshly ground black pepper
1 pound linguini pasta
1 1/2 cups halved cherry tomatoes
1/2 lime, cut into wedges

Directions

Toast the pumpkin seeds in a preheated 350 degree F (175 degree C) oven for 6 to 8 minutes.

Raise the oven's temperature to 450 degrees F (230 degrees C).

Place the bell and jalapeno peppers on a baking sheet. Roast the peppers for 15 to 20 minutes; until the skin blisters. Let the peppers cool a bit then pull the skin away from the flesh; discard the skin.

In a food processor or blender combine 4 tablespoons of the pumpkin seeds, cilantro, garlic and the peppers. Blend until the contents are coarsely chopped. With the machine running, slowly add the oil and the lime juice. Blend in the salt and pepper

Bring a large pot of salted water to a boil. Cook the pasta, stirring occasionally until it is just tender. Drain and return the pasta to the pot.

Set the pot over medium heat, add the tomatoes and the pesto. Stir well. Add more salt and pepper, if you'd like. Spoon the pasta onto plates. Serve the pasta garnished with the remaining pumpkin seeds and lime wedges.

Ziti Alfredo with Vegetables

Ingredients

1 medium onion, chopped
2 garlic cloves, minced
2 teaspoons olive oil
8 ounces dry ziti pasta
2 tablespoons butter
3 tablespoons all-purpose flour
1 cup fat-free milk
1 1/2 cups fat-free half-and-half
1 cup shredded Parmesan cheese
2 teaspoons Italian seasoning
1/4 teaspoon salt
1 dash white pepper
1 dash ground nutmeg
1 (14.5 ounce) can Italian diced tomatoes, drained
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry

Directions

In a small saucepan, saute onion and garlic in oil until tender; set aside. Cook ziti according to package directions. Meanwhile, in a large saucepan, melt butter; stir in flour until smooth. Reduce heat; slowly add milk.

Stir in half-and-half. Bring to a boil over medium-low heat; cook and stir for 2 minutes or until thickened. Reduce heat; add the Parmesan cheese, Italian seasoning, salt, pepper and nutmeg. Stir until cheese is melted.

Add the tomatoes, spinach and onion mixture; heat through. Drain the ziti; toss with vegetable mixture.

Tacos in Pasta Shells

Ingredients

- 1 1/4 pounds lean ground beef
- 1 (3 ounce) package cream cheese
- 1 teaspoon salt
- 1 teaspoon chili powder
- 18 jumbo pasta shells
- 2 tablespoons butter, melted
- 1 cup taco sauce
- 1 cup shredded Cheddar cheese
- 1 cup shredded Monterey Jack cheese
- 1 1/2 cups crushed tortilla chips
- 1 cup sour cream

Directions

In a large skillet, brown beef over medium heat until no longer pink; drain. Add cream cheese, salt and chili powder; mix and simmer for 5 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss cooked shells in butter.

Preheat oven to 350 degrees F (175 degrees C).

Fill shells with beef mixture and arrange in a 9x13 inch baking dish; pour taco sauce over shells. Cover with foil and bake in preheated oven for 15 minutes.

Remove dish from oven and top with Cheddar cheese, Monterey Jack cheese and tortilla chips; return dish to oven to cook for 15 minutes more.

Top with sour cream and onions; serve.

Josh's Four-Way Chili

Ingredients

1 pound lean ground beef
1 pound mild pork sausage
1 large red onion, chopped
1 green bell pepper, seeded and diced
1 red bell pepper, seeded and diced
1 yellow bell pepper, seeded and diced
2 (14.5 ounce) cans Mexican-style stewed tomatoes
2 (15 ounce) cans pinto beans, drained
2 (1.25 ounce) packages chili seasoning mix
1 (8 ounce) package angel hair pasta
1 (4 ounce) packet saltine crackers
2 cups shredded Cheddar cheese

Directions

Crumble the ground beef and pork sausage into a large skillet over medium-high heat. Cook and stir until browned. Drain, and set aside.

Coat a large pot with cooking spray, and add the green, red and yellow bell peppers, and onion. Cook over medium heat until tender, stirring occasionally. Add the beef and sausage to the peppers. Puree the stewed tomatoes using a blender or food processor, and stir them into the pot along with the chili seasoning. Mix in the pinto beans, and heat to a simmer.

Bring a large pot of lightly salted water to a boil. Add the angel hair pasta, and cook until tender, 2 to 3 minutes. Drain.

When serving the chili, place the items on your plate in the following order: Start with pasta, then crush some saltine crackers, then some shredded cheese, and then chili. Mix it all up and enjoy! Caution, if you are not careful with your portions, you will end up with a helping too huge to finish.

Mizithra Browned Butter Pasta

Ingredients

1 pound spaghetti
1 cup butter
3/4 pound Mizithra cheese

Directions

Cook pasta in large pot of salted, boiling water until al dente. Drain.

When pasta is almost done, start slowly melting butter over medium heat until golden. Skim butter solids off top. Toss pasta with butter. Sprinkle with cheese to taste.

Fruity Chicken Salad

Ingredients

8 ounces uncooked spiral pasta
1 (20 ounce) can pineapple
chunks
3 cups cubed cooked chicken
1 (15 ounce) can sliced peaches,
drained and diced
2 tablespoons raisins
1/3 cup vegetable oil
1/4 cup soy sauce
1 teaspoon curry powder
1/2 cup chopped pecans

Directions

Cook pasta according to package directions; rinse with cold water and drain. Drain pineapple, reserving 1/2 cup juice. Dice the pineapple and place in a large bowl. Add pasta, chicken, peaches and raisins. In a small bowl, whisk together the oil, soy sauce, curry powder and reserved pineapple juice. Pour over pasta mixture; toss to coat. Cover and refrigerate for 2 hours. Stir in pecans just before serving.

Easy Pasta Alfredo

Ingredients

1/2 cup butter or margarine
1 cup whipping cream
1/8 teaspoon ground nutmeg
1 cup shredded Parmesan cheese
1 (19 ounce) package frozen
cheese tortellini

Directions

In a saucepan, melt butter over medium-low heat. Add cream and nutmeg; heat through but do not boil. Stir in Parmesan cheese until melted. Cook tortellini according to package directions; drain. Transfer to a large serving bowl. Add the cheese sauce and toss to coat. Serve immediately.

Tortellini Southwest

Ingredients

9 ounces cheese-filled tortellini
1 1/2 cups spaghetti sauce
1 (4 ounce) can diced green chiles
1 tablespoon chopped fresh cilantro
1/8 teaspoon ground cumin
1 cup shredded mozzarella cheese

Directions

In a large pot of salted water boil tortellini until al dente. Drain well.

In a 1-1/2 quart saucepan combine sauce, green chilies, cilantro and cumin. Simmer over medium-low heat for 5 minutes.

Place tortellini on a serving platter and pour tomato sauce mixture evenly over pasta. Sprinkle cheese over sauce and serve.

Shrimp and Tasso Pasta

Ingredients

1/2 (16 ounce) package uncooked rotini pasta

1 tablespoon olive oil

1 cup tasso ham, cut into matchsticks

2 tablespoons minced garlic

3/4 cup chopped onion

1/2 cup chopped green bell pepper

1/4 cup chopped green onions

1/4 cup chopped celery

1 tablespoon chopped fresh basil

1 tablespoon chopped fresh thyme

1 tablespoon Cajun seasoning blend (such as Tony Chachere's®)

1/4 teaspoon hot sauce (such as Tabasco®)

2 cups heavy cream

1/2 cup grated Parmesan cheese

1 pound peeled crawfish tails

1/4 cup chopped fresh parsley

Directions

Bring a large pot of lightly-salted water to a rolling boil. Stir the rotini into the boiling water. Cook uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Meanwhile, heat the olive oil in a large saucepan over medium heat. Stir in the tasso, and cook until golden brown, about 5 minutes. Stir in the garlic, onion, green pepper, green onion, and celery. Cook and stir until the onion has softened and turned translucent, about 5 minutes. Add the basil, thyme, Cajun seasoning, and hot sauce; cook 1 minute.

Pour in the cream, and bring to a simmer over medium-high heat. Reduce heat to medium-low and stir in the Parmesan cheese. Cook and stir until the sauce begins to thicken slightly, about 3 minutes. Add the shrimp and crawfish tails, and cook until hot, then toss with the rotini pasta. Sprinkle with parsley to serve.

Allie's Delicious Macaroni and Cheese

Ingredients

1 (8 ounce) package elbow macaroni
5 tablespoons butter
5 tablespoons all-purpose flour
1 quart warm milk (110 degrees F/45 degrees C)
salt and pepper to taste
1 pinch cayenne pepper
1/4 pound cubed ham
5 ounces cubed Cheddar cheese
5 ounces mozzarella cheese, cubed
5 ounces Monterey Jack cheese, cubed
paprika to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 13 baking dish. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In medium saucepan, melt butter and stir in flour to make a roux. Cook 1 to 2 minutes, stirring constantly, then whisk in warm milk a little at a time to make a white sauce. Bring to a boil, then reduce heat and simmer. Mix in salt, pepper, and cayenne, and stir frequently until sauce thickens.

Remove pan from heat and stir in cheddar, mozzarella, jack and ham. Combine pasta with sauce and stir well. Pour into baking dish. Use paprika to make a decorative pattern on top. Bake 45 to 60 minutes, or until top is the desired crispiness. Let rest 20 minutes before serving.

Easy Italian Stuffed Shells and Meatballs

Ingredients

2 teaspoons olive oil
1 small onion, minced
1 (6 ounce) can tomato paste
1 (28 ounce) can tomato sauce
1 (14.5 ounce) can Italian-style stewed tomatoes
1 tablespoon Italian seasoning
1 tablespoon dried basil
2 teaspoons dried oregano
1 (4.5 ounce) can sliced mushrooms, drained
4 cups shredded provolone cheese
12 ricotta-stuffed, frozen shell pasta
24 frozen cooked meatballs, thawed

Directions

Preheat oven to 400 degrees F (200 degrees C).

Heat the olive oil in a saucepan over medium heat. Stir in the onion, and cook until translucent, about two minutes. Stir in the tomato paste, tomato sauce, stewed tomatoes, Italian seasoning, basil, oregano, mushrooms, and 2 cups of the provolone. Cook until the cheese has melted, stirring occasionally. While the sauce is cooking, place the frozen shells and meatballs in the bottom of a 9x13 inch glass dish. Pour the sauce over the shells, then sprinkle on the remaining 2 cups of provolone. Cover the top of the dish with foil.

Bake in the preheated oven until the pasta has cooked through, and the cheese has melted, about 30 minutes.

Layered Italian Casserole

Ingredients

1 (14.5 ounce) can CONTADINA®
Diced Tomatoes with Italian Herbs
6 ounces CONTADINA® Tomato
Paste with Roasted Garlic
2 tablespoons CONTADINA®
Italian Style Bread Crumbs
6 ounces rotini dried
12 ounces sweet Italian sausage,
casings removed, or ground beef
1 (14.5 ounce) can green beans,
cut and drained
1/2 teaspoon rosemary, dried and
crushed
15 ounces ricotta cheese
1 cup mozzarella cheese,
shredded
1 egg, beaten
1 tablespoon butter, melted

Directions

Cook pasta according to package directions; drain. Meanwhile, cook sausage in skillet until browned; drain off fat. Stir in tomato paste, undrained tomatoes, beans, rosemary and cooked pasta; heat through.

Spread half the mixture in 2-quart casserole. Combine ricotta, 1/2 cup mozzarella and egg; spoon over sausage mixture. Spread remaining sausage mixture on top.

Bake, covered, at 350 degrees F, 30 minutes. Combine bread crumbs and butter. Uncover and sprinkle with remaining mozzarella; top with bread crumbs. Bake 5 minutes more to melt cheese. Let stand 5 minutes.

Spaghetti Salad II

Ingredients

1 pound spaghetti
1 head fresh broccoli, chopped small
1 head cauliflower, finely chopped
2 large cucumbers, finely chopped
2 (6 ounce) cans black olives, drained and halved
1 (16 ounce) bottle zesty Italian dressing
1 (1 ounce) package ranch dressing mix
1 tablespoon salad seasoning mix

Directions

In a large pot of salted boiling water, cook spaghetti until al-dente, rinse and cool. Add the pasta to a large bowl and mix with the chopped broccoli, cauliflower and cucumbers.

Add the ranch salad dressing mix and zesty Italian dressing to the spaghetti and vegetables and sprinkle with the Schilling Salad Seasoning mix. Mix well and add more seasoning to taste. Before serving add the black olives. For added color halved cherry tomatoes may be added.

Pepperoni Pizzazz

Ingredients

8 ounces medium tube pasta
1 (28 ounce) jar spaghetti sauce,
divided
1 (4.5 ounce) jar sliced
mushrooms, drained
1 (8 ounce) package sliced
pepperoni
1/2 cup chopped green pepper
1/2 cup chopped onion
1/2 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon crushed red pepper
flakes
1 (8 ounce) can tomato sauce
2 cups shredded mozzarella
cheese

Directions

Cook pasta according to package directions.

Meanwhile, combine 2-1/3 cups spaghetti sauce, mushrooms, pepperoni, green pepper, onion, Parmesan cheese, garlic powder, salt, pepper and red pepper flakes in a bowl. Drain pasta; add to sauce mixture and mix well. Transfer to a greased 3-qt. baking dish. Combine the tomato sauce and remaining spaghetti sauce; pour over top. Cover and bake at 350 degrees F for 40-45 minutes or until bubbly. Sprinkle with mozzarella cheese. Bake, uncovered, 5-10 longer or until cheese is melted. Let stand 5 minutes before serving.

Pizza Dippin' Strips

Ingredients

1 (13.8 ounce) can refrigerated
pizza crust
15 slices pepperoni
1 cup shredded mozzarella
cheese
1 (26 ounce) jar Ragu® Organic
Pasta Sauce, heated*

Directions

Preheat oven to 400 degrees F.

Roll pizza crust into 12 x 9-inch rectangle on greased baking sheet.
Fold edges over to make 3/4-inch crust. Bake 7 minutes.

Evenly top pizza crust with pepperoni, then cheese. Bake an
additional 8 minutes or until cheese is melted. Let stand 2 minutes.

Cut pizza in half lengthwise, then into 1-1/2-inch strips. Serve with
pasta sauce, heated, for dipping.

Turkey Goulash

Ingredients

1 pound lean ground turkey
1 (14 ounce) can stewed, diced tomatoes
3 cloves garlic, minced
1 cup tomato sauce
2 teaspoons white sugar
1/2 teaspoon dried basil
1 (16 ounce) package bow tie pasta

Directions

In a large skillet over medium heat, cook the turkey until browned.

Stir in the stewed tomatoes, garlic, tomato sauce, sugar and basil, and then simmer for about 20 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente, and then drain. Combine the pasta and turkey mixture; toss and serve.

Hearty Chicken Vegetable Soup I

Ingredients

- 1 (3 pound) whole chicken
- 1 onion, cut into thick slices
- 5 stalks celery, thickly sliced
- 1 tablespoon salt
- 1 teaspoon packed fresh basil leaves
- 1 teaspoon coarse ground black pepper
- 5 carrots, sliced
- 1 yellow squash, thinly sliced
- 1 zucchini, thinly sliced
- 1 pound fresh mushrooms, sliced
- 1 red bell pepper, sliced
- 12 ounces fresh tortellini pasta
- 2 tablespoons chicken soup base
- 2 cups uncooked egg noodles

Directions

Place chicken, onion, celery, salt, basil, and pepper in a 10 quart stock pot. Fill stock pot with water until ingredients are fully covered and bring to a boil. Let simmer for 1 and 1/2 hours or until chicken is tender.

Remove chicken from pot with slotted spoon and set aside for later.

Add carrots, squash, zucchini, mushrooms, red pepper, tortellini, chicken soup base and uncooked noodles to stock pot and increase temperature to medium heat.

While noodles and vegetables are cooking, tear chicken apart from bones. Cut up into pieces and add to soup in stock pot. Be sure to add additional water if ingredients are not fully covered. Bring to a boil, then reduce to a simmer for about 10 minutes or just until noodles are cooked. Enjoy

Penne with Pink Vodka Sauce

Ingredients

1 (16 ounce) package dry penne pasta
5 tablespoons butter
2 cloves garlic, crushed
1 cup vodka
2 (28 ounce) cans crushed tomatoes
1 cup mozzarella cheese, shredded
1 pint heavy cream

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet, saute garlic in the butter. Add vodka and cook for 3 minutes. Pour in tomatoes and cheese; stir until cheese melts. Stir in heavy cream and heat thoroughly. Mix sauce into hot pasta.

Linguine with Peppers and Sausage

Ingredients

1 (8 ounce) package linguini pasta
1/2 pound sweet Italian sausage,
casings removed
2 red bell peppers, chopped
1 onion, chopped
1 clove garlic, minced
1 cup white wine
1/4 cup grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling salted water until al dente.

While the pasta is cooking, prepare the sauce. Saute sausages in a heavy skillet over medium high heat until light brown, breaking up clumps with back of spoon. Add peppers, onion, and garlic; saute until tender. Add wine and simmer until liquid is slightly reduced, about 6 minutes.

Drain pasta, and add to the skillet. Toss to combine. Add cheese, and toss to blend. Serve.

Stuffed Shells III

Ingredients

1 (12 ounce) package jumbo pasta shells
2 eggs, beaten
1 (32 ounce) container ricotta cheese
1 pound shredded mozzarella cheese, divided
8 ounces grated Parmesan cheese, divided
1 tablespoon dried parsley
2 teaspoons salt
1 teaspoon ground black pepper
1 (28 ounce) jar pasta sauce
8 ounces sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix eggs, ricotta, half the mozzarella, half the Parmesan, parsley, salt and pepper until well combined. Stuff cooked shells with ricotta mixture and place in a 9x13 inch baking dish.

In a medium bowl, stir together pasta sauce, mushrooms and reserved mozzarella and Parmesan. Pour over stuffed shells.

Bake in preheated oven 45 to 60 minutes, until edges are bubbly and shells are slightly set.

Jiffy Ground Pork Skillet

Ingredients

1 1/2 pounds uncooked penne or medium tube pasta
1 pound ground pork
1/2 cup chopped onion
1 (14.5 ounce) can stewed tomatoes
1 (8 ounce) can tomato sauce
1 teaspoon Italian seasoning
1 medium zucchini, cut into 1/4-inch slices

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, cook pork and onion over medium heat until meat is no longer pink; drain. Add the tomatoes, tomato sauce and Italian seasoning. Bring to a boil. Reduce heat; cover and cook for 5 minutes.

Drain pasta and add to the skillet. Stir in zucchini. Cover and cook for 3-5 minutes or until zucchini is crisp-tender.

Ranch, Bacon, and Parmesan Pasta Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1 cup prepared ranch dressing
6 slices bacon
1/2 cup shredded Parmesan cheese
1 carrot, peeled and diced
1 stalk celery, diced
1 red onion, diced

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Transfer to a bowl, and refrigerate until cool, at least 30 minutes.

Meanwhile, place the bacon in a large, deep skillet, and cook over medium-high heat, turning occasionally, until evenly browned, about 10 minutes. Drain the bacon slices on a paper towel-lined plate, let cool, and chop.

In a large salad bowl, stir together the ranch dressing, bacon, Parmesan cheese, carrot, celery, and red onion until well combined. Lightly stir in the cooled pasta to coat with dressing, and refrigerate 2 hours to blend flavors before serving.

Pasta with Vegetables

Ingredients

1/3 cup olive oil
2 tablespoons red wine vinegar
1 teaspoon dried basil
1 teaspoon dried oregano
salt and pepper to taste
1 red bell pepper, chopped
1 green bell pepper, chopped
2 cloves garlic, minced
2 carrots
1 1/2 cups broccoli florets, lightly
steamed or blanched
4 cups uncooked rotini pasta

Directions

Mix together the oil, vinegar, basil, oregano, salt and pepper. Set aside.

Bring a large pot of salted water to boil; add rotini and bring to a boil again. Cook until rotini is al dente; drain well. Return the rotini to the pot.

While rotini is cooking heat oil in a frying pan and saute red bell pepper, green bell pepper, garlic and carrots. Cook until vegetables are softened. Place the broccoli in the frying pan and cook another 2 minutes.

Pour the cooked vegetables into the pot with the pasta. Pour the vinaigrette over the pasta and vegetables. Toss to distribute vegetables and vinaigrette evenly.

Mushroom Chicken Tetrazzini

Ingredients

1/2 (8 ounce) package spaghetti
3 skinless, boneless chicken
breast halves
1 onion, chopped
8 ounces fresh mushrooms,
quartered
1 cube chicken bouillon
water to cover
salt and pepper to taste
4 cups heavy cream
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Meanwhile, cook chicken in microwave until almost cooked through (juices run almost clear).

Preheat oven to 325 degrees F (165 degrees C).

Saute onion and mushrooms in a medium saucepan until soft. Add chicken, bouillon and water to cover. Simmer over medium low heat, seasoning with salt and pepper to taste. Add cooked spaghetti and cream and mix all together; finally, stir in the cheese.

Bake in preheated oven for 20 to 30 minutes, or until cooked through. Halfway through cooking, check dish and add more Parmesan cheese if desired, to taste.

Gorgonzola Pear Pasta

Ingredients

9 ounces penne pasta
2 tablespoons butter
1/2 cup grated Parmesan cheese
3 tablespoons crumbled
Gorgonzola cheese
1/2 cup heavy whipping cream
1 large pear, peeled and cubed
1/2 cup chopped toasted walnuts
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a rolling boil. Cook the penne in the boiling water, stirring occasionally, until tender yet firm to the bite, about 11 minutes; drain.

Return the drained pasta to the pot; stir the butter, Parmesan cheese, and Gorgonzola cheese into the pasta and place over medium heat; cook until the cheese is completely melted. Pour the cream into the pasta mixture; stir. Remove from heat and fold the pear into the pasta mixture. Top with walnuts. Season with pepper to serve.

Zucchini Alfredo

Ingredients

1 (12 ounce) package uncooked egg noodles
3 tablespoons vegetable oil
2 cloves garlic, minced
4 cups shredded zucchini
1/2 cup milk
4 ounces cream cheese, cubed
1/2 cup chopped fresh basil
salt and pepper to taste
grated Parmesan cheese (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add egg noodles and cook for 8 to 10 minutes or until al dente; drain.

Heat the oil in a skillet over medium heat. Stir in garlic, and cook 2 minutes. Mix in zucchini, and cook 10 minutes, until some of the moisture has evaporated.

Pour the milk into the skillet, and stir in cream cheese until melted. Mix in basil. Season with salt and pepper, and sprinkle with Parmesan cheese. Serve over the cooked pasta.

Baked Italian Chicken and Pasta

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Tomato Soup
1 1/3 cups water
1 teaspoon dried basil leaves,
crushed
2 cups uncooked corkscrew-
shaped pasta (rotini)
4 (4 ounce) skinless, boneless
chicken breast halves
1/2 cup shredded mozzarella
cheese

Directions

Stir the soup, water, basil and pasta in a 2-quart shallow baking dish. Top with the chicken. Sprinkle with the cheese and additional basil, if desired. Cover the baking dish.

Bake at 350 degrees F for 45 minutes or until the chicken is cooked through and the pasta is tender.

Garlic Spaghetti II

Ingredients

1 pound spaghetti
4 tablespoons olive oil
4 cloves garlic, minced
2 (8 ounce) cans tomato sauce
1/2 teaspoon dried oregano
1 pinch salt

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Meanwhile, in a large skillet over medium heat, saute garlic in olive oil until golden.

Add tomato sauce, oregano and salt; stir until combined and cover. Lower heat and simmer for 30 minutes. Pour sauce over pasta and toss to coat; serve.

Spaghetti Salad I

Ingredients

1 pound spaghetti
1 (8 ounce) bottle zesty Italian dressing
1 tablespoon Italian seasoning
1 bunch green onions, chopped
1 cucumber, chopped
2 tomatoes, chopped
1 (2 ounce) can sliced black olives

Directions

In a large pot of salted boiling water cook pasta until al dente. Drain and cool under cold water.

Combine cooked pasta with Italian dressing, Italian salad seasoning, green onions, cucumber, tomatoes and black olives. Toss to coat and refrigerate overnight before serving.

Tomato Sausage Ziti

Ingredients

8 ounces dry ziti pasta
8 ounces mild Italian turkey
sausage, casings removed
1 small onion, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced
tomatoes, undrained
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup fat-free half-and-half
1/4 cup shredded Parmesan
cheese

Directions

Cook pasta according to package directions. Meanwhile, crumble sausage into a nonstick skillet. Add onion and garlic; cook over medium heat until sausage is no longer pink. Drain. Add the tomatoes and seasonings; bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until slightly thickened, stirring occasionally.

Stir in half-and-half; heat through (do not boil). Drain pasta; add sauce and toss to coat. Sprinkle with Parmesan cheese.

Italian Pizza Pie

Ingredients

1 (16 ounce) package ziti pasta
4 cups all-purpose flour
1 cup shortening
2 eggs
1/2 cup cold water
1/2 pound salami
1/2 pound provolone cheese
1 pound sliced pepperoni sausage
12 eggs

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Combine 4 cups flour with 1 cup shortening. Add in 2 eggs and 1/2 cup cold water to make the crust. Separate dough into 2 portions, one for top and one for bottom. Roll bottom crust and place in the bottom of a 12x15 inch baking pan.

When you buy the cold cuts you will buy them in chunk form. Dice each chunk into small pieces. Meanwhile cook pasta until almost done.

When you're through cutting the cold cuts place them in a large mixing bowl. Place the cooled pasta on top. In a separate bowl beat 12 eggs. Add a little pepper to taste. Pour the eggs on top of cold cut mixture. Mix ingredients with your hands or a large spoon if you prefer.

Place in the prepared bottom crust. Roll out the top crust and make 3 slits for air in the top. Place on top and bake at 350 degrees F (175 degrees C) for about 1 hour. ENJOY!

Mac and Cheese II

Ingredients

8 ounces elbow macaroni
2 tablespoons butter
1/4 cup all-purpose flour
2 cups milk
1 cup shredded Cheddar cheese
8 ounces cubed processed
cheese food

Directions

In a large pot with boiling salted water cook elbow macaroni until al dente. Drain.

In a medium saucepan, over medium heat melt butter or margarine. Whisk flour and stir vigorously. Add milk and cook until thick and bubbly, about 5 to 7 minutes. Add cheeses and stir until completely melted.

In a large bowl mix together the drained pasta and cheese sauce mixture. Toss to coat evenly.

Pour into a greased 2 quart casserole dish. Bake in a preheated 350 degree F (175 degrees C) oven for 30 minutes. Let stand 10 minutes before serving.

Linguine with Mushrooms & Ham

Ingredients

1 (8 ounce) package linguine pasta
1 tablespoon butter
1 onion, finely chopped
3 cloves garlic, minced
1 cup sliced fresh mushrooms
1 1/2 cups whipping cream
1/4 pound cooked ham, julienned
1 teaspoon fresh basil leaves, chopped
freshly ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add linguine pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Melt butter in a saute pan over medium heat. Cook and stir onion, garlic, and mushrooms in butter until tender. Reduce heat, and slowly stir in cream. Continue cooking until sauce has thickened, add ham and basil, and simmer for 10 more minutes.

In a large bowl, toss linguine with cream sauce, and season with freshly ground black pepper.

Broccoli Sausage Simmer

Ingredients

1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices
1 bunch broccoli, cut into florets
1/2 cup sliced red onion
1 (14.5 ounce) can diced tomatoes, undrained
1 tablespoon minced fresh basil
1 tablespoon minced fresh parsley
1 teaspoon sugar
3 cups cooked spiral pasta

Directions

In a large skillet, saute sausage, broccoli and onion for 5-6 minutes or until broccoli is crisp-tender. Add the tomatoes, basil, parsley and sugar. Cover and simmer for 10 minutes. Add pasta and heat through.

Vegetable Rotini with Dijon Cheese Sauce

Ingredients

2 1/2 cups uncooked corkscrew-shaped pasta (rotini)
1 1/2 cups fresh or frozen broccoli flowerets
1 1/2 cups fresh or frozen cauliflowererets
2 medium carrots, cut into 2-inch strips
1/3 cup cream cheese or cream cheese with chives, softened
1 (10.75 ounce) can Campbell's® Condensed Broccoli Cheese Soup (Regular or 98% Fat Free)
3/4 cup milk
2 tablespoons Dijon-style mustard
1/8 teaspoon ground black pepper
1/2 cup grated Parmesan cheese

Directions

Prepare the pasta according to the package directions in a 4-quart saucepan. Add the broccoli, cauliflower and carrots during the last 5 minutes of the cooking time. Drain the pasta mixture well in a colander.

Stir the cream cheese in the saucepan until smooth. Stir in the soup, milk, mustard, black pepper and Parmesan cheese. Return the pasta mixture to the saucepan. Cook over medium heat until the mixture is hot and bubbling, stirring often.

Slow Cooker Chicken Alfredo

Ingredients

4 skinless, boneless chicken breast halves - cubed
2 (16 ounce) jars Alfredo pasta sauce
4 slices Swiss cheese
3 tablespoons grated Parmesan cheese
1 teaspoon garlic powder
salt and pepper to taste

Directions

In the crock of a slow cooker, stir together the chicken cubes and Alfredo sauce. Cover, and cook on Low for 2 hours. Add Parmesan cheese and Swiss cheese; cover and cook for another 30 minutes, or until chicken is cooked through. Season with garlic powder, salt and pepper and stir in cheeses before serving.

Salsa Pasta Salad

Ingredients

2 cups dry rainbow radiatore pasta
1 onion, chopped
1 red bell pepper, chopped
1 (6 ounce) can sliced black olives
3 tomatoes, diced
1 (4 ounce) can diced green chiles
1/3 cup distilled white vinegar
1/4 cup chopped fresh cilantro
1 1/2 teaspoons garlic salt
1/3 cup lemon juice
1/2 cup vegetable oil
1 tablespoon white sugar
1 tablespoon chili powder

Directions

In a large pot with boiling salted water cook radiatore pasta until al dente. Drain.

Meanwhile, combine chopped onion, bell pepper, olives, tomatoes, and green chilies in a large bowl.

In a small bowl, whisk together vinegar, cilantro, garlic salt, lemon juice, vegetable oil, sugar and chili powder.

Mix cooked pasta with vegetables. Toss with cilantro dressing and serve.

Tortellini Salad II

Ingredients

8 ounces fresh tortellini pasta
1 (15.5 ounce) can three bean salad
1/2 cup diced salami
1 teaspoon Italian seasoning

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a medium size bowl, combine pasta with undrained three-bean salad, salami and Italian seasoning. Cover and refrigerate overnight.

Macaroni Salad

Ingredients

1 (16 ounce) package macaroni
4 eggs
1 cup mayonnaise
1/2 cup sour cream
salt and pepper to taste
1/4 teaspoon ground mustard
2 tablespoons sweet pickle juice
1 cup chopped celery
1/2 cup chopped red onion
1/2 cup pimento-stuffed green olives
1/4 cup chopped sweet pickle
2 carrots, grated
1 green bell pepper, chopped
2 tablespoons celery seed

Directions

Cook pasta in a large pot of boiling water until al dente. Drain, and rinse. Set aside.

Meanwhile, place eggs in a saucepan, and cover completely with cold water. Bring water to a boil. Cover, remove from heat, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, and cool. Peel, and chop.

In a medium bowl, mix together mayonnaise, sour cream, dry mustard, and sweet pickle juice. Season to taste with salt and black pepper.

In a large bowl, combine pasta, celery, onion, olives, sweet pickles, carrots, green pepper, celery seeds, and eggs. Stir in dressing, and mix well.

Five-Cheese Stuffed Shells

Ingredients

20 uncooked jumbo pasta shells
2 cups cooked chopped spinach
1 cup fat-free cottage cheese
1 cup part-skim ricotta cheese
4 slices reduced-fat provolone cheese, finely chopped
1/2 cup shredded Parmesan cheese
1/2 cup shredded Romano cheese
1 egg, lightly beaten
2 garlic cloves, minced
1 teaspoon Italian seasoning
1/2 teaspoon salt
Dash pepper
1 (26 ounce) jar meatless spaghetti sauce

Directions

Cook pasta according to package directions; drain. In a large bowl, combine the next 11 ingredients; spoon into shells. Arrange in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Pour spaghetti sauce over all. Cover and bake at 350 degrees F for 40-45 minutes or until heated through.

Chicken Giardino

Ingredients

1 (8 ounce) package farfalle (bow tie) pasta
1 (16 ounce) package chicken tenderloins, sliced into thirds
1 (16 ounce) package frozen mixed vegetables, thawed
2 tablespoons butter
1/2 teaspoon crushed garlic
1 tablespoon dried thyme
1 1/2 cups Chablis wine
1/2 teaspoon dried red pepper flakes
1/2 tablespoon fresh lemon juice
1 cup water
2 tablespoons dry white sauce mix
1/2 cup heavy cream, divided
salt and pepper to taste

Directions

In a large pot of salted boiling water, cook pasta 8 to 10 minutes or until al dente; rinse under cold water, drain and set aside.

Saute chicken pieces in a large skillet over medium high heat until cooked through (juices run clear and meat is no longer pink inside); set aside. Add vegetables to same skillet and saute until cooked and crisp but not soggy; set aside.

To Make Giardino Sauce: Heat butter in a small saucepan over low heat. Add garlic, thyme, wine, pepper flakes and lemon juice. Saute for a few minutes over medium heat, making sure that you cook to reduce the acidity of the lemon juice (otherwise, when you add the cream, it will curdle). Stir in the water, then combine the sauce mix with a little cream and stir together until mixture is not lumpy; add mixture to skillet, then add the remaining cream and stir all together until slightly thickened. Set aside.

Combine cooked pasta, chicken and vegetables in a large skillet over medium heat and heat through. Add sauce, stir all together and cook until heated through and thickened. Serve hot.

Artichokes in a Garlic and Olive Oil Sauce

Ingredients

4 ounces small uncooked seashell pasta
2 1/2 tablespoons extra virgin olive oil
3 tablespoons butter
2 cloves garlic
1 sprig fresh basil, chopped
1 (8 ounce) can artichoke hearts, drained and quartered

Directions

Bring a pot of lightly salted water to a boil. Add seashell pasta, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil and melt the butter in a skillet over medium heat. Mix in the garlic, basil, and artichoke hearts, and cook 5 minutes, until heated through. Toss with the cooked pasta to serve.

Best One Pot Cheese and Macaroni

Ingredients

3 cups water
1/2 teaspoon salt
8 ounces seashell pasta
1 cup whole milk
4 cups shredded Cheddar cheese
1 cup shredded Parmesan cheese
1/4 teaspoon ground black pepper
1 teaspoon Dijon mustard (optional)

Directions

Pour water and salt into a medium pot and bring to a rolling boil over high heat. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the water has cooked down a bit, about 5 minutes.

Stir in the milk, and continue boiling for another 5 minutes. Add the Cheddar, Parmesan, pepper, and mustard; stir until the cheese melts and the sauce is thick and creamy. The starch from the pasta thickens the sauce as the pasta cooks.

Greek Pasta Salad II

Ingredients

1 (16 ounce) package rotini pasta
1 (10 ounce) package frozen
chopped spinach
3 tablespoons olive oil
3 cloves garlic, minced
7 ounces crumbled feta cheese
1 tablespoon dried dill weed
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and reserve. Meanwhile, in a medium saucepan over medium heat, bring water to a boil. Add spinach and cook for 5 minutes or until spinach is tender; drain and reserve.

In a large pot over medium heat, warm olive oil and saute garlic until golden; add pasta and spinach and mix.

Remove from heat and let cool for ten minutes. Add feta and dill; mix well and serve.

Spinach and Tortellini Salad

Ingredients

1 (9 ounce) package cheese-filled tortellini
1 (10 ounce) package frozen chopped spinach, thawed and drained
1/3 cup grated Parmesan cheese
2 cups cherry tomatoes, halved
1 (2 ounce) can sliced black olives
1 (8 ounce) bottle Italian-style salad dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the tortellini, spinach, cheese, tomatoes and olives. Add enough salad dressing to coat. Toss and season with salt and pepper.

Cold Tropical Macaroni Salad

Ingredients

1 (16 ounce) package macaroni
10 hard-cooked eggs, peeled and chopped
1 (16 ounce) jar creamy salad dressing
1 onion, thinly sliced
1 apple, cored and chopped
1 (8 ounce) can pineapple chunks, drained
1 (15 ounce) can peas, drained

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl combine pasta, eggs, dressing, onion, apple, pineapple and peas. Chill 2 hours in refrigerator. Serve cold.

Spaghetti with Broccoli and Chicken

Ingredients

3 skinless, boneless chicken breast halves
1 pound spaghetti
1 (16 ounce) package frozen chopped broccoli
3 cloves garlic
5 tablespoons olive oil
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Sprinkle chicken breasts lightly with salt and pepper. Grill or broil until no longer pink. Cube cooked chicken.

Prepare broccoli according to package directions, and drain well.

Prepare spaghetti according to package directions. Drain well.

Process garlic cloves with garlic press, and combine with olive oil. Toss pasta with chicken, broccoli, and garlic/oil combination. Season with salt and pepper to taste. Sprinkle with grated Parmesan cheese.

Anthony's Lime Chicken with Pasta

Ingredients

For the pasta:

1 (16 ounce) package dried small pasta shells
3 tablespoons olive oil
2 tablespoons butter
1/2 cup Parmesan cheese
2 tablespoons chopped fresh parsley

For the chicken:

1/2 cup olive oil
3 tablespoons butter
1 clove garlic, sliced
4 (6 ounce) skinless, boneless chicken breast halves - cut into 2 inch pieces
salt and pepper to taste
2 eggs, beaten
1/4 cup milk
1 cup bread crumbs
2 limes, quartered
1/2 cup white wine
1 (14.5 ounce) can diced tomatoes

Directions

Bring a large pot of lightly salted water to boil. Add pasta, and cook until al dente, about 8 to 10 minutes. Drain, pour pasta into a large bowl, and stir in 3 tablespoons olive oil, 2 tablespoons butter, Parmesan, and parsley.

Meanwhile, warm 1/2 cup olive oil and 3 tablespoons butter in a large skillet over medium heat. Stir in garlic.

Season chicken pieces with salt and pepper. In a bowl, whisk together the eggs and milk. Dip chicken into egg mixture, then coat with bread crumbs. Place chicken pieces and limes into hot skillet. Cover, and cook until chicken is well browned on the bottom. Turn the chicken, and pour wine into the skillet; cover, and cook until the chicken is browned. Stir in diced tomatoes; cover, and cook about 3 minutes. Remove lime wedges, and serve over pasta.

Spartan Cheese-Like Sauce

Ingredients

2 tablespoons sesame oil
2 tablespoons margarine
1 clove garlic, chopped
1/2 small onion, chopped
1/4 head cauliflower, broken into small florets
2 tablespoons miso paste
2/3 cup nutritional yeast
2 teaspoons apple cider vinegar (optional)
1/4 cup diced roasted red pepper (optional)
2 teaspoons cornstarch
1/4 cup rice milk
1 dash hot pepper sauce (e.g. Tabasco, etc.), or to taste

Directions

Melt the margarine with the sesame oil in a skillet over medium heat. Add garlic and onion, and cook until it smells good. Stir in flour, and cook for one more minute. Remove from heat, and set aside.

Bring one inch of water to a boil in a saucepan. Add cauliflower, and cook for 10 minutes, or until very tender. Drain, and place in a blender along with the onion and garlic mixture, miso paste, yeast, cider vinegar, and red peppers, if using. Process until smooth, adding a bit of water if necessary to get things moving.

Pour the blender mixture back into the skillet, and turn the heat to medium. Stir together the cornstarch and rice milk; mix into the sauce. Bring to a simmer, and cook to desired thickness. If the sauce becomes too thick, add a bit more milk. Season with hot pepper sauce, and adjust flavorings to suit your taste. More red peppers will make a sweeter sauce, more vinegar will take away some sweetness. Serve over your favorite pasta.

Primavera Noodles

Ingredients

12 ounces dry pasta
1 cup chopped broccoli
3 carrots, chopped
1/2 cup fresh sliced mushrooms
1/2 green bell pepper, chopped
3/4 cup ranch-style salad dressing
1/2 cup grated Parmesan cheese

Directions

Cook pasta according to package directions. During last 2 minutes of cooking, add broccoli and carrots to water. When pasta is al dente and broccoli and carrots are crisp-tender, drain water.

Mix in mushrooms, green pepper, salad dressing, and cheese. Season with salt and pepper to taste. Serve hot or cold.

Mexican Fiesta Pasta Salad

Ingredients

1 (16 ounce) package dried rotini pasta
1 1/2 cups medium chunky salsa
1 cup mayonnaise
1/2 cup sour cream
1 (16 ounce) can black beans, rinsed and drained
1 (11 ounce) can Mexican-style corn with red and green peppers, drained
1/2 cup chopped red bell pepper
2 green onions, sliced thin
1 (6 ounce) can sliced black olives, drained
1/2 teaspoon garlic powder
1/2 teaspoon ground cumin, or to taste
1/2 teaspoon dried cilantro, or to taste
1 teaspoon salt
ground black pepper to taste

Directions

Bring a large pot of lightly salted water to a rolling boil; cook the rotini in the boiling water until the pasta is cooked through yet firm to the bite, about 8 minutes. Drain. Rinse under cold running water until completely cooled; drain thoroughly.

Whisk the salsa, mayonnaise, sour cream, black beans, Mexican-style corn, red bell pepper, green onions, black olives, garlic powder, cumin, cilantro, salt, and pepper together in a large bowl; add the cooled pasta and stir to coat evenly. Cover the bowl with plastic wrap and refrigerate 2 hours to overnight before serving.

Mushroom Mint Pasta Salad

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1/4 cup olive oil, divided
2 (8 ounce) packages button mushrooms, sliced
4 onions, sliced
1 quart heavy cream
10 sprigs fresh mint
1 1/2 teaspoons white sugar
1 pinch salt
1 pinch ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain. Cool, transfer to a large bowl, and toss with 3 tablespoons olive oil.

Heat remaining olive oil in a large skillet over medium heat. Place mushrooms and onions in the skillet. Cook and stir until lightly brown. Gradually pour in the heavy cream, stirring continuously. Place the mint sprigs in the skillet. Cook and stir 5 minutes.

Mix sugar into the cream sauce. Season with salt and pepper. Remove the mint sprigs with a slotted spoon. Stir in the cooked pasta until well coated.

Penne From Heaven

Ingredients

6 ounces uncooked penne or other small pasta
1/2 pound fresh mushrooms, sliced
1 tablespoon olive or canola oil
1 (14.5 ounce) can diced tomatoes, undrained
1 tablespoon minced fresh basil
1/4 teaspoon salt
1/3 cup crumbled feta cheese

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute mushrooms in oil for 5 minutes. Add the tomatoes, basil and salt; cook and stir for 5 minutes. Drain pasta and add to the skillet. Stir in the cheese; heat through.

Spaghetti Pie III

Ingredients

1 pound spaghetti
1 pound lean ground beef
1/4 teaspoon salt
1/4 teaspoon ground black pepper
garlic powder to taste
1/2 cup chopped green bell pepper
1 (26 ounce) jar pasta sauce
3/4 cup sour cream
1/2 cup chopped green onions
1/2 (8 ounce) package cream cheese
1 1/2 cups shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, brown the ground beef. Drain and crumble. Put crumbled beef in skillet. Stir in salt, pepper, garlic powder, bell pepper and pasta sauce. Bring to a boil; reduce heat and simmer for 20 minutes.

In a small bowl combine sour cream, green onions and cream cheese and set aside. Coat a 9x13 inch baking dish with cooking spray and add the cooked spaghetti. Spread the cream cheese mixture over it, add the meat mixture and sprinkle with Cheddar Cheese.

Cover and bake for 25 minutes. Uncover and bake for 5 more minutes until the cheese is bubbly.

Asparagus Angel Hair Pasta

Ingredients

1 (16 ounce) package angel hair pasta
1/4 cup extra virgin olive oil, divided
2 cloves garlic, minced
1 pound fresh asparagus spears, trimmed and chopped
2 cups grape tomatoes, halved
1 (14.5 ounce) can chicken broth
1 teaspoon dried dill weed
freshly ground black pepper to taste
2 avocados - peeled, pitted, and mashed
1/2 lime, juiced
1/2 teaspoon garlic powder
1 cup shredded queso asadero (white Mexican cheese)

Directions

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, cook for 5 to 6 minutes, until al dente; drain and toss with 1 tablespoon of olive oil to prevent stickiness.,

Heat the remaining 3 tablespoons olive oil in a skillet over medium heat, and cook the garlic for 1 to 2 minutes. Add the asparagus and tomatoes, stirring to coat. Pour in the broth, and continue cooking uncovered 10 minutes, or until the asparagus is tender, but still bright green.

Place the pasta in a large bowl, and toss with the asparagus and tomato mixture. Season with dill and pepper. In a separate bowl, mix the avocados, lime juice, and garlic powder together until blended.

Serve pasta with a dollop of the avocado mixture, and top with shredded cheese.

Penne with Mango Chile Sauce

Ingredients

1 (16 ounce) package dry penne pasta
3 tablespoons vegetable oil
1 mango - peeled, seeded and diced
2 red onions, cut into strips
1 small fresh red chile pepper, diced
1 (14.5 ounce) can whole peeled tomatoes
1/2 cup red wine
1 bay leaf
2 whole cloves
1/2 cinnamon stick
salt to taste
2 tablespoons honey
1 1/2 tablespoons red wine vinegar
1 cup chopped fresh cilantro
1 (4 ounce) can pitted black olives

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta, and cook for 9 to 13 minutes or until al dente; drain.

Heat oil in a medium saucepan over medium heat, and stir in mango, red onions, and chile pepper. Cook for about 5 minutes, until onions are tender. Mix in tomatoes and wine. Stir in the bay leaf, cloves, and cinnamon stick. Cook, stirring occasionally, for about 10 minutes.

Remove bay leaf, cloves, and cinnamon stick from the mango mixture. Season with salt. Mix in honey and red wine vinegar. Serve over cooked pasta with cilantro and olives.

Sweet Garlic Chicken

Ingredients

1 teaspoon sesame oil
1/2 cup soy sauce
4 cloves garlic, chopped
6 tablespoons honey
1/4 teaspoon minced fresh ginger root
4 large skinless, boneless chicken breast halves - cut into 1 inch strips
1 (16 ounce) package spaghetti
2 tablespoons butter, divided
1 pinch salt and black pepper to taste
1 onion, sliced

Directions

Whisk together the sesame oil, soy sauce, garlic, honey, and ginger in a large glass or ceramic bowl. Add the chicken breast and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 8 hours.

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink. Stir in 1 tablespoon of butter and season with salt and pepper.

Heat the remaining 1 tablespoon of butter in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Remove the chicken from the marinade, and shake off excess, then add to the skillet. Discard the remaining marinade. Cook the chicken breast strips until no longer pink in the center, about 10 minutes. Serve chicken over spaghetti.

Sausage and Peppers for a Dozen

Ingredients

3 pounds sweet Italian pork
sausages, cut into 2-inch pieces
3 medium onions, sliced
3 medium green peppers, cut into
2-inch long strips
1 (4 pound 4 ounce) jar Prego®
Traditional Italian Sauce
12 Pepperidge Farm® Classic
Sandwich Buns with Sesame
Seeds, split
Grated Parmesan cheese

Directions

Put the sausage in a 16 1/2 x 12 x 2 1/2-inch disposable foil pan.

Bake at 425 degrees F for 45 minutes or until the sausage is browned. Carefully pour off juices that are in the pan.

Stir in the pasta sauce, peppers and onions. Cover the pan.

Bake for 45 minutes more or until the sausage reaches an internal temperature of 160 degrees F.

Divide the sausage and peppers among the roll halves. Top with the cheese and remaining roll halves.

Spinach Fettuccini with Broccoli and Ham

Ingredients

12 ounces spinach fettuccini
pasta
1 tablespoon olive oil
1 small onion, chopped
12 ounces chopped cooked ham
1 pound broccoli florets, blanched
1/2 cup creme fraiche
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente. Drain, and return to pot.

Heat oil in a large heavy skillet over medium heat. Saute onion until soft and translucent. Stir in ham, and heat through. Mix onion, ham and broccoli with pasta in pot. Mix in creme fraiche until evenly coated.

Egg Noodles

Ingredients

2 1/2 cups all-purpose flour
1 pinch salt
2 eggs, beaten
1/2 cup milk
1 tablespoon butter

Directions

In a large bowl, stir together the flour and salt. Add the beaten egg, milk, and butter. Knead dough until smooth, about 5 minutes. Let rest in a covered bowl for 10 minutes.

On a floured surface, roll out to 1/8 or 1/4 inch thickness. Cut into desired lengths and shapes.

Allow to air dry before cooking.

To cook fresh pasta, in a large pot with boiling salted water cook until al dente.

Italian Stuffed Zucchini

Ingredients

1 zucchini
2 tablespoons Italian-style dried bread crumbs
2 tablespoons grated Parmesan cheese
2/3 cup frozen burger-style crumbles
1/2 cup spaghetti sauce
1/4 cup shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Slice each zucchini in half lengthwise. Hollow out the zucchini. Place the scraped out zucchini into a medium bowl. Combine zucchini, bread crumbs, Parmesan cheese, burger-style crumbles and pasta sauce. Mix well.

Place mixture into hollowed out zucchini. Arrange zucchini in a baking dish, sprinkle with mozzarella cheese; bake for 40 minutes.

Pasta De Sardine

Ingredients

8 ounces dry fettuccine pasta
2 tablespoons olive oil
1 medium yellow onion, chopped
3 cloves garlic, crushed
1 lemon, juiced
1 (3.75 ounce) can sardines in tomato sauce
1 pinch red pepper flakes, or to taste
1/4 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta, and cook for about 8 minutes, or until almost tender.

While the pasta is cooking, heat olive oil in a skillet over medium heat. Add the onion, and cook for a few minutes until soft, then add the garlic, and cook until fragrant. Stir in the sardines with their sauce. When the sardines heat through, reduce heat to low, and simmer until the pasta is ready.

When the pasta is almost done, drain, and add it to the sardine sauce. Stir, cover, and turn the heat off. Let stand for a few minutes to absorb the flavors of the sauce. Squeeze juice from the lemon over the pasta. Divide onto serving plates, and top with red pepper flakes and grated Parmesan cheese.

Rosemary Pasta in Roasted Garlic Sauce

Ingredients

6 tablespoons unsalted butter, divided
1/2 cup finely chopped onion
6 cloves garlic, coarsely chopped
1 cup chicken stock
2 tablespoons chopped fresh rosemary
1 (16 ounce) package spaghetti
1/4 cup grated Parmesan cheese
kosher salt and cracked black pepper to taste

Directions

Melt 4 tablespoons of butter in a large skillet over low heat. Add the onions; cook and stir until they turn a deep brown, about 10 minutes. Stir in the garlic, and cook for 2 minutes, until fragrant. Mix in the chicken stock and rosemary, and increase the heat to medium-high. Cook until reduced by 1/3, about 8 minutes.

Meanwhile, bring a large pot of lightly salted water to a boil. Add the spaghetti pasta, and cook until tender, about 8 minutes. Drain, then add noodles to the sauce in the skillet. Stir in the remaining butter and Parmesan cheese. Season with salt and pepper.

Serve in a large bowl family style, or place about 1 cup of pasta in a large mug or small bowl. Insert a dinner fork in the center of the pasta and twirl the fork around, holding the mug steady. The pasta will wind up tighter and tighter as you turn. Remove the fork and immediately turn the pasta out onto a dinner plate or shallow bowl. Garnish with extra cheese and rosemary sprigs.

Ground Beef Stroganoff

Ingredients

1 pound ground beef
1/2 cup chopped onion
1 (4.5 ounce) can mushrooms,
drained
1/2 teaspoon garlic powder
1/2 teaspoon mustard powder
1/2 cup sour cream
1/2 cup mayonnaise
1/2 cup beef broth
1 (8 ounce) package wide egg
noodles

Directions

Break up ground meat into a large skillet, and add onion, mushrooms, garlic powder, and mustard powder. Cook and stir over medium heat until the meat is browned and onion is tender. Drain off excess fat.

In a small bowl, combine sour cream, mayonnaise, and beef broth. Stir into beef mixture, and cook over low heat for 10 to 15 minutes. Do not stir too much.

Meanwhile, cook pasta in a large pot of boiling water until done. Drain. Serve sauce over hot noodles.

Spinach Ziti

Ingredients

8 ounces ziti pasta
1 (14.5 ounce) can Italian-style
stewed tomatoes
1/8 teaspoon crushed red pepper
flakes
4 ounces fresh spinach, washed
and chopped
2 ounces cream cheese
1/4 teaspoon ground nutmeg

Directions

Bring a large pot filled with salted water to a boil. Add ziti and cook until tender but still firm, about 12 minutes.

Meanwhile, in a medium sized non-reactive pan, combine tomatoes and hot pepper flakes. Warm over medium-low heat, breaking up tomatoes if necessary.

Drain pasta and return to hot pan. Add spinach, cream cheese and nutmeg. Cook, stirring, over low heat until spinach wilts, 1-2 minutes. Pour tomato sauce over spinach ziti. Stir and toss gently to mix.

Pork Chops with Mushrooms

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 1-inch thick
2 cups sliced mushrooms
1 teaspoon dried oregano leaves, crushed
2 cups Prego® Traditional Italian Sauce

Directions

Heat oil in skillet. Add chops and cook 10 minutes or until browned. Remove chops.

Add mushrooms and oregano and cook until tender. Add pasta sauce. Heat to a boil. Return chops to skillet. Cook over low heat 10 minutes or until done.

Garbanzo Bean Soup

Ingredients

1 (14.5 ounce) can peeled and diced tomatoes
1 teaspoon olive oil
2 (15.5 ounce) cans garbanzo beans
salt and pepper to taste
2 sprigs fresh rosemary
1 cup acini di pepe pasta

Directions

Combine the tomatoes, olive oil and 1 1/2 cans of the beans in a large saucepan. Bring to a boil. Puree the remaining 1/2 can of garbanzo beans using a blender or food processor, and stir into the saucepan. Place the sprigs of rosemary into the pan without breaking off the leaves. The sprigs will be removed before serving.

Add acini de pepe pasta and simmer until pasta is soft, stirring gently to prevent sticking. Remove rosemary, and season with salt and pepper.

Chicken Penne Italiano

Ingredients

8 ounces dry penne pasta
1 tablespoon cornstarch
1 (15 ounce) can chicken broth
2 tablespoons olive oil
1 tablespoon garlic, minced
4 skinless, boneless chicken breast halves - cut into cubes
1 onion, sliced
1/2 green bell pepper, seeded and thinly sliced
1/2 red bell pepper, seeded and thinly sliced
1 (16 ounce) can diced tomatoes
1 teaspoon dried oregano
1 teaspoon dried basil
1/4 cup medium-dry white wine
1/2 cup freshly grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add the penne pasta and cook until al dente, 8 to 10 minutes. Drain, and reserve pasta.

Whisk the cornstarch and chicken broth together in a bowl until smooth. Set aside until needed.

Heat the olive oil in a skillet over medium heat. Add the garlic and chicken; stir and cook until the chicken is no longer pink and juices run clear, about 10 minutes. Stir in the onion, and green and red peppers; cook until tender, about 5 minutes. Stir in the tomatoes, and simmer for 10 minutes. Pour in the chicken broth mixture and wine, if desired, and season with oregano and basil. Stir in the cooked pasta, and simmer over medium heat until thoroughly heated through, about 5 minutes. Serve garnished with Parmesan cheese.

Olive and Feta Pasta

Ingredients

8 ounces uncooked whole wheat spaghetti
1 tablespoon olive oil
2 cloves garlic, minced
8 ounces crimini mushrooms, sliced
2 small zucchini, sliced
dried oregano to taste
salt and pepper to taste
12 black olives, pitted and sliced
1 ounce crumbled feta cheese

Directions

Bring a large pot of lightly salted water to a boil. Add spaghetti and cook for 8 to 10 minutes or until al dente; drain.

Heat the olive oil in a skillet over medium heat, and saute the garlic 2 minutes. Mix in mushrooms and zucchini. Season with oregano, salt, and pepper. Stir in olives, and cook until heated through. Place pasta in the skillet, toss to coat, and continue cooking about 2 minutes. Top with feta cheese to serve.

Summer Garden Pasta

Ingredients

1 (16 ounce) package small shell pasta
1 cup sliced yellow summer squash
1 cup sliced zucchini
1 cup julienned sweet red pepper
1 cup julienned green pepper
1 cup sliced green onions
6 cloves garlic, peeled and thinly sliced
1/4 cup butter
1 1/2 cups reduced sodium chicken broth
1 small tomato, chopped
1/2 cup grated Parmesan cheese
1 tablespoon minced fresh parsley
2 teaspoons garlic pepper
1 teaspoon salt

Directions

Cook pasta according to package directions. Meanwhile, in a large skillet, saute the yellow squash, zucchini, peppers, onions and garlic in butter until crisp-tender. Add broth and tomato; bring to a boil. Cook and stir until liquid is reduced by half.

Drain pasta; stir into vegetable mixture. Cook 1 minutes longer or until heated through. Transfer to a large bowl. Sprinkle with Parmesan cheese, parsley, garlic pepper and salt; toss to coat. Serve immediately.

Garbanzo Bean and Sausage Stew

Ingredients

3 cups dry garbanzo beans
1/4 cup olive oil
2 pounds sweet Italian pork sausage, cut into 1-inch pieces
1 bell pepper, cut into bite-sized pieces
1/2 large onion, thinly sliced
5 cloves garlic, minced
1/2 cup all-purpose flour
1 (14.5 ounce) can diced tomatoes with garlic and herbs
4 cups chicken stock, or more if needed
2 tablespoons dried basil
2 tablespoons dried parsley
2 teaspoons crushed red pepper flakes
salt and ground black pepper to taste
1 cup pipette pasta

Directions

Place the garbanzo beans into a large container and cover with several inches of cool water; let stand 8 hours to overnight. Or, bring the beans and water to a boil in a large pot over high heat. Once boiling, turn off the heat, cover, and let stand 1 hour. Drain and rinse before using.

Heat olive oil in a large skillet or Dutch oven over medium-high heat, then stir in the sausage. Cook and stir until the sausage is evenly browned and no longer pink. Remove sausage and set aside, leaving any grease from the sausage in the skillet. Return the skillet to the stove and reduce the heat to medium, then add the bell pepper and onion. Cook and stir until the onion has softened and turned translucent, about 5 minutes; stir in the garlic. Continue cooking and stirring until the onion is golden brown, about 5 more minutes.

Reduce heat to medium-low. Stir in the flour until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually stir the tomatoes and chicken stock into the flour mixture, and bring to a simmer over medium heat. Cook and stir until the mixture is thick and smooth, 10 to 15 minutes. Season with basil, parsley, red pepper flakes, salt, and pepper. Stir in the sausage. Cover and cook over low heat for 2 hours, then add the prepared garbanzo beans. Cook for an additional hour.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the pipette pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Stir the pasta into the stew, adding more chicken stock, if necessary.

Jalapeno Garlic Tilapia Pasta

Ingredients

2 1/2 cups penne pasta
1/3 cup margarine, melted
3 cloves garlic, minced
4 (4 ounce) fillets tilapia fillets
1/3 cup all-purpose flour
2 tablespoons olive oil
1/4 cup heavy cream
2 1/2 tablespoons lemon juice
2 jalapeno peppers, minced
1 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1 (5 ounce) package baby spinach leaves
1 roma (plum) tomato, chopped

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

While the pasta cooks, combine the melted margarine and garlic in a shallow dish. Place the flour in another dish. Dip the tilapia filets in the garlic butter mixture and then immediately coat with the flour. Heat olive oil in a large skillet over medium-high heat. Cook the fish in the oil until golden brown, turning once, about 5 minutes total.

Pour the cream, lemon juice, and remaining garlic and margarine mixture into the skillet. Stir in the jalapenos, salt, black pepper, cayenne pepper, paprika, and garlic powder. Bring to a simmer and allow to cook until sauce has reduced slightly and fish flakes easily with a fork; about 2 minutes. Mix the baby spinach into the sauce and cook until wilted. Stir in the chopped tomato and the cooked pasta.

Dev's Dorm Room Casserole

Ingredients

4 cups water
4 ounces spaghetti
1 (10.75 ounce) can reduced fat
reduced sodium condensed
cream of mushroom soup
1 (10 ounce) package frozen
broccoli florets
1/2 cup French fried onions

Directions

Place 4 cups water in a 2 quart microwave-safe dish. Heat on high until bubbling, about 15 minutes. Break pasta in half, and drop into heated water. Microwave on high for 10 to 15 minutes, or until tender. Drain and set aside (keep warm).

Cook broccoli according to microwave directions. Add cooked broccoli to noodles, reserving liquid. Stir in 1/4 cup fried onions and mushroom soup. Add reserved broccoli liquid. Toss thoroughly, and top with remaining onions. Cover, and microwave on high about 15 minutes, or until top is crunchy. Let stand for a few minutes.

Penne With Garlic Pesto

Ingredients

2/3 cup vegetable stock
2 cloves garlic
1 cup packed fresh basil leaves
1/3 cup grated Parmesan cheese
2 tablespoons pine nuts
12 ounces penne pasta
2 large tomatoes, seeded and
chopped

Directions

In a small saucepan, combine stock and garlic cloves. Simmer for about 5 minutes, or until garlic is soft. Alternatively, microwave on High for 5 minutes in a microwave safe bowl.

Add basil to the bowl of a food processor; chop fine. Blend in stock mixture. Add Parmesan cheese and pine nuts; chop fine. Pesto can be refrigerated in an airtight container for up to 24 hours.

Cook pasta in a large pot of boiling, salted water until al dente. Drain well, and return to pot. Stir in pesto to coat pasta. Toss with tomatoes.

Artichoke & Spinach Dip Restaurant Style

Ingredients

4 cloves garlic
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 (14 ounce) can artichoke hearts,
drained and chopped
1 (10 ounce) container Alfredo-
style pasta sauce
1 cup shredded mozzarella
cheese
1/3 cup grated Parmesan cheese
1/2 (8 ounce) package cream
cheese, softened

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place garlic in a small baking dish. Bake in the preheated oven 20 to 30 minutes, until soft. Remove from heat. When cool enough to touch, squeeze softened garlic from skins.

In an 8x8 inch baking dish, spread the roasted garlic, spinach, artichoke hearts, Alfredo-style pasta sauce, mozzarella cheese, Parmesan cheese and cream cheese.

Cover and bake in the preheated oven 30 minutes, or until cheeses are melted and bubbly. Serve warm.

Grilled Eggplant and Feta Farfalle

Ingredients

1 eggplant, cut into 3/4 inch slices
3 tablespoons olive oil, divided
1 (16 ounce) package farfalle pasta
1 red bell pepper, chopped
2 carrots, peeled and diced
2 onions, chopped
6 cloves garlic, chopped
1 (14.5 ounce) can diced tomatoes, undrained
3/4 teaspoon dried oregano
1/4 teaspoon dried basil
1 teaspoon dried marjoram
1/8 teaspoon dried mint
1 pinch dried dill weed
1/2 teaspoon celery salt
1/8 teaspoon crushed red pepper flakes
1 pinch ground cinnamon
salt and pepper to taste
1/4 cup grated Parmesan cheese
8 ounces feta cheese, crumbled

Directions

Preheat an outdoor grill for medium high heat, and lightly oil grate. Rub eggplant with olive oil, and sprinkle with salt and pepper. Grill until each side has golden brown grill marks and is fragrant. Let cool, then cut into cubes. Set aside.

Preheat oven to 325 degrees F (165 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat 1 tablespoon olive oil in a large pot over medium heat. Saute bell pepper, carrot, onion, and garlic until the onions are translucent. Stir in eggplant, and saute until it is tender. Add the diced tomatoes. Season with oregano, basil, marjoram, mint, dill, celery salt, crushed red pepper, cinnamon, salt and black pepper. Mix in Parmesan cheese. In a large bowl, combine pasta with vegetable mixture. Spoon into a 9x13 inch baking dish. Sprinkle top with feta cheese.

Cover, and bake in preheated oven for 15 minutes. Remove cover and continue baking for 10 minutes.

Picante Shrimp 'n' Pepper Pasta

Ingredients

1 tablespoon vegetable oil
2 small green peppers or yellow peppers, cut into strips
1 cup sliced fresh mushrooms
1 teaspoon dried basil leaves, crushed
1/4 teaspoon garlic powder
1 cup Pace® Picante Sauce
2 medium tomatoes, coarsely chopped
1 pound medium shrimp, peeled and deveined
3 1/4 cups cooked medium tube-shaped pasta (ziti)

Directions

Heat oil in skillet. Add peppers, mushrooms, basil and garlic and cook until tender-crisp.

Add picante sauce, tomatoes and shrimp. Heat to a boil. Cook over low heat 5 minutes or until shrimp are done. Add pasta and heat through.

Salmon Fettuccini with Blue Cheese and Olives

Ingredients

8 ounces dry fettuccini noodles
3 tablespoons olive oil
1/2 cup finely chopped onion
1/2 cup finely chopped green bell pepper
2 tablespoons dried Italian seasoning
1/2 cup pitted kalamata olives
1 lemon, juiced
1 (14.75 ounce) can red salmon, drained
1 (8 ounce) container light sour cream
1 (8 ounce) container low-fat plain yogurt
2 ounces blue cheese, crumbled

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat olive oil in a large heavy skillet over medium heat. Saute onion and bell pepper until onion is soft and translucent. Add Italian seasoning and kalamata olives. Stir in lemon juice, and cook 10 minutes, or until liquid is reduced. Stir in salmon, sour cream, yogurt and blue cheese. Toss with cooked pasta until evenly coated.

Rotini with Broccoli

Ingredients

1 1/2 cups chopped fresh broccoli
1 (16 ounce) package uncooked
rotini pasta
1/2 cup olive oil
4 cloves garlic, chopped
1 pinch crushed red pepper flakes
1 cup chicken broth
1/2 cup lemon juice
salt and ground black pepper to
taste
1/4 cup freshly grated Parmesan
cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the broccoli, and cook, uncovered, for 3 minutes. Remove the broccoli with a slotted spoon; set aside. Stir the rotini into the same pot, and return to a boil. Cook uncovered, stirring occasionally, until the pasta is cooked through, but still firm to the bite, about 8 minutes. Drain.

Heat olive oil in a skillet over medium heat; cook and stir the garlic and crushed red pepper for 1 minute. Stir in the broccoli, chicken broth, lemon juice, salt, and black pepper. Bring to a boil; reduce the heat to medium-low and simmer until the broccoli is tender, about 5 minutes. Stir in the drained pasta; cook over low heat for 1 minute. Stir in the Parmesan cheese.

Spinach Garlic Pasta

Ingredients

1 (16 ounce) package angel hair pasta
4 cloves garlic, minced
1 (10 ounce) package frozen chopped spinach, thawed
1 tablespoon olive oil

Directions

Cook the pasta in a large pot of boiling salted water until al dente. Drain.

Heat oil in a large skillet. Add the garlic, and cook for 1 minute. Add the spinach and the cooked pasta. Mix well, and cook for approximately 2 minutes, stirring often. Serve.

Deli-Style Pasta Salad

Ingredients

1 (16 ounce) package ziti, penne, bow tie or tricolor spiral pasta
2 large cucumbers, peeled, seeded and chopped
2 large red onions, sliced into thin strips
2 large green bell peppers, chopped
2 large tomatoes, chopped
1 (16 ounce) bottle Italian salad dressing
1 (2.62 ounce) bottle Salad Supreme Seasoning*

Directions

Cook pasta according to package directions; drain and rinse with cold water. In a large bowl, combine the pasta, cucumbers, onions, green peppers and tomatoes. In a small bowl, whisk the salad dressing and seasoning. Drizzle over pasta mixture and toss to coat. Cover and refrigerate for at least 1 hour. Gently toss just before serving.

Fire and Ice Pasta

Ingredients

2 cups olive oil
1/2 cup sun-dried tomatoes,
sliced
1 (2 ounce) can sliced black olives
2/3 cup chopped fresh basil
5 1/2 pounds tomatoes, seeded
and chopped
1/2 cup chopped fresh chives
1 1/2 teaspoons ground black
pepper
1 1/2 teaspoons salt
1 teaspoon crushed red pepper
flakes
4 cloves garlic, minced
1 (16 ounce) package farfalle
pasta
8 ounces crumbled feta cheese
(optional)

Directions

In a large bowl, combine olive oil, sun dried tomatoes, olives, basil, tomatoes, chives, salt, black pepper, red pepper flakes, and garlic. Marinate for 3 hours.

Cook pasta in a large pot of boiling water until al dente. Drain.

Pour sauce over hot pasta, and toss lightly. Sprinkle with feta cheese, if desired.

Tuna Noodle Supreme

Ingredients

1 1/2 cups sour cream
1/2 cup mayonnaise
1/2 cup milk
1/4 cup grated Parmesan cheese
1 teaspoon Dijon mustard
1/4 teaspoon salt
1/4 teaspoon pepper
4 cups cooked small pasta shells
2 cups fresh broccoli florets
1 (12 ounce) can tuna, drained
and flaked
1/2 cup chopped sweet red
pepper
1/2 cup sliced green onions

Directions

In a large bowl, combine the first seven ingredients; stir until smooth. Stir in the pasta, broccoli, tuna, red pepper and onions. transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 40-45 minutes or until hot and bubbly.

Ragu® No Boiling Lasagna

Ingredients

2 (15 ounce) containers ricotta cheese
2 cups shredded mozzarella cheese
1/2 cup grated Parmesan cheese
2 eggs
2 (26 ounce) jars Ragu® Old World Style® Pasta Sauce
12 uncooked lasagna noodles

Directions

Preheat oven to 375 degrees F. Combine ricotta, 1 cup mozzarella, 1/4 cup Parmesan cheese and eggs in bowl.

Spread 1 cup pasta sauce in 13 x 9-inch baking dish. Layer 4 uncooked noodles, then 1 cup sauce and 1/2 of the ricotta mixture; repeat. Top with remaining 4 uncooked noodles and 2 cups Sauce. Reserve remaining sauce. Cover tightly with aluminum foil and bake 1 hour.

Remove foil and sprinkle with remaining cheeses. Bake uncovered an additional 10 minutes. Let stand 10 minutes before serving. Serve with remaining sauce, heated.

Onion Spaghetti

Ingredients

2 tablespoons olive oil
4 large onions, sliced
2 cloves garlic, crushed
1 tablespoon tomato paste
1 (14.5 ounce) can whole peeled tomatoes
1 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 tablespoon chopped fresh basil
1/4 cup water
1 pound spaghetti

Directions

Heat oil in a large skillet over medium heat. Cook onions and garlic in oil until soft. Stir in tomato paste, tomatoes, salt, pepper, basil and water. Cover, reduce heat to low, and simmer 20 minutes, until thickened.

While sauce is simmering, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Toss sauce with hot pasta.

Ingredients

3/4 cup rotini pasta
1 clove garlic, minced
2 teaspoons olive oil
2 tablespoons chopped fresh parsley
salt and ground black pepper to taste
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil; add the rotini and cook until al dente, 8 to 10 minutes; drain.

Heat the oil in a skillet over medium heat. Cook the garlic in the hot oil until it begins to brown, 3 to 5 minutes; stir in the parsley and cook another 30 seconds; remove from heat immediately and spoon over the drained pasta; season with salt and pepper. Top with Parmesan cheese.

Broccoli and Cheese Stuffed Shells

Ingredients

1 (15 ounce) container ricotta cheese
1 (10 ounce) package frozen chopped broccoli, thawed and well drained
1 cup shredded mozzarella cheese
1/3 cup grated Parmesan cheese
1/4 teaspoon ground black pepper
18 jumbo shell-shaped pasta, cooked and drained
1 (25.75 ounce) jar Prego® Chunky Garden Combination Italian Sauce

Directions

Stir the ricotta cheese, broccoli, 1/2 cup of the mozzarella cheese, Parmesan cheese and black pepper in a medium bowl. Spoon about 2 tablespoons of the cheese mixture into each shell.

Spread 1 cup of the pasta sauce in a 13x9x2-inch shallow baking dish. Place the filled shells on the sauce. Pour the remaining pasta sauce over the shells. Sprinkle with the remaining mozzarella cheese.

Bake at 400 degrees F for 25 minutes or until hot.

Grilled Shrimp and Chicken Pasta

Ingredients

1/4 teaspoon poultry seasoning
1/4 teaspoon cayenne pepper, or to taste
1/8 teaspoon ground white pepper
1/8 teaspoon onion powder
1 tablespoon garlic powder
2 tablespoons butter
1 cup heavy cream
1/2 cup milk
1 pound linguine pasta
1 tablespoon olive oil
1/2 cup white wine
4 skinless, boneless chicken breasts
8 ounces shrimp
grated Romano cheese (optional)

Directions

In a small bowl, mix together the poultry seasoning, cayenne pepper, white pepper, onion powder, and garlic powder. Divide spice mixture in half.

In a small skillet, melt butter over low heat. Slowly stir in cream and milk, and 1/2 of spice mixture. Continue cooking over low heat, stirring frequently, until slightly reduced and thickened to desired sauce consistency. Remove from heat, and set aside.

Preheat grill to high heat. Meanwhile, bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente. Drain, and set aside.

In a large skillet, heat olive oil over medium-high heat. Carefully stir in wine and remaining spice mixture. Place chicken breasts in the skillet, and cook for 16 to 20 minutes, or until no longer pink in center and juices run clear. Remove from heat and set aside.

Lightly oil grill grate. Cook shrimp on preheated grill for 3 to 4 minutes, or until slightly opaque. Serve each chicken breast on a bed of linguine topped with grilled shrimp. Ladle generously with cream sauce. Garnish with Romano cheese, if desired. Enjoy!

Turkey Tetrazzini

Ingredients

2 (8 ounce) packages angel hair pasta
1/4 cup butter
2/3 cup sliced onion
1/4 cup all-purpose flour
2 cups milk
1 teaspoon salt
1/4 teaspoon ground white pepper
1/2 teaspoon poultry seasoning
1/4 teaspoon ground mustard
1 cup shredded sharp Cheddar cheese, divided
2 tablespoons chopped pimento peppers (optional)
1 (4.5 ounce) can sliced mushrooms
1 pound cooked turkey, sliced

Directions

Preheat the oven to 400 degrees F (200 degrees C). Bring a large pot of lightly salted water to a boil. Add the pasta and cook for 4 minutes, or until almost tender. Drain.

Melt the butter in a saucepan over medium heat. Add the onion; cook and stir until tender. Stir in the flour until blended, then gradually stir in the milk so that no lumps form. Season with salt, pepper, poultry seasoning and mustard. Cook over medium heat, stirring constantly until the mixture thickens. Remove from the heat and add 2/3 cup cheese and pimento, stirring until cheese melts. Add undrained mushrooms to cheese sauce.

Place a layer of pasta in the bottom of a 9x13 inch baking dish. Cover with a layer of turkey, and then a layer of cheese sauce. Repeat the layers. Sprinkle remaining 1/3 cup cheese over top.

Bake for about 25 minutes in the preheated oven, until sauce is bubbly and cheese on top is toasted.

Balsamic Tortellini

Ingredients

1 tablespoon olive oil
1 onion, chopped
5 slices pancetta bacon, raw
1 (9 ounce) package cheese-filled tortellini
2 tablespoons balsamic vinegar
2 tablespoons grated Parmesan cheese

Directions

Heat oil in a large skillet over medium heat. Saute onion and bacon until onion is translucent and bacon is brown; remove from skillet and drain on paper towelling.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return onion/bacon mixture to skillet and add cooked tortellini. Toss with 2 tablespoons olive oil and heat through. Place in serving dish or bowl, sprinkle with vinegar and cheese and serve immediately.

Rich Penne Pasta

Ingredients

12 ounces penne pasta
1 (3.5 ounce) link Italian sausage, sliced
1 onion, chopped
2 cloves garlic, minced
1 (14.5 ounce) can stewed tomatoes
1/2 cup half-and-half
2 tablespoons shredded Cheddar cheese

Directions

In a large pot cook penne pasta in boiling salted water until al dente. Drain well.

Meanwhile, remove casings from sausage. In a large skillet cook the sliced Italian sausage until brown. Drain excess grease with paper towels. Add chopped onion, minced garlic, and stewed tomatoes to sausage skillet. Bring mixture to a boil. Reduce heat and add the half-n-half cream. Cook until heated through.

In a large bowl toss the sausage sauce with cooked and drained pasta. Serve with shredded Cheddar cheese.

One Dish Vegetarian Dinner

Ingredients

1 (16 ounce) package penne pasta
4 cloves garlic, minced
3/4 cup olive oil
1 large head fresh broccoli,
blanched
1 (6 ounce) can sliced black olives

Directions

Cook pasta in large pot with boiling salted water until al dente. Drain well.

In a medium skillet over medium heat cook garlic in olive oil, being careful not to allow garlic to burn.

In a large bowl add the cooked broccoli, cooked and drained pasta, and black olives.

To serve, pour garlic oil over pasta and vegetables. Serve warm.

Pasta and Cauliflower

Ingredients

1 head cauliflower, broken into small florets
1/2 cup olive oil
1 onion, chopped
2 cloves garlic, minced
1 teaspoon chopped fresh parsley
1/4 teaspoon garlic powder
salt to taste
ground black pepper to taste
2 tablespoons grated Parmesan cheese
1 pound spaghetti

Directions

Cook pasta in a large pot of boiling salted water until al dente.

Meanwhile, steam frozen cauliflower until tender. Alternatively, break cauliflower into flowerets, and steam until tender.

Heat olive oil in a large skillet. Add onion and saute until golden. Add garlic, and saute until golden brown. Stir in cauliflower and seasonings.

Drain pasta, and transfer to a large serving bowl. Toss with onion and cauliflower mixture, and top with cheese.

Anna's Amazing Easy Pleasy Meatballs over

Ingredients

2 (10.75 ounce) cans condensed
cream of celery soup
2 (10.5 ounce) cans condensed
French onion soup
1 (16 ounce) container sour cream
6 pounds frozen Italian-style
meatballs
2 (16 ounce) packages uncooked
egg noodles
1/2 cup butter

Directions

In a large slow cooker, mix together the cream of celery soup, French onion soup, and sour cream. Stir in the meatballs. Cook on high heat for 3-4 hours.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. In a large bowl, toss the pasta with butter. Serve meatballs and sauce over the cooked pasta.

Rudechack's Franks and Noodles

Ingredients

1 (12 ounce) package egg noodles
1 cup ketchup
1/2 cup water
2 tablespoons vegetable oil
1/4 cup lemon juice
1/4 cup chopped onion
1 tablespoon Worcestershire sauce
1 tablespoon brown sugar
1 (16 ounce) package hot dogs

Directions

Preheat oven to 375 degrees F (190 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta, and cook for 8 to 10 minutes, or until al dente; drain.

Spread cooked noodles in a 9x13 inch pan. Arrange hot dogs over noodles. In a medium bowl, mix together ketchup, water, oil, lemon juice, onion, Worcestershire sauce and brown sugar; pour over noodles and hot dogs.

Bake in preheated oven for 35 minutes.

Herbed Chicken and Fettuccini

Ingredients

9 ounces dry fettuccine pasta
1 tablespoon olive oil
1 pound skinless, boneless
chicken breast halves - cut into
strips
1 red onion, sliced
1 julienned yellow bell pepper
2 cloves garlic, minced
1/2 cup chicken broth
2 tablespoons sherry
salt and pepper to taste
7 1/2 ounces chive and onion
cream cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Cover to keep warm and set aside.

Meanwhile, heat oil in a wok or skillet over high heat. Saute chicken and onion 3 minutes. Add yellow pepper, and continue cooking until chicken is no longer pink and vegetables are crisp-tender. Add garlic, chicken broth, sherry, salt and pepper. Cook just until hot. Blend in cream cheese, and heat through. Do not allow to boil.

Combine chicken mixture with hot pasta. Serve.

Pasta Pizzaz

Ingredients

1 pound farfalle (bow tie) pasta
1/3 cup olive oil
1 clove garlic, chopped
1/4 cup butter
2 small zucchini, quartered and sliced
1 onion, chopped
1 tomato, chopped
1 (8 ounce) package mushrooms, sliced
1 tablespoon dried oregano
1 tablespoon paprika
salt and pepper to taste

Directions

Bring a large pot of lightly salted water to a boil. Add farfalle pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, melt the butter with the olive oil and saute the garlic, zucchini, onion tomato, mushrooms, oregano, paprika, salt and pepper for 15 to 20 minutes. Combine the pasta and sauteed vegetables and toss.

Tina's Greek Stuffed Peppers

Ingredients

1/2 pound orzo pasta
2 tablespoons olive oil
1 yellow onion, chopped
2 large cloves garlic, chopped
1 1/2 pounds ground lamb
4 1/2 teaspoons dried oregano
1 tablespoon dried basil
salt and pepper to taste
1 (16 ounce) package frozen
chopped spinach, thawed and
drained
2 tomatoes, diced
1 (6 ounce) can tomato paste
8 ounces crumbled feta cheese
6 large green or red bell peppers -
tops removed and seeded
olive oil

Directions

Bring a pot of lightly salted water to a boil over high heat. Cook the orzo in the boiling water uncovered, stirring occasionally, until tender yet firm to the bite, about 8 minutes. Drain.

Heat 2 tablespoons olive oil in a large skillet over medium high heat; cook and stir the onion and garlic in the hot oil until fragrant, about 1 minute. Crumble the ground lamb into the mixture; season with the oregano, basil, and salt and pepper. Continue cooking until the lamb is completely browned, 7 to 10 minutes. Remove from heat. Stir the orzo, spinach, tomatoes, tomato paste, and feta cheese into the lamb mixture until evenly incorporated.

Evenly rub the outside of the bell peppers and the tops with 2 tablespoons olive oil. Season with salt and pepper. Arrange in a baking dish large enough to accommodate all of them standing upright. Fill the peppers with the lamb mixture and replace the tops.

Roast in the preheated oven until the peppers begin to brown, 30 to 40 minutes.

Mom's Casserole

Ingredients

12 ounces wide egg noodles
1 pound lean ground beef
1 onion, chopped
1 clove garlic, chopped
1 (8 ounce) can tomato sauce
8 ounces cream cheese, softened
1 cup sour cream
6 green onions, chopped
1 cup shredded Cheddar cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, cook hamburger, onion and garlic; add tomato sauce and simmer for a few minutes.

In a small bowl, combine cream cheese, sour cream and green onions; mix well.

Preheat oven to 350 degrees F (175 degrees C).

In a lightly greased 9x13 inch baking dish, spread 1/4 cup of meat mixture on bottom. Layer with some egg noodles, cream cheese mixture and meat sauce. Repeat layers ending with meat sauce; top with Cheddar cheese.

Bake in preheated oven for 30 to 45 minutes or until bubbly; serve.

Picnic Pasta Salad

Ingredients

1 pound seashell pasta
1 cup chopped mushrooms
1 cup chopped cucumber
1 cup chopped broccoli
1 cup white sugar
3/4 cup vegetable oil
1/4 cup prepared mustard
2 tablespoons mayonnaise
1/4 cup distilled white vinegar
1/4 cup shredded Cheddar cheese
salt to taste
ground black pepper to taste

Directions

Cook pasta in large pot of boiling salted water until al dente. Rinse with cool water. Drain well.

Meanwhile, combine chopped vegetables, sugar, oil, mustard, mayonnaise, vinegar, and shredded Cheddar cheese in a large bowl. Season with salt and pepper to taste. Mix well. Stir in pasta. Refrigerate for 2 to 4 hours before serving.

Seafood Lasagna II

Ingredients

1 (16 ounce) package lasagna noodles
2 tablespoons olive oil
1 clove garlic, minced
1 pound baby portobello mushrooms, sliced
2 (16 ounce) jars Alfredo-style pasta sauce
1 pound shrimp, peeled and deveined
1 pound bay scallops
1 pound imitation crabmeat, chopped
20 ounces ricotta cheese
1 egg
black pepper
6 cups shredded Italian cheese blend

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large saucepan over medium heat. Sauté garlic and mushrooms until tender. Pour in 2 jars Alfredo sauce. Stir in shrimp, scallops and crabmeat. Simmer 5 to 10 minutes, or until heated through. In a medium bowl, combine ricotta cheese, egg and pepper.

In a 9x13 inch baking dish, layer noodles, ricotta mixture, Alfredo mixture and shredded cheese. Repeat layers until all ingredients are used, ensuring that there is shredded cheese for the top.

Bake uncovered in preheated oven for 45 minutes. Cover, and bake 15 minutes.

Grande Ravioli Salmone e Vedure

Ingredients

For the Ravioli:

- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 1 green onion, chopped
- 1 eggplant, peeled and cubed
- sea salt and pepper to taste
- 1 1/4 cups sliced fresh mushrooms
- 1 cup fresh spinach
- 1 cup cooked salmon, flaked
- 3 tablespoons ricotta cheese
- 3 tablespoons cottage cheese
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons finely chopped fresh parsley
- 1 1/2 teaspoons dried basil
- 1 pound fresh pasta sheets

For the Roasted Vegetables:

- 4 cups cauliflower florets
- 1 tablespoon olive oil
- 1/2 cup dry bread crumbs
- 2 cloves garlic, minced
- 1 tablespoon grated Parmesan cheese
- sea salt and pepper to taste
- olive oil cooking spray
- 8 ounces cherry tomatoes, halved
- 1 zucchini, grated

- 1 tablespoon butter
- 1 tablespoon finely chopped fresh parsley

Directions

Heat 1 tablespoon of olive oil in a skillet over medium-high heat. Add the minced garlic and the chopped green onion and cook for 2 minutes. Stir in the eggplant, salt, and pepper and cook until the eggplant begins to brown, about 7 minutes.

Mix in the mushrooms and cook until the mushrooms are soft and have given off all of their liquid. Reduce the heat to low and add the spinach. Cook until the spinach wilts, about 1 to 2 minutes. Remove the pan from the heat. Stir in the salmon, ricotta, cottage cheese, Parmesan cheese, chopped parsley, and the dried basil. Mix well and set aside.

On a lightly floured surface, roll out the pasta dough into a long thin rectangle; the dough should be about 1 millimeter thick. Slice the dough in half, width-wise, to make two rectangles. Spoon half the salmon mixture onto one side of each rectangle. Fold the other side of the rectangle over the filling and press to seal the dough around the filling. Trim the edges to make a nice shape and crimp edges to seal. Repeat with remaining raviolo. Refrigerate ravioli for 1 hour.

Coat the cauliflower with 1 tablespoon of olive oil. Mix together the minced garlic, Parmesan cheese, bread crumbs, and salt and pepper to taste. Pour the garlic-bread crumb mixture over the cauliflower and toss to combine.

Preheat an oven to 400 degrees F (200 degrees C).

Spray a baking sheet with olive oil cooking spray. Place the ravioli in the center of the tray. Surround the ravioli with the seasoned cauliflower. Arrange the cherry tomatoes over the cauliflower and top with grated zucchini and sprinkle with salt and pepper to taste.

Bake the ravioli and vegetables in the preheated oven until the cauliflower and zucchini begin to brown, about 20 minutes. Remove the baking sheet from the oven. Use a spatula to transfer each raviolo to the center of a dinner plate. Spoon cauliflower mixture around the ravioli. Spread 1/2 tablespoon butter on each raviolo, sprinkle with the remaining chopped parsley, and serve.

Creamy PHILADELPHIA Penne Pasta with Chicken

Ingredients

2 cups penne pasta, uncooked
1 pound boneless skinless
chicken breasts, cut into bite-size
pieces
1 teaspoon oil
1 red pepper, finely chopped
1/2 cup PHILADELPHIA Light
Cream Cheese Spread
1/2 cup milk
2 tablespoons KRAFT 100%
Parmesan Grated Cheese
2 tablespoons sliced stuffed green
olives
2 teaspoons dried rosemary
leaves

Directions

Cook pasta as directed on package.

Meanwhile, cook and stir chicken in hot oil in large skillet on medium heat 5 minutes or until chicken is cooked through, stirring frequently. Add remaining ingredients; cook 5 minutes or until cream cheese spread is completely melted and mixture is well blended.

Drain pasta. Add to skillet; mix lightly.

Chicken Vegetable Soup

Ingredients

1 boneless skinless chicken breasts, cut into 1 inch pieces
1 cup chopped onion
2 cloves garlic, minced
2 tablespoons margarine
1 (10 ounce) package frozen diced carrots
4 cups tomato-vegetable juice cocktail
4 cups water
1 1/2 cups farfalle pasta
1 tablespoon Italian seasoning
1 (10 ounce) package frozen chopped spinach

Directions

In a large saucepan over medium high heat, combine the chicken, onion, garlic and butter or margarine. Saute for about 5 minutes, or until the onions are tender. Add the carrots, tomato vegetable juice, water, macaroni and seasoning.

Bring to a boil, then reduce heat to low. Cover and simmer for about 20 minutes. Add the spinach and cook 5 more minutes. Serve hot with the crackers.

Gazpacho Pasta Salad

Ingredients

1/2 pound rotelle pasta
4 green onions, chopped
1 cup chopped green bell pepper
1 jalapeno pepper, seeded and minced
2 tomatoes, chopped
1 cucumber
1/4 cup olive oil
1/4 teaspoon salt
1 clove garlic, crushed
1/4 cup fresh lime juice
1/4 teaspoon ground black pepper
6 fluid ounces tomato juice

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large bowl combine pasta, onion, bell pepper, jalapeno, tomatoes, cucumber, oil, salt, garlic, lime juice, black pepper and tomato juice. Toss well and chill in refrigerator for 2 hours. Toss again before serving.

Creamy Tomato-Basil Pasta with Chicken

Ingredients

3 cups penne pasta, uncooked
1/4 cup KRAFT Sun-Dried Tomato Vinaigrette Dressing
4 (4 ounce) boneless, skinless chicken breasts
1 cup fat-free, reduced-sodium chicken broth
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
4 ounces PHILADELPHIA Neufchatel cheese, cubed
2 cups grape tomatoes
1/2 cup KRAFT Shredded Parmesan Cheese
8 fresh basil leaves, cut into strips

Directions

Cook pasta as directed on package. Meanwhile, heat 2 Tbsp. dressing in large skillet on medium heat. Add chicken; cover. Cook 5 to 6 min. on each side or until done (165 degrees F). Remove chicken from skillet; cover to keep warm. Carefully wipe out skillet with paper towel.

Add remaining dressing, broth and seasonings to skillet; cook 3 to 4 min. or until heated through. Add Neufchatel; cook and stir 2 to 3 min. or until Neufchatel is melted. Stir in tomatoes; cook 3 min.

Drain pasta. Add to ingredients in skillet with Parmesan and basil; mix well. Serve topped with chicken.

Chicken And Artichoke Penne With A White Sauce

Ingredients

2 skinless, boneless chicken breast halves - cut into 1 inch cubes
1 (8 ounce) can artichoke hearts in water, drained
8 fresh mushrooms, sliced
3/4 (6 ounce) can black olives, drained and chopped
1 pinch paprika
1 tablespoon olive oil
10 ounces penne pasta
2 cups homemade bechamel sauce

Directions

Cook pasta in a large pot of boiling water. Drain.

Heat olive oil in pan over medium heat. Saute chicken pieces until chicken is light-to-golden brown in color.

Add artichoke hearts, olives ,and mushrooms to pan; heat for about 90 seconds. Turn heat to low, add cooked pasta to pan, and heat until warm.

Add warm bechamel sauce to pan, and toss ingredients 3 to 4 times. Serve with freshly grated black pepper and fresh Parmesan cheese to taste. Sprinkle dash of paprika over food for color, if desired.

Fettuccini Alfredo II

Ingredients

1 1/2 cups nonfat evaporated milk
10 cloves garlic
1 pound dry fettuccine pasta
1/2 cup nonfat milk
1 teaspoon cornstarch
2 tablespoons lowfat cream cheese
1/2 cup grated Parmesan cheese

Directions

Combine 1 1/2 cup evaporated milk and garlic cloves in a pan, heat and simmer until garlic is soft (about 15-20 minutes). Milk will reduce a little.

In a blender, puree milk and garlic mixture with cream cheese until smooth.

Return mixture to pan and add 1/2 cup nonfat milk and cornstarch. Heat to simmer. Sauce will thicken slightly. Add 1/4 cup parmesan cheese.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Toss sauce with cooked pasta. Season with salt and pepper and serve with parsley sprinkled on top. Serve remaining parmesan cheese separately.

Baked Ziti Primavera

Ingredients

2 (16 ounce) packages ziti
1 (16 ounce) jar spaghetti sauce
1 (15 ounce) container ricotta cheese
1 (6 ounce) package baby spinach leaves
1 pound ready-peeled baby carrots
2 tablespoons olive oil
3 small zucchini, diced
1 (6 ounce) package portobello mushroom caps, diced
1 (8 ounce) package button mushrooms, diced
1 1/2 tablespoons minced garlic
1 (28 ounce) can diced tomatoes, drained
2 tablespoons Italian seasoning
1 (8 ounce) package shredded Italian cheese blend
3 (16 ounce) jars spaghetti sauce
2 tablespoons Italian seasoning
salt and ground black pepper to taste

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the ziti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink. Rinse with cold water to stop the cooking process. Transfer to a large roasting pan.

Whisk together 1 jar of spaghetti sauce and the ricotta cheese in a large bowl. Add to the pasta and stir.

Place the spinach in the bowl of a food processor; blend until finely chopped; remove and set aside. Then place the carrots in the food processor and process until finely chopped.

Heat the olive oil in a large skillet over medium-high heat. Cook the chopped carrots in the hot oil until they begin to soften, about 2 minutes. Stir in the zucchini, portobello mushrooms, button mushrooms, and garlic; cook and stir until the zucchini is soft, about 4 minutes. Remove from heat and stir in the chopped spinach, tomatoes, and 2 tablespoons Italian seasoning; drain. Add to the ziti and mix. Sprinkle about 1/2 the bag of the Italian cheese blend over the pasta and stir through. Pour in the 3 remaining jars of spaghetti sauce; stir until the pasta and vegetables are evenly coated. Season with 2 tablespoons Italian seasoning, salt, and pepper; mix. Cover the pan with aluminum foil.

Bake in the preheated oven until completely heated through, 1 to 1 1/2 hours. Remove the foil and sprinkle the remaining cheese over the dish. Return dish to oven and bake until the cheese melts and begins to brown, about 10 minutes more.

Fresh Mozzarella Pasta Salad

Ingredients

1 cup uncooked orzo pasta
1 1/2 cups cubed fresh mozzarella cheese
2 fresh plum tomatoes, seeded and cut into bite-size pieces
1/4 cup chopped fresh basil
1 teaspoon crushed red pepper flakes
salt to taste
1 tablespoon olive oil, or as needed

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the orzo, and return to a boil. Cook the pasta uncovered, stirring occasionally, until cooked through, but still firm to the bite, about 10 minutes. Drain well, and let cool.

Mix the mozzarella cheese cubes, tomatoes, basil, crushed red pepper flakes, and salt with olive oil in a salad bowl. Gently mix in the orzo pasta, and toss lightly to coat the ingredients with oil.

Linguini with Broccoli and Red Peppers

Ingredients

1 pound linguini pasta
1 pound fresh broccoli, chopped
3 tablespoons extra virgin olive oil
1 tablespoon butter
3 cloves garlic, minced
1 red bell pepper, thinly sliced
1 pinch garlic salt
1/4 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Steam broccoli with 2 tablespoons water in microwave for 6-7 minutes.

In 10-inch skillet, heat olive oil and butter over low heat. Stir in garlic (more or less to suit your tastes) and red pepper slices; saute gently.

Drain broccoli and add to skillet. Sprinkle lightly with garlic salt and saute broccoli and peppers until soft.

Toss vegetable mixture with hot pasta. Sprinkle with Parmesan cheese.

Linguine with Creamy Alfredo Sauce

Ingredients

1/4 cup all-purpose flour
1/4 teaspoon garlic powder
1/4 teaspoon ground black pepper
1 (14 ounce) can Swanson® Chicken Broth
1/3 cup plain yogurt
6 cups hot cooked linguine, cooked without salt
6 tablespoons grated Parmesan cheese
Chopped fresh parsley

Directions

Mix flour, garlic powder and pepper in saucepan. Stir in broth until smooth. Cook and stir until mixture boils and thickens. Remove from heat.

Stir in yogurt. Toss with pasta and 4 tablespoons cheese. Sprinkle with parsley and remaining cheese.

Cannelloni Tre Saponi

Ingredients

1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
12 ounces shredded mozzarella cheese
1/2 cup chopped Italian flat leaf parsley
2 egg yolks

Filling:

2 tablespoons olive oil
2 leeks, finely chopped
2 teaspoons minced garlic
1/2 cup white wine
1 large eggplant, finely chopped
2 portobello mushrooms, chopped
1 pound ground chicken
2 teaspoons minced fresh rosemary
4 teaspoons Italian seasoning
salt and pepper to taste

1 pound fresh pasta sheets, cut into 4 inch squares
1 cup freshly grated Parmesan cheese

Directions

Melt butter in a saucepan over medium heat. Stir in flour, and cook until the flour turns from white to a pale beige color, 3 to 4 minutes. Whisk in the milk; cook and stir until the milk has thickened and the flour no longer tastes grainy, about 7 minutes. Remove from the heat and whisk in mozzarella cheese until melted and smooth, then whisk in parsley and egg yolks; set aside and allow to cool.

Heat olive oil in a large skillet over medium heat; stir in leeks and garlic and cook until the leek has softened and turned translucent, about 4 minutes. Pour in white wine, and allow to cook until evaporated. Mix the leeks together with the eggplant, mushrooms, and ground chicken in a medium bowl. Season with rosemary, Italian seasoning, salt, and pepper; mix until evenly blended and set aside.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 2 to 3 minutes or until al dente; drain and rinse under cold running water to chill, set aside.

Preheat oven to 350 degrees F (175 degrees C).

Spread about 1 cup of the white sauce in the bottom of a 9x13 inch glass baking dish. Assemble the cannelloni by placing a small amount of filling onto a pasta square, then rolling it into a firm cylinder. Place the cannelloni into the baking dish as you make them. Pour the remaining white sauce overtop, making sure that none of the pasta is uncovered. Sprinkle with Parmesan cheese.

Bake in preheated oven until the filling has firmed and the sauce has turned bubbly and golden brown. The cannelloni will be ready when the filling reaches 165 degrees F (75 degrees C).

Pasta and Beans

Ingredients

1 1/2 tablespoons extra virgin
olive oil
1 onion, chopped
2 tomatoes, chopped
1 (15 ounce) can cannellini beans
2 cups penne pasta
salt to taste

Directions

In a medium size saucepan heat the olive oil. Saute onion until tender. Stir in tomatoes and entire can of beans. Let simmer for 10 minutes.

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

Mix pasta with bean mixture and salt as desired.

Linguine with Sage and Chicken

Ingredients

1/2 cup olive oil
4 cloves garlic, crushed
6 tablespoons plain dry bread crumbs
20 fresh sage leaves
1 pound skinless, boneless chicken breast meat - cut into strips
1 tablespoon fresh lemon juice
1 1/4 pounds fresh linguine pasta
1/2 cup freshly grated Parmesan cheese

Directions

Heat the oil in a skillet over medium heat. Add the garlic, bread crumbs and sage. Cook and stir for 5 minutes. Remove from the skillet, and place in a bowl. Set the heat to medium-high. Add the chicken to the skillet; cook and stir for about 3 minutes. Sprinkle with lemon juice, and reduce the heat to medium.

Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta, and cook for 3 to 5 minutes, until tender. Drain.

Add the pasta to the skillet, and stir to distribute chicken. Transfer to a serving dish, and toss with the garlic and breadcrumbs. Serve with fresh Parmesan cheese.

Lemon Poppy Seed Chicken Pasta Salad

Ingredients

1 (16 ounce) package penne pasta
1 1/2 cups cubed cooked chicken
2 stalks celery, chopped
1 cup dried cranberries
4 green onions, chopped
1 1/2 cups creamy poppy seed salad dressing
2 teaspoons lemon juice

Directions

Bring a large pot of lightly salted water to a boil over high heat. Add the penne pasta, and cook until al dente, 8 to 10 minutes. Drain, and rinse under cold water until the pasta is cold; drain well.

Place the drained penne pasta into a large mixing bowl, and stir in the chicken, celery, cranberries, and green onions. Pour in the salad dressing and lemon juice; stir until evenly mixed.

Cheesy Pasta Alfredo with Salmon

Ingredients

1 (16 ounce) jar Alfredo sauce
1 pound salmon fillets
1 lemon, juiced
1 tablespoon vinegar
1 teaspoon dried basil
1 teaspoon dried parsley
1 (16 ounce) package uncooked
rotini pasta
1 (6 ounce) package shredded
Parmesan cheese

Directions

Preheat oven to 400 degrees F (200 degrees C). Heat Alfredo sauce in a medium saucepan over medium heat.

Place salmon in a baking dish. Mix the lemon juice and vinegar in a small bowl, and pour over the salmon. Season with basil and parsley.

Bake salmon 15 minutes in the preheated oven, until easily flaked with a fork. Remove from heat, and break into bite sized pieces.

Bring a large pot of lightly salted water to a boil. Add rotini, and cook 8 to 10 minutes or until al dente. Drain, and place in a large bowl.

Gently toss the salmon, pasta, and Alfredo sauce together in the large bowl. Serve with the Parmesan cheese.

Chickpea and Pasta Soup

Ingredients

1 tablespoon olive oil
7 cloves garlic, minced
2 tablespoons chopped fresh rosemary
2 cups crushed tomatoes
2 cups low fat, low sodium chicken broth
1 cup cooked chickpeas
1 cup cooked elbow macaroni
salt and pepper to taste

Directions

In a large pot over medium heat, combine the oil and garlic and saute for 3 minutes. Stir in the rosemary and saute for 2 more minutes. Add the tomatoes and simmer for 15 minutes.

Add the broth and chickpeas and simmer for an additional 10 minutes. Finally, add the macaroni and allow to heat through completely, about 5 more minutes. Season with salt and pepper to taste and serve.

Crunchy Chicken Cordon Bleu

Ingredients

4 (3 ounce) boneless, skinless chicken breast halves
1/3 cup Hellmann's® or Best Foods® Real Mayonnaise
1/3 cup Italian seasoned dry bread crumbs
6 thin slices cooked ham, divided
1/2 cup grated Swiss cheese
1 (10 ounce) package frozen broccoli florets, thawed
1 (4.4 ounce) package Knorr® Pasta Sides, Alfredo

Directions

Preheat oven to 400 degrees F. Line baking sheet with aluminum foil, then spray with nonstick cooking spray; set aside.

Brush chicken with Hellmann's® or Best Foods® Real Mayonnaise, then coat in bread crumbs. Arrange chicken on prepared baking sheet. Bake 15 minutes. Evenly top chicken with 4 slices ham and cheese. Bake an additional 5 minutes or until chicken is thoroughly cooked.

Meanwhile, prepare Knorr® Pasta Sides, Alfredo according to package directions, adding broccoli and remaining 2 slices ham, cut into 1/2-inch pieces, during last 3 minutes. Let stand about 2 minutes or until sauce is thickened. Serve with chicken.

Sicilian Lentil Pasta Sauce

Ingredients

- 2 teaspoons olive oil
- 1 cup chopped onion
- 2 cups fresh sliced mushrooms
- 1 small zucchini, chopped
- 3 cloves garlic, minced
- 1 cup dry lentils
- 3 cups water
- 2 (8 ounce) cans tomato sauce
- 1 (6 ounce) can tomato paste
- 1 1/2 teaspoons white sugar
- 1/2 cup water

Directions

In a large saucepan, heat oil over medium heat. Add onions, mushrooms, zucchini, and garlic. Cook and stir until tender, about 5 minutes.

Add lentils and 3 cups water to vegetables. Bring to a rolling boil, stirring occasionally. Reduce heat to low, cover, and cook 45 to 60 minutes.

Stir in tomato sauce, tomato paste, sugar, and 1/2 cup water. Bring to a boil. Reduce heat, cover, and simmer for 20 minutes. If necessary, add more water to keep the sauce from sticking. Be careful not to dilute; the sauce should be quite thick.

Linguine with Prosciutto

Ingredients

2 tablespoons olive oil
1/4 red onion, finely chopped
3/4 cup canned evaporated milk
3/4 cup milk
1 teaspoon grated lemon zest
1/2 cup thinly sliced prosciutto
10 fresh basil leaves, chopped
1/4 cup chopped fresh parsley
4 fresh mint leaves, finely
chopped
1 (16 ounce) package linguine
pasta
1 cup grated Parmesan cheese
1 teaspoon salt
freshly ground black pepper to
taste

Directions

Heat the olive oil in a large skillet over medium heat. Add the onion; cook and stir until tender, about 5 minutes. Stir in the evaporated milk, milk and lemon zest. Cook and stir for 1 minute, then remove from the heat.

Bring a large pot of lightly salted water to a boil. Add the linguine and cook until just tender, about 8 minutes. Drain.

When the pasta is almost done, return the skillet to medium heat. When the pasta has been drained, stir it into the sauce along with the prosciutto, basil, parsley, mint and Parmesan cheese; season with salt and pepper. Toss pasta in the sauce until the cheese has melted and a light sauce is covering the noodles. Serve immediately in warm bowls.

Chicken Noodle Salad with Peanut-Ginger

Ingredients

Dressing

1/3 cup smooth peanut butter
1/4 cup soy sauce
2 tablespoons unseasoned rice vinegar
1 tablespoon Asian garlic-chili sauce
1 tablespoon brown sugar, packed
1 tablespoon finely chopped fresh ginger root
1/8 teaspoon red pepper flakes
3 tablespoons low-sodium chicken broth
salt and ground black pepper to taste

Salad

1 (16 ounce) package uncooked linguine pasta
3 1/2 cups cooked chicken, cut into strips
1 cup julienne-sliced carrot
6 green onions, chopped
1 red bell pepper, seeded and cut into strips
1 celery rib, thinly sliced
1/2 cup fresh cilantro leaves, chopped
1/2 cup chopped roasted peanuts, for garnish

Directions

To make the dressing, place the peanut butter, soy sauce, rice vinegar, chili-garlic sauce, brown sugar, ginger, red pepper flakes, and 3 tablespoons of chicken broth together in a blender or bowl of a food processor. Blend until smooth. Season to taste with salt and pepper. Thin the dressing to your taste by adding more chicken broth or water.

Bring a large pot of lightly salted water to a boil. Add the linguine and cook until al dente, 8 to 10 minutes. Drain and place pasta into a large mixing bowl.

Add the chicken, carrots, green onions, red pepper, celery, and cilantro to the bowl with the linguine. Pour the dressing over the noodle-chicken mixture and toss until mixture is evenly coated. Divide the salad among eight serving plates, and sprinkle peanuts over each serving.

Classic Carbonara with Pancetta

Ingredients

4 eggs, lightly beaten
2 cups heavy cream
1 cup freshly grated Parmesan cheese
1 (16 ounce) package penne pasta
1 tablespoon olive oil
1 onion, chopped
1/2 pound sliced pancetta, chopped
1/2 teaspoon ground nutmeg
1/2 cup pine nuts, toasted
1/2 teaspoon salt
1 teaspoon black pepper
3/4 cup chopped Italian flat leaf parsley
1/2 cup freshly grated Parmesan cheese

Directions

Whisk together the eggs, cream, and 1 cup of Parmesan cheese in a bowl. Blend thoroughly, and set aside.

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook until al dente, or for 8 to 10 minutes. Drain pasta, then return it to the pot (off of the heat), and cover to keep warm.

Meanwhile, heat the olive oil over medium heat in a large skillet; add the onion and cook until transparent, about 8 minutes. Remove onion from the skillet; place in a bowl, and cover to keep warm.

Using the same skillet, cook the pancetta over medium heat until browned, tossing with nutmeg. Drain on paper towels.

Combine the pasta, onion, pancetta, pine nuts, salt, and pepper in the same large skillet over low heat. Slowly stir in the egg-cream mixture, tossing gently so the eggs don't scramble. Cook until just heated through. Remove from heat and toss with parsley and remaining 1/2 cup Parmesan cheese. Serve immediately.

Fresh Pasta

Ingredients

6 cups all-purpose flour
6 eggs

Directions

Heap the flour, and make a well in it. Break the eggs into the well. Beat eggs with a fork. Stir into the flour from the bottom of the well with the fork until the dough in the center is smooth or shiny.

With your hands, gradually incorporate the flour from the outside of the well toward the center, kneading gently until the mass of dough comes together. Knead the dough until it is smooth and resilient. You may need to add more flour, or you may not be able to incorporate all of the flour, depending on the humidity and the size of the eggs. If the dough is sticky or extremely pliable, knead more flour into it.

Divide the dough into three portions, cover with plastic wrap or an overturned bowl, and allow to rest for at least 30 minutes.

Roll the dough out very thin on a lightly floured surface, one portion at a time. If you have a pasta machine, follow the manufacturer's instructions for rolling out the dough into sheets about 1 millimeter thick. Use as desired.

Venison Italian Soup

Ingredients

1 pound ground venison
1 onion, chopped
1 (14.5 ounce) can stewed tomatoes
2 (8 ounce) cans tomato sauce
3 cups water
1 tablespoon minced garlic
2 teaspoons dried basil
2 teaspoons dried oregano
1 teaspoon salt
1/2 teaspoon ground black pepper
1 (15 ounce) can pinto beans
1 (15 ounce) can green beans
1 carrot, chopped
1 zucchini, chopped
1/2 (16 ounce) package fusilli (spiral) pasta

Directions

Brown venison, onion, and garlic over medium heat until meat is no longer pink. Add tomatoes, tomato sauce, water, and spices. Bring to a boil, and then simmer for about 30 minutes.

Stir in beans, carrots, and zucchini. Simmer soup for 90 minutes.

Add pasta, and cook until tender. Top individual servings with grated cheese, and serve.

Greek Penne and Chicken

Ingredients

1 (16 ounce) package penne pasta
1 1/2 tablespoons butter
1/2 cup chopped red onion
2 cloves garlic, minced
1 pound skinless, boneless
chicken breast halves - cut into
bite-size pieces
1 (14 ounce) can artichoke hearts
in water
1 tomato, chopped
1/2 cup crumbled feta cheese
3 tablespoons chopped fresh
parsley
2 tablespoons lemon juice
1 teaspoon dried oregano
salt to taste
ground black pepper to taste

Directions

In a large pot with boiling salted water cook penne pasta until al dente. Drain.

Meanwhile, in a large skillet over medium-high heat melt butter, add onion and garlic and cook for 2 minutes. Add chopped chicken and continue cooking, stirring occasionally until golden brown, about 5 to 6 minutes.

Reduce heat to medium- low. Drain and chop artichoke hearts and add them, chopped tomato, feta cheese, fresh parsley, lemon juice, dried oregano, and drained penne pasta to the large skillet. Cook until heated through, about 2 to 3 minutes.

Season with salt and ground black pepper. Serve warm.

Thai Peanut Noodle Stir-Fry

Ingredients

1 (8 ounce) package uncooked spaghetti

1 tablespoon cornstarch
1 cup vegetable broth
1/3 cup creamy peanut butter
3 tablespoons soy sauce
3 tablespoons honey
3 tablespoons brown sugar
1 teaspoon sesame oil
1 teaspoon ground ginger
1/4 teaspoon ground red pepper
2 tablespoons sake

2 tablespoons vegetable oil
2 cloves garlic, minced
1 onion, chopped
1 cup broccoli florets
1 cup carrots, sliced
1/2 cup red bell pepper, chopped
1/2 cup sugar snap peas

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Meanwhile, whisk the cornstarch into the vegetable broth until dissolved. Whisk in the peanut butter, soy sauce, honey, brown sugar, sesame oil, ground ginger, and red pepper. Bring to a boil over medium-high heat, then reduce heat to medium-low, and simmer until thickened, about 5 minutes. Stir in the sake and keep warm.

Heat the vegetable oil in a large skillet over medium heat. Stir in the garlic and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the broccoli, carrots, red bell pepper, and sugar snap peas. Reduce heat, cover, and steam until the vegetables are tender, about 5 minutes. Toss the vegetables with the peanut sauce and pasta to serve.

Mustard and Veggie Pasta Salad

Ingredients

2 cups macaroni
1/2 cup frozen peas, thawed
1/2 cup chopped fresh broccoli
1/2 cup julienned carrots
1/2 cup canned yellow corn
1/2 cup chopped fresh tomato
1/2 cup chopped red bell pepper
3 tablespoons prepared Dijon-style mustard
2 tablespoons Italian-style salad dressing
1 tablespoon balsamic vinaigrette salad dressing
1/2 teaspoon celery seed, crushed
1 tablespoon light brown sugar

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, peas, broccoli, carrot, corn, tomatoes and bell peppers.

Prepare the dressing by whisking together the mustard, Italian dressing, vinegar, brown sugar, celery seed and basil. Pour over salad and mix well. Refrigerate until chilled.

Easy Mac and Cheese Muffins

Ingredients

2 cups uncooked elbow macaroni
1 tablespoon butter
1 egg, beaten
1 cup milk
1 1/2 cups shredded sharp Cheddar cheese
1 1/2 cups shredded mozzarella cheese
1/2 cup seasoned dry bread crumbs
2 teaspoons olive oil
1/2 teaspoon salt

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease a muffin tin with nonstick cooking spray. In a small bowl, stir together the bread crumbs, olive oil and salt; set aside.

Bring a large pot of lightly salted water to a boil. Add the macaroni and cook for about 8 minutes, it should still be a little bit firm. Remove from the heat, drain and return to the pan; stir in the butter and egg until pasta is evenly coated. Reserve 1/2 cup of sharp Cheddar cheese and stir the remaining Cheddar cheese, milk and mozzarella cheese into the pasta. Spoon into the prepared muffin tin. Sprinkle the reserved cheese and the bread crumb mixture over the tops.

Bake for 30 minutes in the preheated oven, or until the topping is nicely browned. Allow the muffins to cool for a few minutes before removing from the pan. This will allow the cheese to set and they will hold their muffin shape.

Orzo Pasta Salad

Ingredients

1 cup uncooked orzo pasta
1/4 cup chopped sun-dried tomatoes
1/2 cup boiling water
1 tablespoon extra-virgin olive oil
1 lemon, juiced and zested
1/2 cup kalamata olives
1/4 cup finely chopped fresh parsley
1/4 cup crumbled feta cheese
salt and pepper to taste

Directions

Fill a pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the orzo, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink.

Place the sun-dried tomatoes into the boiling water in a bowl, and let stand for 10 minutes to plump up. Drain off excess water.

Toss the cooked orzo, sun-dried tomatoes, olive oil, lemon juice, lemon zest, olives, parsley, and feta cheese together in a bowl. Season to taste with salt and pepper.

Ragu® Pizza Burgers

Ingredients

1 pound ground beef
2 cups Ragu® Old World Style®
Pasta Sauce
1 cup shredded mozzarella
cheese
1/4 teaspoon salt
6 English muffins, split and
toasted

Directions

Combine ground beef, 1/2 cup pasta sauce, 1/2 cup cheese and salt in small bowl. Shape into 6 patties. Grill or broil until done.

Meanwhile, heat remaining Sauce. To serve, arrange burgers on muffin halves. Top with remaining cheese, sauce and muffin halves.

Tomato-Cream Sauce for Pasta

Ingredients

2 tablespoons olive oil
1 onion, diced
1 clove garlic, minced
1 (14.5 ounce) can Italian-style
diced tomatoes, undrained
1 tablespoon dried basil leaves
3/4 teaspoon white sugar
1/4 teaspoon dried oregano
1/4 teaspoon salt
1/8 teaspoon ground black
pepper
1/2 cup heavy cream
1 tablespoon butter

Directions

In a saucepan, saute onion and garlic in olive oil over medium heat. Make sure it doesn't burn. Add tomatoes, basil, sugar, oregano, salt and pepper. Bring to boil and continue to boil 5 minutes or until most of the liquid evaporates. Remove from heat; stir in whipping cream and butter. Reduce heat and simmer 5 more minutes.

Spinach Lasagna III

Ingredients

20 lasagna noodles
2 tablespoons olive oil
1 cup chopped fresh mushrooms
1 cup chopped onion
1 tablespoon minced garlic
2 cups fresh spinach
3 cups ricotta cheese
2/3 cup grated Romano cheese
1 teaspoon salt
1 teaspoon dried oregano
1 teaspoon dried basil leaves
1/2 teaspoon ground black pepper
1 egg
3 cups shredded mozzarella cheese
3 cups tomato pasta sauce
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of lightly salted water to a boil. Add lasagna noodles and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium-high heat, cook mushrooms, onions, and garlic in olive oil until onions are tender. Drain excess liquid and cool. Boil spinach for 5 minutes. Drain, then squeeze out excess liquid. Chop spinach.

Combine ricotta cheese, Romano cheese, spinach, salt, oregano, basil, pepper, and egg in a bowl. Add cooled mushroom mixture. Beat with an electric mixer on low speed for 1 minute. Lay 5 lasagna noodles in bottom of a 9x13 inch baking dish. Spread one third of the cheese/spinach mixture over noodles. Sprinkle 1 cup mozzarella cheese and 1/3 cup Parmesan cheese on top. Spread 1 cup spaghetti sauce over cheese. Repeat layering 2 times.

Cover dish with aluminum foil and bake in a preheated oven for 1 hour. Cool 15 minutes before serving.

Olive Pasta Salad

Ingredients

4 eggs
3 cups uncooked elbow macaroni
2 cups pimento-stuffed green olives, sliced
1/2 cup mayonnaise
2 1/2 teaspoons celery seed
1/4 teaspoon black pepper
1 teaspoon salad seasoning

Directions

Place the eggs in a saucepan with enough cold water to cover. Bring water to a boil and immediately remove saucepan from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel, and chop.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large bowl, mix the olives, mayonnaise, celery seed, pepper, and salad seasoning. Toss in the eggs and macaroni. Cover, and chill at least 3 hours in the refrigerator before serving.

Ingredients

1/4 cup butter
1 onion, chopped
1 green bell pepper, chopped
2 (4.5 ounce) cans sliced mushrooms, drained
2 pounds lean ground beef
1 (15 ounce) can tomato sauce
1 (32 ounce) jar spaghetti sauce
4 ounces chopped ham
1/2 cup cooked and cubed chicken
3 ounces sliced pepperoni sausage
1/4 teaspoon crushed red pepper flakes
salt to taste
ground black pepper to taste
3/4 cup seashell pasta
6 ounces rotini pasta
2 pounds mozzarella cheese, shredded
2 tablespoons grated Parmesan cheese

Directions

In a small skillet, saute onions, green peppers, and mushrooms in butter or margarine. Set aside.

Brown hamburger in a large skillet over medium heat. Drain. Mix in tomato sauce, pasta sauce, chopped ham, chopped chicken or turkey, pepperoni, salt, and red and black pepper. Add vegetable saute to hamburger mixture.

Cook pasta according to package directions. Drain.

Spread a little sauce over the bottom of two 9 x 13 inch pans. In each pan, place a layer of pasta, a layer of mozzarella cheese, a hamburger sauce layer, a sprinkling of Parmesan cheese, and another layer of mozzarella cheese. Repeat layers. Cover pans.

Bake at 350 degrees F (175 degrees C) for 30 to 45 minutes.

Rigatoni

Ingredients

1 (8 ounce) package rigatoni pasta
2 (15 ounce) cans cannellini beans
4 tomatoes, chopped
8 ounces fresh mushrooms, sliced
1 clove garlic, minced
2 green onions, chopped
1/2 teaspoon dried basil
1 tablespoon olive oil
3/4 cup tomato juice
ground black pepper to taste
2 tablespoons grated Parmesan cheese

Directions

Cook rigatoni in boiling water until al dente. Drain, and set aside.

Drain and rinse cannellini beans; set aside.

In a large skillet, heat oil over medium heat. Saute mushrooms, garlic, and scallions with pepper and basil.

Add tomatoes, pasta, beans, and tomato juice to skillet. Bring skillet mixture to a boil. Reduce heat, and simmer for 15 minutes or until mixture is hot. Serve immediately. Top with grated parmesan cheese.

Lori's Beef and Spaghetti Macaroni

Ingredients

4 ounces macaroni
1 pound lean ground beef
1 onion, chopped
1/2 cup mayonnaise
1 (28 ounce) jar spaghetti sauce
1/2 cup shredded Cheddar cheese

Directions

In a medium pot with boiling salted water cook macaroni pasta until al dente. Drain.

In a large skillet cook hamburger and onion until brown. Drain grease. Add mayonnaise and spaghetti sauce; mix well. Add drained and cooked macaroni, cook on medium heat stirring occasionally until heated through. Mix thoroughly.

To serve, pour mixture into a large serving bowl and top with shredded Cheddar cheese. Serve warm.

Macaroni Gratinee

Ingredients

1 tablespoon olive oil
2 pounds ground beef
1 small onion, finely chopped
3 cloves garlic, chopped
1/2 teaspoon Italian seasoning
1/2 teaspoon cayenne pepper
1/2 teaspoon salt
1 (6 ounce) can tomato paste
1 (16 ounce) can crushed tomatoes
1 1/3 (16 ounce) packages elbow macaroni
1 pound sharp Cheddar cheese, shredded
1/2 cup grated Parmesan cheese

Directions

Heat the olive oil in a large skillet over medium-high heat, and stir in the ground beef until crumbly and no longer pink, about 5 minutes. Stir in the onion, garlic, Italian seasoning, cayenne pepper, and salt; continue cooking until the onion has softened and turned translucent, about 5 minutes more. Drain off the excess grease, and add the tomato paste and crushed tomatoes. Bring to a simmer, then reduce heat to medium-low, cover, and simmer 1 hour.

Preheat the oven's broiler and set the oven rack at about 6 inches from the heat source.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain. Stir the cooked macaroni into the meat sauce until combined, then spread into a 9x13 inch baking dish. Sprinkle with Cheddar and Parmesan cheeses.

Broil in preheated oven until the cheese is bubbly and golden, about 5 minutes.

Chicken Tetrazzini with a Twist

Ingredients

3 cups uncooked corkscrew-shaped pasta
1 medium zucchini, shredded
1 medium carrot, shredded
1 tablespoon olive oil
1 small onion, chopped
1 (10.75 ounce) can Campbell's® Healthy Request® Condensed Cream of Mushroom Soup
1/4 cup milk
1/4 cup low-fat sour cream
2 tablespoons grated Parmesan cheese
2 (4.5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained

Directions

Cook pasta according to package directions, omitting salt. Add zucchini and carrot for last 1 minute of cooking time. Drain in colander.

Heat oil in same saucepot. Add onion and cook until tender. Add soup, milk, sour cream, cheese, chicken and pasta mixture. Heat through.

Evacuation Tuna & Pasta Salad

Ingredients

3 cups rotelle pasta
3 hard-cooked eggs, chopped
1 (12 ounce) can tuna, drained and flaked
3/4 cup shredded Cheddar cheese
3/4 cup chopped celery
1/4 cup finely chopped onion
1/2 cup roasted red peppers, drained and chopped
1 (8 ounce) can lima beans, drained

3/4 cup mayonnaise
1/2 lemon, juiced
1/2 teaspoon paprika
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and cool.

In a large bowl, combine pasta, eggs, tuna Cheddar cheese, celery, onion, roasted red pepper, and lima beans. Whisk together mayonnaise, lemon juice, and paprika. Season with salt. Pour dressing over pasta mixture, and mix together.

Garlic Linguine

Ingredients

1 (8 ounce) package linguini pasta
2 tablespoons olive oil
1 tablespoon minced garlic
1 tablespoon dried basil
1 tablespoon dried oregano
1 teaspoon dried thyme
2 cups chopped tomatoes

Directions

Cook pasta in a large pot of boiling water until done. Drain.

Meanwhile, heat oil in large saucepan. Add garlic and cook 2 minutes, stirring constantly. Crush herbs, and add to the garlic.

Add linguine. Heat through, stirring frequently. Fold in tomatoes. Serve.

Mediterranean Farfalle

Ingredients

1 (12 ounce) package farfalle
pasta
1 pound chorizo sausage,
crumbled
1/4 cup fresh basil leaves, cut into
thin strips
1/2 cup pine nuts
2 cloves garlic, minced
1/2 cup grated Parmesan cheese
1 cup diced tomato
1/2 cup olive oil
3/8 cup red wine

Directions

Cook pasta in salted, boiling water until al dente.

While the pasta is cooking, brown ham over medium heat. Add nuts and brown them also; do not burn! Add garlic, and remove from heat.

Drain pasta. In a large bowl, toss together pasta, ham mixture, basil, cheese, and tomatoes. Whisk together olive oil and vinegar; pour over pasta, and toss. Serve.

Bow Tie Pasta with Sausage and Sweet Peppers

Ingredients

1 pound Italian sausage, cut into
1/2 inch pieces
2 green bell peppers, chopped
8 ounces farfalle pasta
1/2 cup beef broth
1/4 teaspoon ground black
pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

While pasta is cooking, cook sausage and peppers in large skillet over medium heat until sausage is brown and juices run clear. Drain sausage mixture and return it to the pan. Pour in the broth, season with black pepper and bring to a boil.

Toss pasta with sausage sauce and serve.

Shrimp Jambalaya

Ingredients

1 pound boneless, skinless chicken thighs, cut into 2-inch pieces
2 stalks celery, thinly sliced
1 medium green bell pepper, cut into 1 inch pieces
1 medium onion, chopped
2 cloves garlic, minced
1 (28 ounce) can crushed tomatoes, with liquid
1 tablespoon white sugar
1/2 teaspoon salt
1/2 teaspoon dried Italian seasoning
1/4 teaspoon cayenne pepper
1 bay leaf
1 cup uncooked orzo pasta
1 pound cooked shrimp, peeled and deveined

Directions

In a slow cooker, mix chicken, celery, green bell pepper, onion, garlic, tomatoes with liquid, sugar, salt, Italian seasoning, cayenne pepper, and bay leaf. Cover, and cook on Low 7 to 9 hours.

Remove bay leaf from the chicken mixture, and stir in orzo. Increase heat to High. Cook 15 minutes, until orzo is tender.

Stir in shrimp, and cook 2 minutes, until shrimp are heated through.

Pasta With Peanut Sauce

Ingredients

1 (8 ounce) package angel hair pasta
1/2 cup creamy peanut butter
2 tablespoons soy sauce
1 teaspoon grated fresh ginger
1/2 cup chicken broth
1/2 cup fresh bean sprouts
1 red bell pepper, thinly sliced
4 green onions, chopped
1 pound skinless, boneless chicken breast halves - cut into cubes

Directions

Cook angel hair pasta in a large pot of boiling water until al dente.

Saute bell pepper, green onion, and bean sprouts until tender-crispy. Set aside.

Saute chicken until done. Set aside.

Mix peanut butter, soy sauce, and ginger in a large saucepan over medium low heat. Add chicken broth. Add pasta, sauteed vegetables, and chicken. Toss to coat all ingredients. Serve immediately.

Salami and Kalamata Primavera Salad

Ingredients

1 (16 ounce) package multicolored corkscrew pasta
4 marinated artichoke hearts, drained and chopped
1/4 cup pitted Kalamata olives, chopped
8 slices Genoa salami, chopped
3 slices provolone cheese, cubed
1/2 red bell pepper, seeded and diced
1/4 cup freshly grated Parmesan cheese, or to taste
1 cup Italian salad dressing

Directions

Bring a large pot of lightly salted water to a boil. Add corkscrew pasta and cook until al dente, 8 to 10 minutes; drain and rinse under cold water until cool. Drain well.

Place drained pasta into a large bowl, and add artichokes, olives, salami, provolone cheese, bell pepper, Parmesan cheese, and Italian dressing. Stir until well mixed, then cover, and refrigerate at least 30 minutes before serving.

Cream Sauce With Herbs and No Dairy

Ingredients

1 (8 ounce) package silken tofu
1 1/2 cups soy milk
2 tablespoons soy margarine
2 tablespoons minced garlic
1 tablespoon nutritional yeast
1/2 teaspoon paprika
2 teaspoons dried dill weed
1/2 teaspoon salt-free herb and
spice blend
1/4 cup water
1 tablespoon cornstarch

Directions

Crumble tofu into a blender or food processor. Puree briefly, then add the soy milk, margarine, garlic, nutritional yeast, paprika, dill and spice blend. Process the mixture until it is smooth.

Pour the mixture into a medium saucepan and cook over medium heat until it comes to a boil. Combine the cornstarch and water, pour into pan with the sauce. Continue cooking over medium heat until sauce has thickened, about 1 minute. Remove from heat and allow sauce to cool slightly, adjust flavors to taste and serve over pasta or roasted vegetables.

Fettuccine with Garlic Herb Butter

Ingredients

6 ounces dry fettuccini pasta
1 teaspoon butter
1 clove garlic, minced
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh basil
1 tablespoon chopped fresh marjoram (optional)
1 tablespoon chopped fresh thyme (optional)
1 tablespoon butter
1/8 teaspoon salt
1 pinch ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, in a small saucepan over medium heat, melt 1 teaspoon butter. Add garlic and cook for 30 to 60 seconds or until garlic begins to turn golden.

In a small bowl, combine parsley, basil, marjoram, thyme, 1 tablespoon butter, salt and ground black pepper with cooked garlic; mix well. Toss with pasta and serve.

Penne with Spicy Vodka Tomato Cream Sauce

Ingredients

1 pound uncooked penne pasta
1/4 cup extra virgin olive oil
4 cloves garlic, minced
1/2 teaspoon crushed red pepper flakes
1 (28 ounce) can crushed tomatoes
3/4 teaspoon salt
2 tablespoons vodka
1/2 cup heavy whipping cream
1/4 cup chopped fresh parsley
2 (3.5 ounce) links sweet Italian sausage

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In large skillet, heat oil over moderate heat. Remove casing from sausage and add to skillet. Cook, breaking up the meat, until brown. Add garlic and red pepper and cook, stirring until garlic is golden brown.

Add tomatoes and salt; bring to boil. Reduce heat and simmer 15 minutes.

Add vodka and cream and bring to boil. Reduce heat to low and add pasta, toss for 1 minute. Stir in fresh parsley and serve!

BLT Pasta Salad

Ingredients

1 (16 ounce) package medium seashell pasta
1 pound sliced bacon
1 1/2 cups light Ranch-style salad dressing
1 small onion, chopped
2 tomatoes, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add the pasta, and cook until tender, about 8 minutes. Drain, and rinse under cold water to cool.

Meanwhile, cook the bacon in a large deep skillet over medium-high heat until browned and crisp. Remove from the pan and drain on paper towels.

In a large bowl, stir together the Ranch dressing, onion, and tomatoes. Mix in the cooled pasta. The pasta will absorb some of the dressing, so don't worry if it seems like too much. Refrigerate for several hours or overnight. Crumble bacon over the top just before serving.

Turkey Ragu with Fontina and Parmesan

Ingredients

1 (16 ounce) package elbow macaroni
1 tablespoon olive oil
1 sweet onion (such as Vidalia®), diced
3 cloves garlic, minced
1 pound lean ground turkey
1 (14.5 ounce) can canned diced tomatoes with their juice
1 (14.5 ounce) can canned crushed tomatoes
2 tablespoons dried parsley
1 teaspoon dried oregano
2 teaspoons dried basil
1 teaspoon salt
1/4 teaspoon pepper
1 cup grated fontina cheese
1/2 cup grated Parmesan cheese
3 tablespoons grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Heat olive oil in a large skillet over medium-high heat. Cook and stir onions until translucent and slightly brown, about 10 minutes. Reduce heat to low and stir in garlic. Cook for 1 minute, then add the ground turkey. Cook and stir until the turkey is no longer pink. Mix in the diced tomatoes, crushed tomatoes, parsley, oregano, basil, salt, and pepper. Simmer uncovered for 20 minutes. Combine pasta with the tomato sauce in the skillet. Toss pasta with the fontina cheese and 1/2 cup of Parmesan cheese until the cheese is melted. Serve pasta in a large bowl with 3 tablespoons of Parmesan cheese sprinkled on top.

Creame Fraiche Chicken

Ingredients

6 skinless, boneless chicken breast halves
1/4 cup white wine
salt and pepper to taste
1 (8 ounce) package pasta, your choice of shape
1 large white onion, chopped
1 tablespoon chopped garlic
2 (8 ounce) packages sliced fresh mushrooms
2 cups creme fraiche
1/2 cup grated Parmesan cheese for topping
3 tablespoons sour cream

Directions

In a large skillet, saute chicken breasts in oil over medium high heat. Once breasts are browned, add white wine and salt and pepper to taste. Let simmer for 15 to 20 minutes, or until chicken is cooked through and juices run clear.

Meanwhile, To Cook Pasta: Bring a large pot of salted water to a boil. Add pasta to boiling water, cook for 8 to 10 minutes or until al dente. Drain.

When chicken is cooked, remove from skillet and cube. Set aside. Saute onion and garlic in remaining juices. Once onions are translucent, add mushrooms and saute until soft. Add cubed chicken, creme fraiche and sour cream (to desired thickness). Stir all together and heat through. Put hot cooked pasta on plate, top with chicken and sauce and sprinkle with grated Parmesan cheese.

No Tomato Pasta Sauce

Ingredients

2 (15 ounce) cans sliced carrots,
drained
1 (15 ounce) can sliced beets,
drained
1 tablespoon olive oil
4 cloves garlic, minced
1 onion, chopped
1 bay leaf
2 tablespoons Italian seasoning
1/4 cup red wine vinegar

Directions

Place carrots and beets, one can at a time, into a blender and blend until smooth. Heat olive oil in a skillet over medium heat. Cook and stir garlic and onions until onions are translucent. Stir in pureed carrots and beets then add the bay leaf, Italian seasoning, and red wine vinegar. Cover and cook until the sauce begins to boil. Remove lid and reduce heat to low. Simmer for up to 4 hours, or at least 30 minutes.

Patty's Pasta Salad

Ingredients

1 1/2 pounds seashell pasta
1 (6 ounce) can pitted black olives, chopped
2 large tomatoes, chopped
4 ounces sliced pepperoni sausage, each slice cut in half
1/2 cup chopped green olives
3 bunches green onions, chopped
2 cups chopped ham
2 cups shredded mozzarella cheese
1 (16 ounce) bottle zesty Italian dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, black olives, tomatoes, pepperoni, green olives, green onions and ham or turkey. Before serving, add shredded mozzarella and dressing. Toss well and serve.

Vermicelli Salad

Ingredients

8 ounces vermicelli pasta
1 tomato, chopped
1/2 cup chopped green bell pepper
1 (6 ounce) can sliced black olives
1/2 cup chopped red onion
2 tablespoons salad seasoning mix
1/2 cup zesty Italian dressing

Directions

In a large pot of salted boiling water, cook pasta until al dente, rinse under cold water and drain.

In a large bowl, combine the pasta, tomato, bell pepper, olives and onion.

Whisk together the salad seasoning mix and zesty salad dressing. Pour over salad and toss gently. Refrigerate 4 hours or overnight to blend flavors.

Zesty Penne, Sausage and Peppers

Ingredients

3 cups penne pasta, uncooked
1 pound Italian sausage
1 green bell pepper, cut into thin strips
1 red bell pepper, cut into thin strips
1 (26 ounce) jar spaghetti sauce
1 teaspoon fennel seed
Dash crushed red pepper
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup KRAFT Shredded Parmesan Cheese

Directions

Cook pasta as directed on package.

Meanwhile, crumble sausage into large skillet; cook and stir on medium heat 8 min. or until done. Drain. Add bell peppers; cook and stir 5 min. or until crisp-tender. Stir in next 3 ingredients; cook 5 min. or until heated through. Add cream cheese; cook 2 min. or until melted, stirring frequently.

Drain pasta. Add to sausage mixture; mix lightly. Top with Parmesan.

Baked Penne and Smoked Sausage

Ingredients

1 (16 ounce) package Hillshire FarmB® Smoked Sausage
1 (10.75 ounce) can cream of mushroom soup
2 1/2 cups milk
8 ounces uncooked penne pasta
1 1/2 cups French-fried onions, divided
1 cup shredded Cheddar cheese, divided
1 cup frozen peas

Directions

Preheat oven to 375 degrees F. Cut sausage into 1/4-inch slices.

Heat a large skillet over medium-high heat for 3 minutes. Add sausage; cook and stir for 3 to 4 minutes or until lightly browned.

Combine soup and milk in a 13x9-inch baking dish. Stir in uncooked pasta, sausage, 1/2 cup French-fried onions, 1/2 cup cheese and peas. Cover baking dish tightly with foil.

Bake for 45 minutes. Remove foil and top with remaining 1 cup French-fried onions and 1/2 cup cheese. Bake for 3 minutes or until cheese is melted. Let stand 5 minutes before serving.

Chicken Caesar Pasta

Ingredients

1 pound dry penne pasta
1 tablespoon butter
6 skinless, boneless chicken breast halves - cut into 1 inch cubes
1/2 teaspoon ground black pepper
1/4 teaspoon salt
1 (8 ounce) bottle Caesar salad dressing
1/4 cup red wine vinegar
1/2 cup grated Parmesan cheese
1 head romaine lettuce - rinsed, dried and shredded
1 large tomato, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook for 8 to 10 minutes or until al dente; drain.

Melt butter in a large skillet over medium heat. Add chicken, pepper and salt. Cook 10 minutes or until chicken is cooked through. Remove skillet from heat.

In a bowl, mix together salad dressing, vinegar and cheese. Toss together pasta, chicken, lettuce, and dressing mixture. Place in large serving bowl, and sprinkle with tomato. Garnish with croutons and Parmesan curls, if desired.

Hearty Mince

Ingredients

2 tablespoons margarine
1 pound ground beef
1 onion, chopped
1 1/2 cups tomato juice
1 1/2 cups water
1/2 cup beef stock
1 teaspoon Worcestershire sauce
1 teaspoon celery salt
1/2 teaspoon ground black pepper
1 1/2 cups uncooked spiral pasta
1/2 cup sour cream
1 teaspoon sherry
3/4 cup chopped fresh parsley

Directions

Melt margarine in a large, heavy skillet over medium heat, and stir in the ground beef and onion. Cook until onion is tender and beef is evenly browned. Reduce heat to low.

In a medium bowl, mix tomato juice, water, beef stock, Worcestershire sauce, celery salt, and pepper. Pour into the beef mixture.

Stir pasta into the skillet. Cover, and simmer 25 minutes, stirring occasionally.

Remove the mixture from heat, and stir in sour cream and sherry. Sprinkle with parsley to serve.

Snapper with Linguine and Citrus Cream Sauce

Ingredients

2 tablespoons olive oil
4 shallots, thinly sliced
2 cloves garlic, minced
1/2 cup vodka
1/2 cup lemon juice
1 tablespoon lime juice
1/4 cup fish sauce
2 tablespoons chopped sun-dried tomatoes
1 teaspoon fennel seeds, crushed
1 teaspoon dried basil
1 teaspoon dried thyme
1 teaspoon Worcestershire sauce
1/2 teaspoon grated orange zest
3/4 cup whipping cream
1 (8 ounce) package linguine pasta
4 (6 ounce) red snapper fillets
salt and pepper to taste
1/4 cup all-purpose flour
2 tablespoons olive oil
1/4 teaspoon grated orange zest

Directions

Heat 2 tablespoons of olive oil in a saucepan over medium-high heat. Stir in the shallot and garlic, and cook for 30 seconds. Pour in the vodka, and simmer for 1 minute. Add the lemon juice, lime juice, fish sauce, sun-dried tomatoes, fennel seeds, basil, thyme, Worcestershire sauce, 1/2 teaspoon orange zest, and cream. Bring to a simmer, then reduce the heat to medium-low, and continue to simmer until the sauce has reduced by half, 10 to 15 minutes.

Bring a large pot of lightly salted water to a boil. Add the linguine, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, season the snapper fillets with salt and pepper, then dredge in the flour. Shake off the excess, and set aside. Heat the remaining 2 tablespoons of olive oil in a large skillet over medium-high heat. Cook the snapper fillets on both sides in the hot oil until nicely browned, and no longer transparent in the center, about 4 minutes per side.

To serve, toss the drained linguine with half of the sauce, and divide onto 4 plates. Place a snapper fillet onto each plate, and ladle on the remaining sauce. Sprinkle with 1/4 teaspoon orange zest to garnish.

Chili with Ziti

Ingredients

1 1/2 pounds lean ground beef
1 onion, finely chopped
1 clove garlic, minced
1 (8 ounce) can tomato sauce
2 tablespoons chili powder
1/2 teaspoon dried oregano,
crushed
1/2 teaspoon ground cinnamon
1 (15 ounce) can kidney beans,
drained
1/2 cup water
salt and pepper to taste
16 ounces dry ziti pasta
1 cup shredded Cheddar cheese

Directions

In a medium pot over medium heat, brown the ground beef, onion and garlic until the meat is no longer pink; drain fat.

Pour in tomato sauce, chili powder, oregano and cinnamon; mix thoroughly. Pour in kidney beans and water; stir well. Salt and pepper to taste. Simmer on low for 30 minutes.

Bring a medium pot of lightly salted water to a boil. Pour in the ziti pasta and cook for 8 to 10 minutes or until al dente; drain.

Serve the chili over the ziti and top with cheddar cheese.

Lemon Mint Pasta Salad

Ingredients

1 (12 ounce) package farfalle (bow tie) pasta
2 (6 ounce) containers lemon yogurt
1/3 cup mayonnaise
3 tablespoons chopped fresh mint
1 bunch green onions, chopped
3 cups seedless red grapes
1 1/2 teaspoons salt
1 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 minutes or until al dente; drain but no need to cool. Transfer to a large bowl. Add the lemon yogurt, mayonnaise, mint, green onion, grapes, salt and pepper. Stir to coat the pasta evenly and distribute the grapes. This can be served warm or cold, but I prefer it cold during the summer because it makes such a refreshing treat.

Bean and Pasta Soup

Ingredients

8 ounces pork sausage
1 teaspoon onion powder
2 cloves garlic, minced
1 onion, finely diced
1 (10.75 ounce) can condensed minestrone soup
2 1/2 cups water
1 (14.5 ounce) can great Northern beans, undrained
1 (15 ounce) can kidney beans
1/2 teaspoon dried thyme
1/2 teaspoon dried basil
1/4 teaspoon ground black pepper
1 cup uncooked spinach pasta

Directions

In 4 quart stock pot, cook sausage until lightly browned. Add onion powder, garlic, and onion, and cook until tender.

Stir in minestrone soup, water, great northern beans (undrained), kidney beans (undrained), thyme, basil and pepper.

Bring to a boil and then reduce to low, cover, and simmer for 15 minutes.

Stir in pasta and cook another 15 minutes and then serve.

Ham and Cheese Pasta Bake

Ingredients

1 (16 ounce) package rotini pasta
1 (26 ounce) jar onion and garlic spaghetti sauce
1 pound thickly sliced honey baked ham, cut into 1/2 inch cubes
1 teaspoon minced garlic
1 teaspoon black pepper
1/2 teaspoon onion powder
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a large bowl, combine dry pasta, spaghetti sauce, ham, garlic, onion powder and pepper. Fill sauce jar with water, and pour over mixture. Mix well, and spoon into 9x13 inch casserole dish. Cover tightly with foil.

Bake in preheated oven for 35 minutes. Carefully remove foil, then sprinkle with mozzarella and Parmesan cheese. Bake for 5 minutes, or until cheese is melted.

Cheezy Macaroni and Little Smokies

Ingredients

1 (16 ounce) package elbow macaroni
1 (10.75 ounce) can condensed Cheddar cheese soup
1 cup milk
2 tablespoons dried minced onion flakes
1 (16 ounce) package little smokie sausages
8 ounces processed cheese, cubed
1 cup frozen diced carrots

Directions

Fill a large pot with lightly salted water, bring to a boil, and stir in the macaroni. Return to a boil and cook the pasta uncovered, stirring occasionally, until cooked through but still firm to the bite, about 8 minutes. Drain well.

Whisk together the soup, milk, and onion flakes in a large saucepan over medium-low heat. Bring to a simmer, and stir in the sausage links, cheese, and carrots. Bring the mixture back to a boil, stirring frequently, until the cheese has melted and the mixture is bubbling.

Stir in the hot cooked macaroni, and serve.

Pasta with Bacon and Peas

Ingredients

1 (16 ounce) package spaghetti
1 tablespoon olive oil
1/4 pound turkey bacon, cut into small pieces
1/2 large onion, chopped
1 clove garlic, minced
2 (15 ounce) cans tomato sauce
1 1/2 teaspoons chopped fresh parsley
1/4 teaspoon dried basil
1 teaspoon garlic powder
1/2 teaspoon pepper
1 (15 ounce) can peas, drained
1/4 cup grated Romano cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large pot over medium heat. Saute bacon, onion and garlic until lightly browned. Stir in tomato sauce. Season with parsley, basil, garlic powder and pepper. Bring to a boil, reduce heat, and simmer 20 to 30 minutes, stirring occasionally. Stir in peas. Toss with pasta until evenly coated. Sprinkle top with Romano.

Penne Salami Bake

Ingredients

2 cups uncooked penne or medium tube pasta
1 small onion, diced
1 garlic clove, minced
3 tablespoons olive oil
2 cups canned diced tomatoes, drained
1 tablespoon tomato paste
1 medium green pepper, chopped
1 medium sweet red pepper, chopped
1/3 pound salami, cubed
10 pitted ripe olives, halved
Salt and pepper
1 cup shredded mozzarella cheese
1 cup shredded Cheddar cheese

Directions

Cook pasta according to package directions. Drain and set aside. In a large skillet, saute onion and garlic in oil until tender; stir in the tomatoes, tomato paste, green and sweet red peppers, salami, olives, salt and pepper. Simmer, uncovered, for 5 minutes. Remove from the heat; stir in pasta. Combine cheeses. Spoon half of pasta mixture into a greased 2-qt. baking dish. Sprinkle with 1-1/3 cups cheese. Top with remaining pasta and cheese. Bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted.

Penne with Eggplant

Ingredients

1 (8 ounce) package penne pasta
2 tablespoons olive oil
1 eggplant, halved lengthwise and cut into small pieces
3 cloves garlic, chopped
2 tablespoons olive oil, or more if needed
salt and pepper to taste
1/4 cup sun-dried tomato spread
1 cup tomato sauce, or more if needed
4 leaves chopped fresh basil

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the penne, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 11 minutes. Drain well in a colander set in the sink, reserving 1 cup pasta water.

Heat 2 tablespoons olive oil in a large skillet over medium heat. Stir in eggplant and garlic, and drizzle with remaining olive oil to coat; cook and stir until the eggplant is tender and lightly browned, 5 to 7 minutes. Season with salt and pepper. Stir in the sun-dried tomato spread and tomato sauce; cook and stir until heated, through about 5 minutes more. Add penne and toss. Stir in pasta water if the sauce is too thick. Sprinkle with basil before serving.

Kristi's Tetrazzini

Ingredients

4 skinless, boneless chicken breast halves
1 (12 ounce) package wide egg noodles
2 (10.75 ounce) cans condensed cream of chicken soup
2 fresh broccoli, minced
3 stalks celery, chopped
1 cup fresh sliced mushrooms
1 onion, chopped
salt to taste
ground black pepper to taste
1 pinch seasoned salt
1/4 cup shredded Cheddar cheese
1/4 cup mozzarella cheese, shredded
1 pinch paprika

Directions

Preheat oven to 325 degrees F (165 degrees C). Coat a 13x9 inch baking dish with cooking spray.

In a 3 quart saucepan, boil chicken for about 30 minutes. Drain, and cut into bite sized pieces.

Meanwhile, cook pasta according to directions. Drain.

In a large bowl, mix together cream of chicken soup, broccoli, celery, sliced mushrooms, seasoned salt, salt, pepper, and onion. Stir in pasta and chicken pieces. Spread mixture into the prepared baking dish. Sprinkle with shredded cheese and paprika.

Bake for 45 minutes.

Cheesy Shell Lasagna

Ingredients

1 1/2 pounds lean ground beef
2 medium onions, chopped
1 garlic clove, minced
1 (14.5 ounce) can diced tomatoes
1 (14 ounce) jar meatless spaghetti sauce
1 (4 ounce) can mushroom stems and pieces, undrained
8 ounces uncooked small pasta shells
2 cups reduced-fat sour cream
11 slices reduced-fat provolone cheese
1 cup shredded part-skim mozzarella cheese

Directions

In a nonstick skillet, cook the beef, onions and garlic over medium heat until meat is no longer pink; drain. Stir in the tomatoes, spaghetti sauce and mushrooms. Bring to a boil. Reduce heat; simmer, uncovered, for 20 minutes. Meanwhile, cook pasta according to package directions; drain.

Place half of the pasta in an ungreased 13-in. x 9-in. x 2-in. baking dish. Top with half of the meat sauce, sour cream and provolone cheese. Repeat layers. Sprinkle with mozzarella cheese.

Cover and bake at 350 degrees F for 35-40 minutes longer or until the cheese begins to brown. Let stand for 10 minutes before cutting.

Rigatoni With Eggplant, Peppers, and Tomatoes

Ingredients

2 tablespoons olive oil
2 eggplants, diced with skin
1 red bell pepper, sliced
2 cloves garlic, minced
salt and black pepper to taste

1 tablespoon olive oil
6 tomatoes - peeled, seeded, and chopped
1 sprig fresh thyme, chopped

1 pound rigatoni pasta
12 basil leaves, chopped
12 black olives, sliced

Directions

Heat 2 tablespoons of olive oil in a large skillet over medium-high heat. Cook the diced eggplant in the hot oil, stirring frequently, until lightly browned, about 10 minutes. Stir in the red pepper and garlic; season with salt and pepper. Reduce heat to medium-low, cover, and cook until the vegetables are tender, about 20 minutes.

Meanwhile, heat 1 tablespoon of olive oil in a saucepan over medium-high heat. Stir in the chopped tomatoes, and bring to a simmer; season with fresh thyme, salt, and pepper. Reduce heat to medium-low and simmer until the tomatoes have reduced slightly, about 15 minutes.

bring a large pot of lightly-salted water to a boil; stir in the rigatoni and cook uncovered, stirring occasionally, until tender but still firm to the bite, about 13 minutes. Drain and return to the pot.

Stir the eggplant mixture into the pasta along with the basil and olives. Spoon the tomato sauce overtop to serve.

Bee's Mac and Cheese Bake

Ingredients

1 (16 ounce) package uncooked pasta shells
1 (10.75 ounce) can condensed cream of mushroom soup
1 (16 ounce) package shredded Cheddar cheese
1 (2.5 ounce) jar chopped pimentos, drained
4 ounces soda crackers, crushed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Bring a large pot of lightly salted water to a boil. Stir in shell pasta and cook 12 minutes, or until tender but still firm. Drain, and transfer to a large bowl.

Mix cream of mushroom soup, Cheddar cheese, and pimentos with the pasta. Pour into the prepared casserole dish. Top with crushed crackers.

Cover dish, and bake 30 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, until cheese is bubbly and crackers are lightly browned.

Friendship Soup Mix in a Jar

Ingredients

1/2 cup dry split peas
1/3 cup beef bouillon granules
1/4 cup pearl barley
1/2 cup dry lentils
1/4 cup dried onion flakes
2 teaspoons dried Italian seasoning
1/2 cup uncooked long-grain white rice
2 bay leaves
1/2 cup uncooked alphabet pasta

Directions

In a 1 1/2 pint jar, layer the split peas, bouillon, barley, lentils, onion flakes, Italian seasoning, rice, and bay leaves. Wrap the pasta in plastic wrap, and place in the jar. Seal tightly.

Attach a label to the jar with the following instructions: Friendship Soup ADDITIONAL INGREDIENTS: 1 pound ground beef, black pepper to taste, garlic powder to taste, 1 (28 ounce) can diced tomatoes - undrained, 1 (6 ounce) can tomato paste, and 3 quarts water. TO PREPARE SOUP: Remove pasta from top of jar, and set aside. In a large pot over medium heat, brown beef with pepper and garlic; drain excess fat. Add diced tomatoes, tomato paste, water, and soup mix. Bring to a boil, then reduce heat to low. Cover, and simmer for 45 minutes. Stir in the pasta, cover, and simmer 15 to 20 minutes, or until the pasta, peas, lentils and barley are tender.

Spaghetti Al Amatriciana

Ingredients

1/4 pound thinly sliced pancetta
bacon, chopped
1 onion, chopped
1 teaspoon crushed red pepper
flakes
1 (14.5 ounce) can crushed
tomatoes
1/4 cup white wine
1/2 pound uncooked spaghetti
salt and pepper to taste

Directions

In a large skillet over medium heat, cook bacon, onion and red pepper flakes until onion is tender but not browned.

Stir in the tomatoes and wine; simmer for about 20 minutes. Meanwhile, bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Add pasta to the sauce and toss well; simmer for 2 to 3 minutes more (this will infuse the pasta with the sauce). Add salt and black ground pepper to taste; serve.

Manicotti with Cheese

Ingredients

1 (8 ounce) package manicotti pasta
2 cups whole milk ricotta cheese
2 cups shredded mozzarella cheese
1/4 cup grated Parmesan cheese
2 tablespoons chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon ground black pepper
3 1/2 (32 ounce) jars spaghetti sauce

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and cool on waxed paper or aluminum foil to prevent the noodles from sticking together.

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, combine ricotta cheese, mozzarella cheese, Parmesan cheese, parsley, salt and pepper; fill manicotti with cheese mixture.

In a 9x13 inch baking dish, spread a thin layer of spaghetti sauce on the bottom and arrange manicotti in a single layer; cover with remaining sauce. Cover dish with aluminum foil and bake in preheated oven for 40 minutes. Remove foil and bake for 15 minutes longer; serve.

Primavera Pizza

Ingredients

1 (12 inch) prebaked pizza crust
3/4 cup Ragu® Old World Style®
Margherita Smooth Pasta Sauce
2 cups assorted sliced fresh
vegetables (bell peppers, zucchini
and/or blanched broccoli)
1 cup shredded mozzarella
cheese

Directions

Preheat oven to 450 degrees F. Arrange pizza crust on flat cookie sheet. Evenly spread Pasta Sauce over crust. Sprinkle vegetables over sauce, then top with cheese.

Bake 8 minutes or until cheese is melted.

Pesto Shrimp Pasta

Ingredients

8 ounces uncooked spaghetti
1 cup loosely packed fresh basil leaves
1/4 cup lemon juice
2 garlic cloves, peeled
3 tablespoons olive oil, divided
1/2 teaspoon salt
1 pound fresh asparagus, trimmed and cut into 2 inch pieces
3/4 pound uncooked medium shrimp, peeled and deveined
1/8 teaspoon crushed red pepper flakes

Directions

Cook spaghetti according to package directions. Meanwhile, in a blender or food processor, combine the basil, lemon juice, garlic, 1 tablespoon oil and salt; cover and process until smooth.

In a large skillet, saute the asparagus in remaining oil until crisp-tender. Add the shrimp and pepper flakes. Cook and stir until shrimp turn pink. Drain the spaghetti; place in a large bowl. Add basil mixture; toss to coat. Add shrimp mixture and mix well.

Greek Pasta Salad I

Ingredients

1/2 cup olive oil
1/2 cup red wine vinegar
1 1/2 teaspoons garlic powder
1 1/2 teaspoons dried basil
1 1/2 teaspoons dried oregano
3/4 teaspoon ground black pepper
3/4 teaspoon white sugar
2 1/2 cups cooked elbow macaroni
3 cups fresh sliced mushrooms
15 cherry tomatoes, halved
1 cup sliced red bell peppers
3/4 cup crumbled feta cheese
1/2 cup chopped green onions
1 (4 ounce) can whole black olives
3/4 cup sliced pepperoni sausage, cut into strips

Directions

In a large bowl, whisk together olive oil, vinegar, garlic powder, basil, oregano, black pepper, and sugar. Add cooked pasta, mushrooms, tomatoes, red peppers, feta cheese, green onions, olives, and pepperoni. Toss until evenly coated. Cover, and chill 2 hours or overnight.

Ham Asparagus Gratin

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Asparagus Soup
1/2 cup milk
1/4 teaspoon onion powder
1/4 teaspoon ground black pepper
1 1/2 cups cooked cut asparagus
1 1/2 cups cubed cooked ham
3 cups cooked corkscrew-shaped pasta
1 cup shredded Cheddar cheese

Directions

Mix soup, milk, onion powder, black pepper, asparagus, ham, pasta and 1/2 cup cheese in 2-quart shallow baking dish.

Bake at 400 degrees F 25 minutes or until hot. Stir.

Sprinkle with remaining cheese. Bake 5 minutes or until cheese is melted.

Great Mac and Cheese

Ingredients

8 ounces macaroni
3 cups milk
1 teaspoon salt
1 1/2 tablespoons all-purpose flour
1 cup chopped onion
1/4 cup butter
1 1/2 cups shredded Cheddar cheese

Directions

Melt butter or margarine in a saucepan pan over medium heat. Add onions, and saute. Stir in flour and salt.

Add milk and macaroni to saucepan, and bring to a boil. Reduce heat, and cover. Simmer for 15 minutes or until pasta is tender, stirring occasionally

Add cheese, and stir until cheese melts. Serve.

Taco Casserole

Ingredients

1 pound lean ground beef
8 ounces macaroni
1/2 cup chopped onion
1 (10.75 ounce) can condensed tomato soup
1 (14.5 ounce) can diced tomatoes
1 (1.25 ounce) package taco seasoning mix
2 ounces shredded Cheddar cheese
2 ounces shredded Monterey Jack cheese
1 cup crushed tortilla chips
1/2 cup sour cream (optional)
1/4 cup chopped green onions

Directions

Preheat oven to 350 degrees F (175 degrees C).

Cook pasta in a large pot of boiling water until al dente. Drain.

In a large skillet, cook and stir ground beef and chopped onion over medium heat until brown. Mix in tomato soup, diced tomatoes, and taco seasoning mix. Stir in pasta.

Spoon beef mixture into a 9x13 inch baking dish. Sprinkle crumbled taco chips and grated cheese on top.

Bake for 30 to 35 minutes, until the cheese is melted. Serve with chopped green onions and sour cream, if desired.

Vegetarian Four Cheese Lasagna

Ingredients

2 cups peeled and diced pumpkin
1 eggplant, sliced into 1/2 inch rounds
5 tomatoes
1 pint ricotta cheese
9 ounces crumbled feta cheese
2/3 cup pesto
2 eggs, beaten
salt and pepper to taste
1 (15 ounce) can tomato sauce
fresh pasta sheets
1 1/3 cups shredded mozzarella cheese
1 cup grated Parmesan cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Place pumpkin on a baking sheet and roast in oven until browned and tender, about 30 minutes. Meanwhile, grill eggplant on a charcoal grill or fry in a skillet, turning once, until charred and tender, 10 to 15 minutes. Halve tomatoes and place on baking sheet in oven for last 15 minutes of pumpkin time; cook until tender and wrinkly.

In a medium bowl, stir together ricotta, feta, pesto, eggs, salt and pepper until well mixed. Fold roasted pumpkin into ricotta mixture.

Spoon half of the tomato sauce into a 9x13 baking dish. Lay two pasta sheets over the sauce. Arrange a single layer of eggplant slices over pasta and top with half the ricotta mixture. Cover with two more pasta sheets. Arrange the roasted tomatoes evenly over the sheets and spoon the remaining half the ricotta mixture over the tomatoes. Sprinkle with half the mozzarella. Top with remaining two sheets of pasta. Pour remaining tomato sauce over all and sprinkle with remaining mozzarella and Parmesan.

Bake in preheated oven 30 to 40 minutes, until golden and bubbly.

Quick Pasta Sauce

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
1 teaspoon dried basil
1 (28 ounce) can crushed tomatoes
salt and pepper to taste

Directions

In a large skillet over medium heat, saute garlic in oil until tender, 2 minutes. Stir in basil and crushed tomatoes. Season with salt and pepper and cook 15 to 20 minutes, until slightly thickened. Serve immediately.

Fettuccini Alfredo I

Ingredients

8 ounces dry fettuccine pasta
4 1/2 tablespoons butter
2 1/2 tablespoons all-purpose
flour
2 cups milk
1 teaspoon minced garlic
5 drops hot pepper sauce
1/2 cup grated Parmesan cheese

Directions

Cook pasta in a large pot of boiling salted water.

Meanwhile, melt butter or margarine in a saucepan. Stir in flour. Whisk in milk, garlic, and hot sauce; stir until thickened. Stir in cheese.

Drain pasta. Serve sauce over noodles.

Fresh Semolina and Egg Pasta

Ingredients

2 cups all-purpose flour
2 cups semolina flour
1 pinch salt
6 large eggs
2 tablespoons olive oil

Directions

Thoroughly sift together all-purpose flour, semolina flour, and pinch of salt. On a clean surface, make a mountain out of flour mixture then make a deep well in center. Break the eggs into the well and add olive oil. Whisk eggs very gently with a fork, gradually incorporating flour from the sides of the well. When mixture becomes too thick to mix with a fork, begin kneading with your hands.

Knead dough for 8 to 12 minutes, until it is smooth and supple. Dust dough and work surface with semolina as needed to keep dough from becoming sticky. Wrap dough tightly in plastic and allow it to rest at room temperature for 30 minutes.

Roll out dough with a pasta machine or a rolling pin to desired thickness. Cut into your favorite style of noodle or stuff with your favorite filling to make ravioli. Bring water to a boil in a large pot, then add 4 teaspoons salt. Cook pasta until tender but not mushy, 1 to 8 minutes depending on thickness. Drain immediately and toss with your favorite sauce.

Pasta and Peas

Ingredients

1 (16 ounce) package gemelli pasta
1/4 cup olive oil
3 green onions, chopped
1 pinch seasoned salt to taste (optional)
1 (15 ounce) can sweet peas, with liquid
1 bunch fresh basil, chopped

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat the olive oil in a saucepan over medium heat. Stir in the green onions, and season with seasoned salt. Cook until green onions are golden brown. Mix in the peas with liquid and basil, and continue cooking until heated through. Toss with cooked pasta to serve.

Penne with Chicken and Pesto

Ingredients

1 (16 ounce) package penne pasta
2 tablespoons butter
2 tablespoons olive oil
4 skinless, boneless chicken breast halves - cut into thin strips
2 cloves garlic, minced
salt and pepper to taste
1 1/4 cups heavy cream
1/4 cup pesto
3 tablespoons grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat butter and olive oil in a large skillet over medium heat. Saute chicken and garlic until chicken is almost cooked. Reduce heat and stir in salt, pepper, cream, pesto and Parmesan cheese. Cook until chicken is no longer pink inside. Stir in cooked pasta.

Ziti and Eggplant

Ingredients

2 tablespoons olive oil
1 eggplant, peeled and cut into 1/2-inch cubes
1 (28 ounce) can crushed tomatoes
2 tablespoons minced fresh basil
ground black pepper to taste
1 1/4 teaspoons white sugar (optional)
1 (7 ounce) jar roasted red pepper, drained and cut into strips
1 (16 ounce) package dry ziti pasta

3 pita bread rounds
2 tablespoons butter
1/4 cup grated Parmesan cheese or to taste
sweet paprika to taste
salt and pepper to taste

Directions

Heat the olive oil in a skillet over medium heat, and cook the eggplant about 10 minutes. Stir in the tomatoes, basil, pepper, and sugar. Simmer, stirring occasionally, 45 minutes. Mix the roasted red peppers into the skillet with the eggplant mixture. Continue cooking until eggplant is the consistency of the rest of the sauce.

Bring a large pot of lightly salted water to a boil. Place ziti pasta in the pot, cook 9 to 11 minutes, until al dente, and drain. Serve the eggplant and tomato sauce over the cooked ziti.

Preheat oven to 375 degrees F (190 degrees C). Open pitas and evenly spread insides with butter. Sprinkle with Parmesan cheese and season with paprika, salt and pepper. I like to make a light sprinkling of paprika across each piece. Heat pitas in the preheated oven until golden brown, about 6 minutes. Use to scoop up eggplant sauce, or eat separately.

Sliced Steak Pizzaiola

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds beef flank steak
2 medium onions, sliced
2 cloves garlic, minced
1 teaspoon Italian seasoning,
crushed
2 cups PregoB® Traditional Italian
Sauce

Directions

Heat oil in skillet. Add steak and cook about 8 minutes or until browned. Remove steak.

Add onions, garlic and Italian seasoning and cook until tender. Return steak to pan. Add pasta sauce. Cook over low heat until desired doneness (3 minutes for medium-rare).

Slice steak into thin diagonal slices. Serve with sauce.

Pasta Sausage Supper

Ingredients

1 (16 ounce) package penne or medium tube pasta
1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices
1 medium green pepper, julienned
1 medium sweet red pepper, julienned
1 medium onion, halved and sliced
1 tablespoon vegetable oil
1 (26 ounce) jar meatless spaghetti sauce, warmed

Directions

Cook pasta according to package directions. Meanwhile, in large skillet, saute the sausage, peppers and onion in oil until vegetables are crisp-tender. Drain pasta; divide among six serving plates. Top with spaghetti sauce. Using a slotted spoon, top with sausage mixture.

Lima Bean Pasta

Ingredients

8 ounces uncooked rotini pasta
1/4 cup extra virgin olive oil
1 (15 ounce) can lima beans,
drained and rinsed
2 cloves garlic, crushed
1 teaspoon dried tarragon
1/8 teaspoon salt
1/2 cup grated Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Place rotini pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.

Heat the olive oil in a skillet over medium-high heat. Place lima beans in skillet. Season with garlic, tarragon, and salt. Cook and stir until heated through. Toss with cooked rotini and top with Parmesan cheese to serve.

Linguine With Clam Sauce

Ingredients

2 (6.5 ounce) cans minced clams,
with juice
1/4 cup butter
1/2 cup vegetable oil
1/2 teaspoon minced garlic
1 tablespoon dried parsley
ground black pepper to taste
1/4 tablespoon dried basil
1 (16 ounce) package linguini
pasta

Directions

Cook pasta according to package directions.

Meanwhile prepare the sauce. Combine clams with juice, butter or margarine, vegetable oil, minced garlic, parsley, basil, and pepper in a large saucepan. Place over medium heat until boiling. Serve warm over pasta.

Tuna Cheese Mac

Ingredients

1 cup uncooked egg noodles
2 1/2 cups sharp Cheddar cheese,
shredded
1/4 cup milk
1/4 cup butter
1/3 cup cottage cheese
2 tablespoons sour cream
1 (12 ounce) can tuna, drained
1 1/2 cups green peas

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a saucepan over medium heat, combine cheddar cheese, milk, butter, cottage cheese, and sour cream; stir until melted.

Pour cooked noodles into the cheese mixture and stir until well mixed. Stir in canned tuna and green peas; heat thoroughly.

Eggplant-Ziti Parmesan

Ingredients

1 medium eggplant, peeled and thinly sliced
1 (16 ounce) package dry ziti pasta
1 (15 ounce) container ricotta cheese
2 eggs, beaten
1 pound mozzarella cheese, shredded
1/2 cup grated Pecorino Romano cheese
1 (26 ounce) jar spaghetti sauce, or your favorite recipe
1 pinch salt and pepper to taste

Directions

Place the eggplant slices in a bowl, and sprinkle with salt. Let drain over a bowl in the refrigerator for at least an hour. I like to do this overnight.

Preheat the oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add ziti pasta, and cook for about 6 minutes, or until almost tender. It will cook the rest of the way in the oven. Drain. Mix together the ricotta cheese and eggs in a small bowl. Stir in half of the mozzarella cheese and Pecorino Romano cheese.

Spread a thin layer of sauce in the bottom of a 9x13 inch baking dish. Arrange layers of eggplant, cheese, ziti pasta, and more sauce all the way to the top of the pan. Top with remaining mozzarella cheese.

Bake for 45 minutes in the preheated oven, until heated through and cheese is lightly browned.

Chipotle Mac and Cheese

Ingredients

1 (16 ounce) package elbow macaroni
3 cups whole milk
1/2 cup butter
1/2 cup minced onion
4 cloves garlic, minced
3 chipotle chiles in adobo sauce, finely chopped
6 tablespoons all-purpose flour
1 teaspoon paprika
salt and pepper to taste
2 cups shredded extra-sharp Cheddar cheese
1 cup shredded Monterey Jack cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the macaroni, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 8 minutes. Drain well in a colander set in the sink.

Preheat oven to 350 degrees F (175 degrees C).

Spray a 9x13 inch baking dish with cooking spray, and place the macaroni into the bottom of the dish. Heat milk in a saucepan until hot but not boiling.

Melt butter in a saucepan, and cook and stir the onion, garlic, and chipotle chiles until the onions are translucent, about 5 minutes. Whisk in flour, 1 tablespoon at a time, and let cook for about 3 minutes, whisking constantly to avoid burning. Whisk in the hot milk, 1/2 cup at a time, and stir in paprika, salt, and pepper. Bring the mixture to a simmer (do not boil), whisking constantly until thickened, about 2 minutes. Whisk in the cheeses, about 1/2 cup at a time, and stir until the cheeses have melted and the sauce is thick and smooth.

Pour the sauce over the macaroni in the baking dish, and stir gently to combine. Cover the dish with foil.

Bake covered until the dish is bubbling and the macaroni has absorbed some of the sauce, about 40 minutes. Uncover, and bake until golden brown on the edges, 10 to 15 more minutes.

Kale Puttanesca

Ingredients

1/2 (16 ounce) package whole-wheat angel hair pasta
2 tablespoons olive oil
1/2 large onion, sliced
2 cloves garlic, minced
1 teaspoon red pepper flakes
1 tablespoon drained capers
1 (2 ounce) can anchovy fillets, drained and quartered
1 cup canned diced tomatoes, undrained
2 cups coarsely chopped kale
1 (4 ounce) can sliced black olives, drained
1/2 cup grated Parmesan cheese, or to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Meanwhile, heat olive oil in a large skillet over medium-high heat. Add onions, garlic, and red pepper flakes. Cook and stir until the onion has softened and begun to turn golden brown, about 5 minutes. Stir in capers, anchovy fillets, and diced tomatoes, and bring to a simmer. Stir in kale, and simmer over medium-low heat until wilted and tender, about 10 minutes.

Once the pasta has cooked and been drained, stir into the puttanesca along with the black olives. Toss and sprinkle with grated Parmesan cheese before serving.

Calamari with Tomato Sauce

Ingredients

3 tablespoons olive oil
3 cloves garlic, sliced
1 (28 ounce) can tomato puree
28 fluid ounces water
1/2 cup red wine
1 teaspoon salt
1 teaspoon white sugar
crushed red pepper to taste
1 (16 ounce) package uncooked
linguine pasta
3 pounds squid, cleaned and
sliced into rings

Directions

Heat olive oil in a large saucepan over medium heat. Stir in the garlic and cook until lightly brown. Stir in tomato puree, water, red wine, salt, sugar and crushed red pepper. Bring to a boil. Reduce heat and simmer 30 minutes, stirring occasionally

Bring a large pot of lightly salted water to a boil. Add linguine and cook for 8 to 10 minutes or until al dente; drain.

Stir calamari into the tomato puree mixture. Continue to simmer approximately 15 minutes, until squid is opaque. Check frequently to avoid overcooking squid. Serve squid and sauce over cooked linguine.

Souper Skillet Pasta

Ingredients

1 pound lean ground beef
1 (1 ounce) package dry onion soup mix
1 teaspoon dried oregano
1 (28 ounce) can whole peeled tomatoes, undrained and chopped
2 cups water
2 cups macaroni
1/3 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese

Directions

In a skillet over medium heat, brown the ground beef until no pink shows; drain.

Stir in onion soup mix, oregano, tomatoes and water. Bring to boil; stir in macaroni. Simmer covered, stirring occasionally for 20 minutes or until macaroni is tender. Sprinkle in Parmesan cheese and top with Mozzarella cheese.

Chicken Spaghetti III

Ingredients

1 (16 ounce) package spaghetti
1 (10.75 ounce) can condensed
cream of mushroom soup
3/4 pound processed cheese
1 (10 ounce) can diced tomatoes
with green chile peppers
1 cup chopped green onion
4 skinless, boneless chicken
breast halves - boiled, cut into bite
size pieces

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat soup in a large saucepan over low heat. Add cheese and melt, stirring. When cheese is almost melted, stir in tomatoes with green chile peppers and green onion. Simmer over low heat for 2 to 3 minutes, stirring.

Add spaghetti and mix well, then stir in chicken. Heat through and serve.

Rita's Spinach Casserole

Ingredients

1 pound ground beef
1 (15 ounce) can tomato sauce
1 cup sour cream
1 teaspoon dried thyme
3 1/2 cups farfalle (bow tie) pasta,
uncooked
1 (10 ounce) package frozen
chopped spinach, thawed and
drained
1 cup shredded mozzarella
cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a pan of lightly salted water to a boil. Add the pasta, and cook until tender, about 8 minutes.

Crumble ground beef into a skillet over medium-high heat. Cook, stirring constantly until evenly browned. Drain excess grease, and stir in the tomato sauce, sour cream and thyme.

Place the cooked pasta into the bottom of a 2 quart casserole dish. Pour the ground beef mixture over the pasta. Cover with a layer of spinach. Top with shredded cheese.

Bake for 30 minutes in the preheated oven, until heated through and lightly browned on the top.

Italian Chicken Skillet

Ingredients

1 tablespoon olive oil
4 skinless, boneless chicken breast halves, cubed
2 cloves garlic, chopped, or to taste
1/2 cup red cooking wine
1 (28 ounce) can Italian-style diced tomatoes
8 ounces small seashell pasta
5 ounces fresh spinach, chopped
1 cup shredded mozzarella cheese

Directions

Heat the olive oil in a large skillet with a lid over medium heat, and cook and stir the chicken and garlic until the chicken is no longer pink in the center, 5 to 8 minutes. Pour the wine and diced tomatoes with their juice into the skillet, and bring to a boil over high heat while scraping any browned bits of food off of the bottom of the pan with a wooden spoon.

Stir in the shell pasta, and return to a boil. Cook uncovered, stirring occasionally, until the shells have cooked through, but are still firm to the bite, about 10 minutes. Spread the spinach over the top of the pasta, cover, and simmer until the spinach leaves are cooked, about 5 minutes. Sprinkle the mozzarella cheese evenly over the skillet, and simmer until the cheese has melted and the pasta is bubbling, about 5 minutes.

Spinach-Pork Stuffed Shells

Ingredients

6 uncooked jumbo pasta shells
1/4 pound ground pork
4 cups water
3 cups torn fresh spinach
1 egg, lightly beaten
3 tablespoons shredded
Parmesan cheese, divided
2 tablespoons heavy whipping
cream
1 garlic clove, minced
1/4 teaspoon salt
1/8 teaspoon ground nutmeg
1/8 teaspoon pepper
1 cup meatless spaghetti sauce

Directions

Cook pasta shells according to package directions. Meanwhile, in a small skillet, cook pork over medium heat until no longer pink; drain and set aside. In a saucepan, bring water to a boil. Add spinach; boil for 1-2 minutes or until wilted. Drain and squeeze dry; chop the spinach.

In a bowl, combine the pork, spinach, egg, 1 tablespoon Parmesan cheese, cream, garlic, salt, nutmeg and pepper.

Drain shells; stuff with the pork mixture. Spread 1/4 cup spaghetti sauce in an ungreased 1-qt. baking dish. Place stuffed shells in dish; drizzle with remaining spaghetti sauce. Sprinkle with remaining Parmesan cheese. Cover and bake at 400 degrees F for 15 minutes. Uncover; bake 10-15 minutes longer or until heated through.

Pepperoni Penne

Ingredients

3/4 pound sliced pepperoni
sausage
2 tablespoons minced shallots
4 medium tomato - peeled,
seeded and chopped
1 clove garlic, minced
1/4 cup chopped fresh parsley
1 cup heavy whipping cream
1 (16 ounce) package penne pasta
2 tablespoons grated Parmesan
cheese

Directions

Cook the penne according to the package directions.

In a large skillet saute the pepperoni until crispy (about 5 to 8 minutes). Drain all but 1 tablespoon of the grease. Add the shallot and garlic. Cook until translucent. Stir in the tomatoes and simmer for about 3 minutes.

Stir in the cream and cook until reduced (about 8 minutes). Add the parsley and remove from the heat.

Add the drained pasta and toss, garnish with parmesan cheese.

Picnic Pasta Salad

Ingredients

3 cups tri-color spiral pasta,
cooked and drained
1 (10 ounce) package frozen corn,
thawed
2 cups cherry tomatoes, halved
2 small zucchini, sliced
1 cup small pitted ripe olives
DRESSING:
1/3 cup tarragon vinegar
1/2 cup olive or vegetable oil
2 teaspoons dill weed
1 teaspoon salt
1/2 teaspoon sugar
1/2 teaspoon ground mustard
1/4 teaspoon pepper
1/4 teaspoon garlic powder

Directions

In a large bowl, toss pasta, corn, tomatoes, zucchini and olives; set aside. In a jar with tight-fitting lid, combine all of the dressing ingredients; shake well. Pour over salad; toss lightly. Cover and refrigerate at least 2 hours or overnight.

Green Shell Salad

Ingredients

1 (12 ounce) package small shell pasta
1/2 cup fat-free plain yogurt
1/2 cup reduced-fat mayonnaise
1/2 cup minced fresh parsley
1/2 cup minced fresh basil
2 tablespoons olive or canola oil
3 green onions, sliced
2 teaspoons lemon juice
2 garlic cloves, peeled
1/2 teaspoon salt
1/8 teaspoon pepper
1/3 cup grated Parmesan cheese

Directions

Cook pasta according to package directions; drain and rinse in cold water. Place in a serving bowl; set aside. In a blender or food processor, combine the next 10 ingredients; cover and process until smooth. Pour over pasta and toss to coat. Sprinkle with Parmesan cheese. Serve immediately.

Easy Chicken and Broccoli Alfredo

Ingredients

8 ounces fettuccine or spaghetti, uncooked
2 cups fresh broccoli florets
1/4 cup KRAFT Zesty Italian Dressing
1 pound boneless skinless chicken breasts, cut into bite-sized pieces
1 2/3 cups milk
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup KRAFT Grated Parmesan Cheese
1/2 teaspoon dried basil leaves

Directions

Cook pasta as directed on package, adding broccoli to the boiling water for the last 2 min. of the pasta cooking time. Drain pasta mixture.

Meanwhile, heat dressing in large nonstick skillet on medium-high heat. Add chicken; cook 5 min. or until chicken is cooked through, stirring occasionally. Stir in milk, cream cheese, Parmesan cheese and basil. Bring to boil, stirring constantly. Cook 1 to 2 min. or until sauce is well blended and heated through.

Add chicken mixture to pasta mixture; mix lightly.

Hearty Pasta Dinner Salad

Ingredients

8 ounces rotini pasta, uncooked
1/4 cup olive oil
3 tablespoons white wine vinegar
1 teaspoon kosher salt
1 teaspoon ground black pepper
1 (12 ounce) package Hebrew
National® Jumbo Beef Franks
1 (14.5 ounce) can Hunt's®
Diced Tomatoes, drained
1 medium yellow bell pepper, cut
into bite-sized strips
1 cup frozen green peas

Directions

Prepare pasta according to package directions, omitting salt. Drain; set aside. Meanwhile, whisk olive oil, vinegar, salt, and black pepper together in large bowl to make dressing; set aside. Cut franks lengthwise in half; then slice into 1/4-inch-thick half moons.

Heat large skillet over high heat for 1 minute. Add franks; cook and stir 5 minutes or until lightly browned. Add tomatoes, bell pepper, and peas; cook an additional 5 minutes, stirring occasionally, or until peas are hot and peppers are crisp-tender.

Place pasta into bowl with prepared dressing. Add frank mixture; toss to coat all with dressing. Serve hot.

PHILADELPHIA Smarter Fettuccine Alfredo

Ingredients

300 grams fettuccine, uncooked
1 1/4 cups 25%-less-sodium
chicken broth
4 teaspoons flour
1/3 cup PHILADELPHIA Light
Cream Cheese Spread
3 tablespoons 100% Light
Parmesan Grated Cheese, divided
1/4 teaspoon ground nutmeg
1/8 teaspoon pepper
2 tablespoons chopped fresh
parsley

Directions

Cook pasta as directed on package.

Meanwhile, combine broth and flour in medium saucepan. Stir in cream cheese spread, 2 tablespoon of the Parmesan cheese, the nutmeg and pepper; cook 2 minutes, stirring constantly with wire whisk until mixture boils and thickens.

Drain pasta. Toss with sauce. Sprinkle with remaining 1 tablespoon Parmesan cheese and the parsley.

Summer Pasta D'lite

Ingredients

6 large black olives, chopped
3 tomatoes, chopped
1 (6 ounce) can tuna, drained
1/2 cucumber, chopped
1 small onion, chopped
2 cloves garlic, minced
2 tablespoons olive oil
salt and pepper to taste
4 ounces angel hair pasta

Directions

In medium bowl, combine olives, tomatoes, tuna, cucumber, onion, garlic, olive oil, salt and pepper. Stir well and chill in refrigerator for 2 hours.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and rinse with cold water until cool. Toss with tomato mixture, and serve.

Dill Veggie Tuna Salad

Ingredients

1/2 cup small pasta shells,
uncooked
1 (6 ounce) can water-packed
tuna, drained and flaked
1 large tomato, chopped
1 cucumber - peeled, seeded, and
chopped
1 small red bell pepper, chopped
1/2 cup chopped green onions
2 stalks celery, chopped
6 tablespoons ranch dressing
3 tablespoons chopped fresh dill

Directions

Fill a pot with lightly salted water and bring to a rolling boil. Once the water is boiling, stir in the shell pasta, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, about 13 minutes. Drain well in a colander set in the sink, and chill by rinsing with cold water.

Combine the cooled pasta, tuna, tomato, cucumber, red bell pepper, green onions, and celery in a salad bowl, and toss lightly to mix. Stir in the ranch dressing and dill, cover, and refrigerate until chilled, at least 1 hour.

Veggie Pasta Minus the Pasta

Ingredients

1 1/2 cups grape tomatoes, halved
1 large spaghetti squash, halved and seeded
1/3 cup water
salt and ground black pepper to taste
3 tablespoons olive oil, divided
2 cloves garlic, minced
1/2 teaspoon dried basil
1/2 teaspoon Italian seasoning
1 red onion, chopped
1 green bell pepper, chopped
1 baby eggplant, halved lengthwise and sliced crosswise
1 carrots, sliced thin
1/3 cup white wine

Directions

Preheat an oven to 350 degrees F (175 degrees C). Arrange the tomatoes on a baking sheet with the cut sides facing up.

Roast the tomatoes in the preheated oven until cooked through and slightly browned on the underside, about 15 minutes.

Place squash halves face down in glass baking dish with the water; cover with plastic wrap. Microwave on High for 8 minutes. Leave covered and set aside. Once the squash is cool enough to handle, scrape in strands into a large bowl with a fork; season with salt and pepper and toss with 1 tablespoon olive oil.

Heat the remaining 2 tablespoons olive oil in a large skillet over medium-low heat; cook and stir the garlic, basil, and Italian seasoning in the oil until the garlic is softened, about 10 minutes. Add the onion, green bell pepper, eggplant, and carrot to the garlic; increase heat to medium. Continue cooking and stirring until the vegetables are nearly tender, 10 to 15 minutes. Mix the tomatoes and white wine into the vegetable mixture; cook another 2 to 3 minutes. Transfer the vegetables to the bowl with the spaghetti squash; gently toss together.

Cold Spaghetti Salad

Ingredients

1 pound thin spaghetti
1 (8 ounce) bottle Italian salad dressing
1/4 cup red wine vinegar
1 small red onion, chopped
1 (8 ounce) package pepperoni sausage, chopped
1 (4 ounce) jar sliced mushrooms
1 (16 ounce) can Italian-style diced tomatoes, drained
1 (3 ounce) jar sliced green olives, drained
1/4 (2.62 ounce) bottle salad seasoning mix
2 cups shredded Parmesan cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain and place in a serving bowl.

Pour the salad dressing and vinegar over the noodles, and mix well. Add the onion, pepperoni, mushrooms, tomatoes, olives, seasoning mix, and parmesan cheese and stir until well combined. Serve at room temperature, or cover and refrigerate for several hours, or overnight.

Campbell's® Healthy Request® Creamy Chicken

Ingredients

1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Cream of Celery Soup
1/2 cup plain low-fat yogurt
1/4 cup water
2 tablespoons Dijon-style mustard
1 tablespoon vinegar
1/8 teaspoon ground black
pepper
4 cups corkscrew-shaped pasta,
cooked without salt
2 stalks celery, sliced
1 cup diced tomato
2 cups cubed, cooked chicken

Directions

Stir the soup, yogurt, water, mustard, vinegar and pepper with a whisk or fork in a large bowl. Add the pasta, celery, tomato and chicken, tossing until well coated.

Cover and refrigerate the salad for at least 3 hours. Stir the salad before serving.

Easiest Ever Mac and Cheese

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cheddar Cheese
Soup
1/2 (10.75 ounce) can milk
1/2 (10.75 ounce) can water
1 cup uncooked corkscrew-
shaped pasta

Directions

Heat the soup, milk and water in a 3-quart saucepan over medium-high heat to a boil.

Stir the pasta in the saucepan. Reduce the heat to low. Cook for 20 minutes or until the pasta is tender, stirring often.

Chicken and Broccoli Alfredo

Ingredients

3 tablespoons I Can't Believe It's Not Butter!B® Spread, divided
1 pound skinless, boneless chicken breast halves
1/2 cup finely chopped red bell pepper
2 cups fresh or thawed frozen broccoli florets
1 3/4 cups water
1/2 cup milk
1 (4.4 ounce) package KnorrB® Pasta SidesB„Ÿ - Alfredo

Directions

Melt 1 tablespoon Spread in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring frequently, 5 minutes or until chicken is thoroughly cooked. Remove chicken and set aside.

Melt additional 2 tablespoons Spread in same skillet over medium heat and cook red pepper 1 minute or until tender. Stir in broccoli, water and milk. Bring to a boil over high heat. Stir in KnorrB® Pasta SidesB„Ÿ - Alfredo. Return to a boil, then cook over medium heat, stirring occasionally, 8 minutes or until pasta is tender.

Return chicken to skillet; heat through.

Fettuccini con Rinforza e Patata

Ingredients

1/2 pound beef roast, cut into 1/4-inch cubes
1/4 cup chopped green onion
1 pinch garlic powder
4 pinches Old Bay seasoning
1 (10.75 ounce) can condensed cream of potato soup
1 1/2 cups nonfat milk
1 tablespoon butter
1 pinch salt
1 tablespoon all-purpose flour
1 tablespoon olive oil
1/2 pound dry fettuccini pasta

Directions

Place beef and green onion in a large skillet over medium heat. Season with garlic powder and Old Bay seasoning. Cook, stirring, until browned. Stir in cream of potato soup, milk, and butter. Bring to a boil, stirring constantly; simmer for 15 minutes. If the sauce appears too soupy, whisk in flour to thicken.

Meanwhile, bring a large pot of lightly salted water to boil. Add olive oil and pasta, and cook until al dente, about 8 to 10 minutes. Drain.

To serve, place fettuccine on plates and ladle sauce over the top.

Sausage, Peppers and Onions

Ingredients

1 pound sweet and/or hot Italian sausage links, diagonally sliced
1 tablespoon olive oil
2 large green and/or red bell peppers, sliced
1 large onion, thinly sliced
1 clove garlic, finely chopped
1 (26 ounce) jar Ragu® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce

Directions

Brown sausage in 12-inch nonstick skillet over medium-high heat, about 5 minutes. Remove sausage from skillet and set aside.

Heat olive oil in same skillet over medium-high heat and cook green peppers, onion and garlic, stirring occasionally, 5 minutes or until vegetables are tender.

Stir in Pasta Sauce and bring to a boil. Return sausage to skillet. Reduce heat to low and simmer covered, stirring occasionally, 10 minutes or until sausage is done and vegetables are tender. Serve, if desired, with crusty Italian bread.

Homestyle Beef, Macaroni and Cheese

Ingredients

2 cups elbow macaroni
1 pound ground beef
1 (10.25 ounce) can condensed tomato soup
1 (11.5 ounce) can tomato juice
1 (10 ounce) can whole kernel corn, drained
1 1/2 cups shredded mozzarella cheese

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a skillet over medium heat, brown the ground beef until no pink shows; drain excess fat. In the large pot, combine macaroni, beef, tomato soup, tomato juice and corn; heat through. Stir in cheese.

Creamy Italian Spiral Salad

Ingredients

2 (16 ounce) packages
multicolored spiral pasta
1 bunch broccoli, cut into florets
1 medium head cauliflower, cut
into florets
1 (10 ounce) package frozen peas
and carrots, thawed
2 cups quartered cherry tomatoes
1 cup shredded Parmesan cheese
6 green onions, chopped
1/2 cup chopped green pepper
1 (2.25 ounce) can sliced ripe
olives, drained
2 (16 ounce) bottles creamy Italian
salad dressing

Directions

Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, broccoli, cauliflower, peas and carrots, tomatoes, Parmesan cheese, onions, green pepper and olives. Add the dressing; mix well. Cover and refrigerate for 2-3 hours or until chilled.

Easy Fettuccine Primavera

Ingredients

1 (26 ounce) jar Ragu® Old World Style® Pasta Sauce
1 (16 ounce) package frozen assorted vegetables (broccoli, carrots, bell peppers, onion, zucchini), cooked
1 teaspoon dried basil leaves
1 (16 ounce) package fettuccine, cooked and drained

Directions

Heat Pasta Sauce in 2-quart saucepan until heated through. Stir in cooked vegetables and basil.

Spoon vegetable mixture over hot fettuccine and sprinkle, if desired, with grated Parmesan cheese.

Baked Penne with Italian Sausage

Ingredients

1 (12 ounce) package dry penne pasta
2 teaspoons olive oil
1 pound mild Italian sausage
1 cup chopped onion
1/2 cup white wine
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes with garlic
1 (6 ounce) can tomato paste
2 cups shredded mozzarella cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Heat oil in a large, deep skillet. Place sausage and onion in the skillet and cook over medium high heat until evenly brown. Drain excess fat. Pour in wine, and cook for 1 minute, stirring, to deglaze the pan. Stir in tomato sauce, diced tomatoes and tomato paste. Simmer for 10 minutes, stirring occasionally. Toss with cooked pasta, and place in a 9x13 inch baking dish. Sprinkle top with mozzarella.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Pumpkin Seed Pasta

Ingredients

1 cup raw pumpkin seeds
1 tablespoon cayenne pepper
3 pounds roma (plum) tomatoes, halved
2 bunches green onions, cut into 1/2-inch pieces
6 cloves garlic, chopped
1/4 cup olive oil
1 (10 ounce) package goat cheese
1 (16 ounce) package gemelli pasta

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Spread pumpkin seeds in a single layer on a cookie sheet. Sprinkle the seeds with cayenne pepper.

Roast in the preheated oven until lightly browned, 3 to 5 minutes. Watch them carefully so that they do not burn. Set aside.

Place the tomatoes in a single layer on a cookie sheet. Scatter the green onion and garlic over the tomatoes. Drizzle the vegetables with olive oil to coat.

Roast in the preheated oven 45 minutes. Remove from oven and cool slightly; remove the skins from the tomatoes.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the gemelli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 10 minutes. Drain well in a colander set in the sink.

Stir the goat cheese into the hot pasta until melted. Then, stir in the roasted peeled tomatoes. Place the pumpkin seeds on top of pasta to serve.

Noodles

Ingredients

1 (16 ounce) package wide egg noodles
2 (5 ounce) cans chunk chicken, drained
2 (10.75 ounce) cans condensed cream of mushroom soup
1/2 teaspoon garlic salt
1/2 teaspoon ground black pepper

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Return pasta to pot with chicken, soup, garlic salt and pepper over medium heat. Heat through, 5 minutes.

Asparagus, Chicken, and Pecan Pasta

Ingredients

1 (16 ounce) package penne pasta
1 tablespoon olive oil
1 teaspoon minced garlic
1 red bell pepper, chopped
2 bunches asparagus, trimmed
and cut into 1 inch pieces
1 cup chicken broth
1/4 cup chopped fresh basil
salt to taste
1/2 teaspoon pepper
3 tablespoons butter
1 pound grilled chicken breast
strips
1 1/2 cups grated Parmesan
cheese
1/2 cup pecan halves (optional)

Directions

Bring a large pot of lightly salted water to a boil. Add penne pasta and cook until al dente, 8 to 10 minutes; drain.

Heat the olive oil in a Dutch oven or large pot over medium heat. Stir in the garlic, red pepper, and asparagus; cook and stir 5 minutes until the garlic softens and mellows. Pour in the chicken broth, and bring to a boil over medium-high heat. Simmer until the vegetables have softened, then add the basil, salt, pepper, butter, and chicken. Cook and stir a few minutes until the chicken is hot. Stir in the cooked pasta, then fold in the Parmesan cheese and pecan halves to serve.

Sesame Chicken Pasta Salad

Ingredients

6 ounces uncooked spiral pasta
1/4 cup reduced-sodium soy sauce
1/3 cup white wine vinegar or cider vinegar
2 tablespoons canola oil
2 tablespoons sugar
2 tablespoons sesame seeds, toasted
1/2 teaspoon salt
1/4 teaspoon pepper
3 cups chopped cooked chicken breast
2 cups torn fresh spinach
1/2 cup sliced green onions
1/4 cup minced fresh parsley

Directions

Cook pasta according to package directions. In a jar with a tight-fitting lid, combine the soy sauce, vinegar, oil, sugar, sesame seeds, salt and pepper; shake well. Drain pasta and rinse in cold water; place in a bowl. Add chicken and half of the dressing; toss to coat. Cover and refrigerate for at least 4 hours. Set remaining dressing aside.

Just before serving, add the spinach, onions, parsley and remaining dressing; toss to coat.

Mussels Provencal

Ingredients

1 (12 ounce) package fettuccini pasta
1 tablespoon olive oil
1 onion, chopped
2 cloves garlic, minced
1 (16 ounce) can diced tomatoes
1 teaspoon tomato paste
5 fresh mushrooms, chopped
1 teaspoon dried basil
1/2 teaspoon dried oregano
1 teaspoon dried tarragon
36 raw green-lipped mussels
1/2 cup olives (optional)
2 fresh tomatoes, chopped

Directions

Bring a large pot of water to boiling. Cook pasta in boiling water until al dente, about 8 to 10 minutes. Drain.

Meanwhile, heat olive oil in a large saucepan over medium heat. Cook onion and garlic in oil until soft. Stir in diced tomatoes, tomato paste, and mushrooms, and add the mussels. Season with basil, oregano, and tarragon. Cover, and simmer for 10 minutes.

Stir in olives and fresh tomatoes. Cover, and simmer 5 minutes.

Serve mussels and sauce over pasta.

Penne a la Vodka II

Ingredients

2 tablespoons olive oil
2 cloves garlic, minced
1 (28 ounce) can whole peeled tomatoes
1/2 cup chopped fresh basil
salt and pepper to taste
1/4 cup vodka
1 pound penne pasta
1 pint heavy cream

Directions

In a large skillet over medium heat, cook garlic in olive oil until tender, 1 to 2 minutes. Stir in tomatoes, breaking up a bit with fork. Stir in basil, salt and pepper and simmer 15 minutes. Stir in vodka and cook 15 minutes more.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir cream into sauce and cook 10 minutes more. Toss with hot pasta.

Black and Bleu Chicken Alfredo

Ingredients

3 skinless, boneless chicken breast halves
steak seasoning to taste
2 (10 ounce) containers Alfredo sauce
1 (8 ounce) bottle blue cheese dressing
2 fresh tomatoes, diced
1 (16 ounce) package angel hair pasta

Directions

Preheat an outdoor grill for high heat. Lightly oil grill grate. Season chicken on both sides with steak seasoning. Grill 6 to 8 minutes on each side, until juices run clear. Cool and slice.

In a saucepan over low heat, mix the Alfredo sauce, bleu cheese dressing, and tomatoes. Cook and stir until the sauce boils.

Bring a large pot of lightly salted water to a boil. Add angel hair pasta, cook 2 to 4 minutes, until al dente, and drain. Transfer to a large bowl, and toss with the grilled chicken and sauce to serve.

Pasta with Blue Cheese and Walnuts

Ingredients

1/4 cup coarsely chopped walnuts
4 ounces blue cheese, crumbled
2 tablespoons olive oil
1/2 pound uncooked spaghetti
1 clove garlic, minced

Directions

Cook pasta in a large pot of boiling water until al dente.

Meanwhile, heat oil in heavy skillet. Add garlic, and saute for a few minutes. Stir in walnuts, and saute for several more minutes.

Drain pasta, and divide into 2 plates. Top with saute and blue cheese.

Hearty Baked Rigatoni

Ingredients

1 pound rigatoni or large tube pasta, cooked and drained
2 cups shredded mozzarella cheese
1 cup ricotta cheese
1/4 cup grated Parmesan cheese
1 (26 ounce) jar Ragu® Old World Style® Sweet Tomato Basil Smooth Pasta Sauce, divided

Directions

Preheat oven to 350 degrees F. Toss hot rigatoni, 1-1/2 cups mozzarella, ricotta, parmesan and 1/2 jar pasta sauce; turn into 13 x 9-inch baking dish. Evenly pour on remaining Pasta Sauce.

Bake covered 30 minutes or until heated through.

Top with remaining 1/2 cup mozzarella and let stand until cheese is melted.

Cabbage and Smoked Sausage Pasta

Ingredients

1 (16 ounce) package farfalle (bow tie) pasta
1/2 cup butter
2 cloves garlic, minced
1/4 cup olive oil
1 large head green cabbage, shredded
salt and pepper to taste
1 pound smoked sausage, sliced
1/4 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the bow tie pasta and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.

Melt the butter in a large pot over medium heat. Add the garlic, olive oil, and cabbage; season with salt and pepper; cook until tender, about 15 minutes. Stir in the sausage and bow tie pasta; cook until completely heated, about 5 minutes more. Top with Parmesan cheese and serve immediately.

Spinach and Cheese Stuffed Pasta Shells

Ingredients

32 jumbo pasta shells
2 cups ricotta cheese
2 (10 ounce) packages frozen
chopped spinach, thawed and
drained
1 cup grated Parmesan cheese
2 tablespoons fennel seed
2 teaspoons dried basil
4 cloves garlic, minced
salt and pepper to taste
3 1/2 cups spaghetti sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

Bring a large pot of salted water to boil, gently place pasta shells in boiling water; bring water back to boil. Cook until noodles are just tender; drain well.

Squeeze spinach dry. Combine spinach, ricotta, 1/3 cup Parmesan cheese, fennel, basil and garlic in a large mixing bowl. Season with salt and pepper; mix well.

Spread 1/2 cup marinara sauce evenly over the bottom of a 9x13 inch baking dish.

Fill each pasta shell with the spinach cheese mixture. Arrange the shells, filling side up in the baking dish. Spoon remaining marinara sauce over the shells. Sprinkle remaining Parmesan cheese on top of the shells.

Cover the pan loosely with aluminum foil and bake in preheated oven until heated through; about 30 minutes.

Cheesy Pea Pasta

Ingredients

2 tablespoons olive oil
2 onions, chopped
salt and pepper to taste
2 (8 ounce) cans tomato sauce
2 cups water
2 (8 ounce) cans peas, with liquid
1 (16 ounce) package elbow macaroni
1/2 cup shredded Cheddar cheese

Directions

Heat olive oil in a skillet over medium heat; saute onion for about 5 minutes. Add salt, pepper, tomato sauce and water; bring mixture to a boil and add peas; reduce heat and simmer for about 30 minutes.

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

Stir cooked pasta and cheese into tomato sauce mixture. Cover pan and turn off heat; let stand for 20 minutes.

Filipino Chicken Salad

Ingredients

- 1 skinless, boneless chicken breast
- 2/3 cup elbow macaroni
- 1 (20 ounce) can pineapple chunks, drained
- 1 apple, cored and diced
- 2 stalks celery, sliced
- 1 carrot, diced
- 2 (1.5 ounce) boxes raisins
- 1 cup mayonnaise
- 1 teaspoon white sugar
- 1 teaspoon seasoned salt

Directions

Bring a pot of water to a simmer over low heat. Add the chicken breast to the water and cook until no longer pink in the center and the juices run clear, about 30 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Remove the chicken from the water and allow to cool before shredding the meat into a large bowl.

While the chicken cooks, bring a pot of lightly salted water to a boil. Cook the macaroni at a boil until cooked through, but is still firm to the bite, about 8 minutes. Drain and rinse with cool water to halt the cooking process until the pasta is cool to the touch. Add to the bowl with the chicken.

Stir the pineapple, apple, celery, carrot, and raisins to the bowl; toss to combine. Add the mayonnaise, sugar, and seasoned salt; gently stir the mixture until evenly coated. Refrigerate at least 30 minutes before serving.

Oyster Macaroni and Cheese

Ingredients

1 1/2 cups seashell pasta
1 tablespoon vegetable oil
1/2 cup chopped green bell pepper
1/3 cup chopped green onion
1 (10.75 ounce) can condensed Cheddar cheese soup
1 (10 ounce) jar oysters, drained and cut into thirds
1 teaspoon salt (optional)
1 tablespoon Dijon mustard
2 cups shredded sharp Cheddar cheese

Directions

Preheat the oven to 350 degrees F (175 degrees C). Bring a saucepan of water to a boil. Add the seashell pasta, and cook until tender, about 7 minutes. Drain.

Meanwhile, heat the oil in a skillet over medium heat. Add the pepper and onion; cook and stir until tender. Stir in the cheese soup, salt and mustard. Mix in the macaroni and oysters so they are evenly distributed. Spoon half of the mixture into a 2 quart casserole dish. Cover with half of the Cheddar cheese. Top with remaining oyster mixture and remaining cheese.

Bake covered for 15 minutes in the preheated oven. Then uncover, and continue baking for 20 minutes, or until hot and bubbly.

Elena's Linguini with Clam Sauce

Ingredients

1 (16 ounce) package linguine pasta
1/2 cup butter
1/4 cup olive oil
1 tablespoon minced garlic, or to taste
2 (6.5 ounce) cans minced clams, drained with juice reserved
2 (6.5 ounce) cans chopped clams, drained with juice reserved
1 tablespoon cornstarch, or as needed
1 (8 ounce) bottle clam juice
2 (8 ounce) cans mushroom pieces, drained
2 zucchini, grated
2 teaspoons cayenne pepper, or to taste
salt to taste
1/2 bunch Italian flat leaf parsley, chopped
1/4 cup grated Parmesan cheese

Directions

Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Stir in the linguine, and return to a boil. Cook, uncovered, stirring occasionally, until the pasta is cooked through but still firm to the bite, about 11 minutes. Drain; return to the pot to keep warm.

Meanwhile, melt the butter with olive oil in a large skillet over medium heat. Cook and stir the garlic, minced clams, and chopped clams for 5 minutes. Add the reserved clam juice and cook for a few more minutes.

In a separate bowl, whisk the cornstarch with part of the bottled clam juice. Stir the cornstarch mixture into the skillet. Adjust the thickness of the sauce, if needed, by whisking a little more cornstarch with more bottled clam juice, and adding to the sauce. Pour the remaining bottled clam juice into the skillet.

Stir in the mushroom pieces, grated zucchini, cayenne pepper, and salt. Cook over medium heat, stirring occasionally, until zucchini is tender, about 5 minutes. Stir in the parsley; remove from heat. Pour the clam sauce over the drained linguine. Mix well; serve with Parmesan cheese.

Inside Out Ravioli I

Ingredients

16 ounces pasta
1 (10 ounce) package frozen chopped spinach
1/2 cup bread crumbs
2 eggs, beaten
1/4 cup olive oil
1 cup shredded mozzarella cheese
1 pound lean ground beef
1/2 cup chopped onion
1 clove garlic, minced
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 (16 ounce) jar spaghetti sauce

Directions

In a medium pot cook pasta in boiling salted water until al dente. Drain well.

Cook spinach according to package directions.

Meanwhile, brown ground beef, chopped onion, and minced garlic in a large skillet over medium heat. Stir in tomato sauce, tomato paste, and pasta sauce. Simmer for 10 minutes.

Combine cooked spinach, cooked pasta, bread crumbs, shredded cheese, beaten eggs, and olive oil.

Spread spinach mixture evenly into the bottom of a 9x13 inch baking dish. Top with meat mixture.

Bake in a preheated 350 degree F oven (175 degree C) for 30 minutes.

The Mushroom Steak Stuff

Ingredients

4 slices bacon
2 tablespoons olive oil
1 (16 ounce) package rigatoni pasta
1/2 cup butter
1 pound beef top sirloin, thinly sliced
1 (6 ounce) package sliced fresh mushrooms
1 teaspoon prepared yellow mustard
1/4 teaspoon minced fresh ginger root
1 pinch salt and pepper to taste
2 tablespoons red wine
1 tablespoon Marsala wine
1 cup crumbled feta cheese
2/3 cup heavy cream

Directions

Preheat oven to 375 degrees F (190 degrees C).

Place bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain on a paper towel-lined plate and set aside. Bring a large pot of lightly salted water to a boil over high heat with 2 tablespoons of olive oil. Add the rigatoni pasta, and cook until al dente, 8 to 10 minutes; drain.

Meanwhile, melt the butter in a large skillet over medium heat. Add the sirloin strips, and cook until no longer pink, about 6 minutes. Remove the sirloin to a casserole dish, then stir the mushrooms into the hot skillet. Cook and stir for 2 minutes, then season with the mustard, ginger, salt, and pepper, and cook 3 minutes more. Pour in the red wine and Marsala wine, and bring to a simmer over medium-high heat. Add the cream and half of the crumbled feta cheese, reduce heat to medium-low, and simmer 5 minutes, stirring occasionally. The feta helps thicken the cream. The cream sauce is not a gravy, so it will not thicken like gravy. Once ready, pour the mushroom mixture over the sirloin strips, and sprinkle with the remaining feta cheese.

Bake in the preheated oven for 10 minutes until hot and bubbly. Crumble the bacon overtop, and serve over the rigatoni pasta.

Chicken Meatballs and Spaghetti

Ingredients

Sauce:

1 (16 ounce) can crushed tomatoes

1 (8 ounce) can diced tomatoes

3 (6 ounce) cans tomato paste

2 1/4 cups water

1 tablespoon dried basil

salt and pepper, to taste

Meatballs:

2 pounds ground chicken

1 cup dry bread crumbs

1/2 cup grated Parmesan cheese

2 eggs, lightly beaten

2 tablespoons Italian seasoning

salt and pepper, to taste

cooking spray

1 (16 ounce) package whole-wheat spaghetti

Directions

Stir together the crushed tomatoes, diced tomatoes, tomato paste, water, and basil in a large saucepan over medium heat. Salt and pepper to taste. Bring to a boil, reduce heat to low, and simmer for 15 minutes while preparing meatballs.

Mix together the ground chicken, bread crumbs, Parmesan cheese, eggs, Italian seasoning, salt, and pepper in a medium bowl. Roll into 1 inch balls. Heat a large skillet over medium heat, and coat with cooking spray. Brown the meatballs on all sides. Add meatballs to the simmering pasta sauce and cook until internal temperature of meatballs reaches a minimum of 160 degrees F (72 degrees C), about 30 minutes.

Fill a large pot with lightly salted water, and bring to a rolling boil over high heat. Once the water is boiling, stir in the spaghetti, and return to a boil. Cook until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain. Serve the meatballs and sauce over the cooked spaghetti.

Spinach Mushroom and Ricotta Fettuccine

Ingredients

1 (16 ounce) package spinach
fettuccine pasta
1 teaspoon butter
3 cups mushrooms
1 (10 ounce) package frozen
chopped spinach
1 (15 ounce) container ricotta
cheese
1 lemon, juiced

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large saucepan over medium heat, melt butter. Stir in mushrooms and cook until tender. Stir in spinach and cook until thawed and tender. Remove from heat and stir in ricotta cheese; mix well.

To the spinach mixture add the lemon juice; pour over cooked pasta. Mix well and serve.

Cheeseburger Pasta

Ingredients

1 pound ground beef
1 (10.75 ounce) can
Campbell'sB® Condensed
Cheddar Cheese Soup
1 (10.75 ounce) can
Campbell'sB® Condensed
Tomato Soup (Regular or 25%
Less Sodium)
1 1/2 cups water
2 cups uncooked medium shell-
shaped pasta

Directions

Cook beef in skillet until browned. Pour off fat.

Add soups, water and pasta. Heat to a boil. Cook over medium heat 10 minutes or until done, stirring often.

Shell-Roni

Ingredients

1 pound ground beef
2 slices bacon
1 large onion, chopped
1 (14.5 ounce) can whole peeled tomatoes, chopped
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup milk
1 cup shredded Cheddar cheese, divided
1/2 (12 ounce) package seashell pasta

Directions

Preheat oven to 325 degrees F (165 degrees C).

Place ground beef, bacon and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and place in a large saucepan along with tomatoes, soup, milk and 1/2 cup cheese. Cook, stirring, until it comes to a low boil.

Stir in pasta, reduce heat to medium-low and cook until pasta is tender, stirring often to prevent sticking.

Transfer to a 9x9 inch baking dish and sprinkle remaining cheese on top.

Bake in preheated oven for 10 minutes or until cheese is melted.

Sloppy Joes on Buns

Ingredients

2 pounds ground beef
1 medium onion, chopped
(optional)
1 (26 ounce) jar Ragu® Chunky
Pasta Sauce
8 hamburger buns

Directions

In 12-inch nonstick skillet, brown ground beef with onion; drain. Stir in pasta sauce. Bring to a boil over high heat. Reduce heat to medium and simmer covered, stirring occasionally, 10 minutes. Serve on buns.

For a savory meat sauce, serve over hot cooked pasta instead of buns.

Garden Pasta Salad

Ingredients

1 (16 ounce) package uncooked tri-color spiral pasta
1/2 cup thinly sliced carrots
2 stalks celery, chopped
1/2 cup chopped green bell pepper
1/2 cup cucumber, peeled and thinly sliced
2 large tomatoes, diced
1/4 cup chopped onion
2 (16 ounce) bottles Italian-style salad dressing
1/2 cup grated Parmesan cheese

Directions

Cook pasta in large pot of boiling water until al dente. Rinse under cold water, and drain.

Mix chopped carrots, celery, cucumber, green pepper, tomatoes, and onion together in large bowl.

Combine cooled pasta and vegetables together in large bowl. Pour Italian dressing over mixture, add Parmesan cheese and mix well.

Chill for one hour before serving.

Linguine with White Clam Sauce II

Ingredients

1 (12 ounce) package linguini pasta
3 (8 ounce) cans minced clams, with juice
1/4 cup olive oil
1 clove garlic, minced
3/4 cup chopped parsley
2 tablespoons white wine
1 teaspoon dried basil
1/2 teaspoon salt

Directions

In a large pot with boiling salted water cook linguini pasta until al dente. Drain.

In a large skillet saute the garlic in the olive oil. Add the liquid from the clams, parsley, white wine, basil, and salt and stir well. Cook for 10 minutes. Stir in clams until heated through.

Toss cooked and drained linguini pasta with the clam sauce and serve warm.

Spicy Seafood Bisque

Ingredients

1/2 cup chopped onion
1/2 cup chopped celery
2 tablespoons butter
4 cups chicken broth
3 cups tomato juice
1 (14.5 ounce) can diced tomatoes, undrained
1 tablespoon Worcestershire sauce
1 teaspoon seafood seasoning
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1/2 teaspoon hot pepper sauce
1/4 teaspoon cayenne pepper
1 bay leaf
1/2 cup uncooked small shell pasta or elbow macaroni
1 pound uncooked medium shrimp, peeled and deveined
1 (6 ounce) can crabmeat - drained, flaked and cartilage removed

Directions

In a large saucepan, saute the onion and celery in butter until tender. Add broth, tomato juice, tomatoes, Worcestershire sauce and seasonings; bring to a boil. Reduce heat; cover and simmer for 20 minutes.

Discard bay leaf. Add pasta to the soup; cook, uncovered, until tender. Add shrimp and crab; simmer 5 minutes longer or until the shrimp turn pink.

Delicious Angel Hair in Tomato, Tuna and Olive

Ingredients

2 1/2 tablespoons olive oil
3/4 cup chopped onion
2 cloves garlic, chopped
1 (6 ounce) can solid white tuna
packed in water, drained
1 (14.5 ounce) can whole peeled
tomatoes, chopped
1 (4.25 ounce) can black olives,
drained and halved
1/2 teaspoon dried basil
1/4 teaspoon dried oregano
freshly ground black pepper to
taste
1 (28 ounce) can tomato puree
1 (16 ounce) package uncooked
angel hair pasta
1/2 cup grated Parmesan cheese
for topping

Directions

Heat olive oil in a skillet over medium heat. Stir in onion and garlic, and cook until tender. Mix in tuna and peeled tomatoes; cook until heated through. Mix in olives. Season with basil, oregano and pepper. Cook and stir 5 minutes. Stir in tomato puree. Cover, reduce heat to low and simmer 30 minutes, stirring occasionally.

Bring a large pot of lightly salted water to a boil. Place angel hair pasta in pot and cook 4 minutes, or until al dente. Serve topped with the sauce and sprinkled with Parmesan cheese.

Maine Lobster Lasagna

Ingredients

1 (15 ounce) container ricotta cheese
2 eggs
2 cups shredded Cheddar cheese
1 cup shredded mozzarella cheese
1 cup grated Parmesan cheese
1 medium onion, minced
1 tablespoon minced garlic
2 tablespoons chopped fresh parsley
1 teaspoon freshly ground black pepper
2 (16 ounce) jars Alfredo pasta sauce
16 no-boil lasagna noodles
2 pounds cooked and cubed lobster meat
1 (10 ounce) package baby spinach leaves

Directions

Preheat the oven to 375 degrees F (190 degrees C). Grease a 9x13 inch baking dish.

In a large bowl, stir together the ricotta cheese, eggs, half of the Cheddar, half of the mozzarella cheese and half of the Parmesan cheese. Mix in the onion, garlic, parsley and pepper.

Spread 1 1/2 cups of Alfredo sauce in the bottom of the prepared baking dish. Top with a layer of lasagna noodles. Arrange 1/3 of the lobster meat over the noodles, cover with 1/3 of the ricotta cheese mixture, then 1/3 of the spinach and then another layer of Alfredo sauce. Repeat this process two more times ending with sauce on top. Sprinkle the remainder of the Cheddar, mozzarella and Parmesan cheeses over the top. Give the whole pan a gentle shake to get everything settled in.

Bake, covered loosely with aluminum foil, for 45 minutes in the preheated oven. Remove the foil and continue baking for an additional 10 minutes or until the top is browned. Let stand for 10 minutes before serving.

Fettuccini Alfredo With Sausage

Ingredients

8 ounces dry fettuccine pasta
1/2 pound sweet Italian sausage,
casing removed
1/2 cup butter
1 cup heavy whipping cream
5/8 cup Locatella cheese
3 tablespoons chopped fresh
parsley

Directions

In a large pot with boiling salted water cook fettuccini until al dente. Drain.

In a large skillet cook sausage until brown. Drain and set aside.

To make the Alfredo sauce, melt butter in medium saucepan over low heat. Add heavy cream and Locatella cheese and cook, stirring frequently, until mixture comes to a soft boil. If desired, add parsley.

Pour Alfredo sauce over fettuccini noodles and top with the cooked sausage.

Serve immediately as sauce will separate upon cooling.

Grandma's Easy Shells

Ingredients

10 ounces seashell pasta
1 (10.75 ounce) can condensed
tomato soup
5 slices American cheese
salt to taste

Directions

Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes or until al dente; drain.

In a large skillet over medium heat, warm condensed soup. Do not dilute soup. Add cheese and stir until melted and thoroughly mixed. Stir in salt.

Add seashell pasta to cheese mixture and stir until evenly coated; serve immediately.

Thyme Salmon with Sage Pasta

Ingredients

1 1/2 pounds skinned salmon fillet, cut into 4-inch pieces
2 tablespoons extra virgin olive oil
4 cloves garlic, crushed
salt to taste
1 teaspoon dried thyme leaves

1 (12 ounce) package egg noodles
2 tablespoons salted butter
1/2 cup chopped fresh sage
2 cloves crushed garlic
1 tablespoon extra virgin olive oil
2 cups frozen peas, thawed
1 lime, juiced
1 1/2 teaspoons salt
1 lime, juiced

Directions

Place the salmon pieces into a mixing bowl. Drizzle with 2 tablespoons of extra virgin olive oil, then toss with 4 cloves of crushed garlic. Refrigerate at least 30 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Line a baking sheet with aluminum foil. Place the salmon onto the foil, and season with salt and thyme. Fold the foil over the salmon to form a sealed pouch. Bake in the preheated oven until the salmon is no longer translucent in the center, 15 to 20 minutes.

Meanwhile, fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the egg noodles, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 5 minutes. Drain well in a colander set in the sink, then return to the cooking pot.

Melt the butter in a small saucepan over medium heat. Cook until the butter has browned lightly. Stir in the sage and garlic until the sage has wilted. Stir in 1 tablespoon of olive oil, the frozen peas, the juice of 1 lime, and 1 1/2 teaspoons of salt. Stir into the pasta, and place into a serving bowl. Remove the salmon from the foil, and place onto the pasta. Squeeze another lime over top to serve.

Cool Chicken 'n' Pasta Salad

Ingredients

3 cups cooked elbow macaroni or corkscrew-shaped pasta
2 (5 ounce) cans Swanson® Premium Chunk Chicken Breast in Water, drained
1 small cucumber, cut in half lengthwise and sliced
1 1/2 cups cherry tomatoes, cut in half
1 small onion, chopped
3 tablespoons chopped fresh parsley
3/4 cup prepared fat-free Italian salad dressing

Directions

In large bowl toss macaroni, chicken, cucumber, tomatoes, onion, parsley and dressing until evenly coated. Refrigerate at least 30 minutes.