



Perfetta

Pasta Perfetta

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Angel Hair Pasta with Tomatoes and Feta Cheese

**1 pound capellini
1/4 cup olive oil
8 ounces feta cheese, cubed
2 cups Italian plum tomatoes
1/4 cup sliced red onions
1/4 cup chopped fresh basil
1 tablespoon minced garlic
Salt and pepper, to taste**

Chop tomatoes. Cook pasta. Toss with oil. Add remaining ingredients.

Serve immediately.

Asian Spaghetti

3 tablespoons CRISCO® Oil, divided
1/2 pound spaghetti, uncooked
3 tablespoons soy sauce
3 tablespoons sesame seeds
1 scallion or green onion, trimmed and thinly sliced

Bring large pot of salted water to a boil on high heat. Add 2 tablespoons Crisco Oil and spaghetti. Boil according to package directions until al dente. Drain.

Heat remaining 1 tablespoon Crisco Oil in small skillet on medium heat. Add sesame seeds. Sauté 2 minutes, or until brown. Toss spaghetti with soy sauce, sesame seeds and scallion. Serve immediately.

Baked Chicken Spaghetti

1 (3 pound) chicken
8 ounces spaghetti
1 tablespoon butter
1 small can mushrooms, drained
1 small onion, diced
1 green bell pepper, diced
1 (3) can tomatoes
Black olives, to taste
1/2 pound Cheddar cheese, grated

Cook chicken slowly in about 2 quarts lightly salted water. When tender, remove chicken from stock. Bone and dice. Cook spaghetti in stock. Drain.

Sauté pepper, mushrooms and onion in the butter. Combine this mixture with diced chicken, tomatoes, olives and spaghetti. Pour into greased casserole and bake for 30 minutes at 350 degrees F.

Stir in grated cheese just before serving.

Baked Lasagna

Sauce

3 pounds ripe tomatoes, chopped
2 carrots, peeled and chopped
2 garlic cloves, crushed
1 tablespoon chopped parsley
3 tablespoons tomato purée
1 large onion, peeled and chopped
3 stalks celery, chopped

Put all the ingredients into a large cooking pot. Cover and simmer for about 1 hour. Pass through a sieve; return to the pot, and season to your satisfaction. Continue to simmer until sauce has thickened. Just before using this sauce, stir in 2 tablespoons of olive oil and 2 tablespoons of butter.

Lasagna

3/4 to 1 pound lasagna noodles
Butter
1/2 pound mozzarella cheese
1/4 pound Italian sausage or
ground beef, coarsely chopped
2 hardboiled eggs, chopped
1 cup grated Parmesan cheese
1 cup ricotta or cottage cheese

Brown sausage or beef, then drain.

Boil lasagna noodles. Drain and put a layer in a well-buttered casserole dish. Add a layer of mozzarella cheese, then a layer of sausage or beef and a thin layer of hardboiled egg. Sprinkle with grated Parmesan and ricotta or cottage cheese. Moisten cheese with some of tomato sauce. Continue in layers, finishing with a good thick layer of grated Parmesan. Dot with butter and bake at 350 degrees F for about 30 minutes.

Serve with warm roll of garlic bread.

Baked Macaroni and Brie

Serves 4

8 ounces dry pasta
2 tablespoons butter
2 tablespoons flour
1 cup milk
1/4 cup heavy cream
7 ounces brie, rind removed (about 6 ounce without
rind) and cut into chunks
Salt and freshly-ground pepper
1/2 cup cracker or fresh bread crumbs
3 tablespoons butter, melted

Preheat oven to 350 degrees F. Butter a medium casserole dish or 4 individual 2-cup dishes and set aside.

Boil pasta to al dente. Drain.

While pasta cooks, melt 2 tablespoons butter in a large saucepan over medium-low heat. Sprinkle in flour and cook, stirring continuously for 2 minutes, to form a golden brown roux.

Stir in milk and cream. Bring to a boil, stirring continuously, then reduce heat to low. Add cheese and continue to stir until melted and smooth. Salt and pepper to taste.

Toss in drained pasta; combine very well, making sure the sauce soaks the pasta thoroughly. Pour into buttered dishes.

Stir together bread or cracker crumbs with 3 tablespoons melted butter. Sprinkle evenly over dishes. Bake 15 minutes.

Baked Macaroni Western Style

2 cups macaroni, uncooked
1 1/2 cups milk
3 tablespoons light cream
2 tablespoons butter
2 tablespoons flour
2 cups Cheddar cheese, shredded
1 cup tomatoes, chopped
3 tablespoons green chile, diced
1/2 teaspoon cayenne pepper
Salt, to taste

Cook the macaroni according to package directions; drain well.

Meanwhile, warm the milk and cream in a small saucepan over medium heat, or in a glass measuring cup in a microwave oven for about 2 minutes. Do not boil.

In another saucepan, melt the butter and add flour, stirring until a paste forms. Pour the warmed milk into the butter mixture and cook, stirring constantly, until thick and creamy. Add cheese a little at a time, stirring until melted. Stir in tomatoes, chile and seasonings.

Combine the hot macaroni and the sauce, blending well. Pour into a buttered, 2-quart casserole dish. Bake uncovered at 400 degrees F for 35 to 40 minutes, or until top is nicely browned.

Baked Orzo with Seafood and Feta

3/4 cup orzo pasta (1 3/4 cups cooked)
1 pound halibut, fillet or steak
1 tablespoon extra-virgin olive oil
1 cup finely chopped yellow onion
2 medium cloves garlic, peeled and minced
1 (28 ounce) can chopped tomatoes
1 cup reduced-sodium chicken broth
1 teaspoon granulated sugar
3/4 teaspoon dried Italian herbs, crushed
1/4 to 1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 pound cooked baby shrimp
2 tablespoons chopped parsley
1 (4 ounce) package crumbled feta cheese seasoned with basil and dried tomatoes

Preheat oven to 400 degrees F. Bring a pot of water to a boil. Add the orzo, stirring well, and cook according to package directions. Drain and set aside.

Remove the skin and any bones from the halibut; cut into 1-inch pieces and set aside.

Heat the oil in a 10- to 12-inch ovenproof skillet over medium heat. Put the onion into the pan and sauté 5 minutes. Add the garlic and sauté 2 minutes. Pour the tomatoes and broth into the pan and stir in the sugar, herbs, salt and pepper. Bring to a boil, reduce the heat and simmer, uncovered, 10 minutes. Stir often. (The sauce can be made a day in advance. Cool, cover and refrigerate. Reheat before continuing with the next step.)

Remove the pan from the heat. Stir the orzo and halibut into the sauce. Cover and bake 8 minutes. Gently fold the shrimp and parsley into the pan and sprinkle the feta on top. Continue baking, uncovered, 8 to 10 minutes, until the sauce is bubbly and the halibut is cooked through. Let sit 5 minutes before serving.

NOTE: A 7 ounce pouch of water-packed tuna can replace the halibut and shrimp in this recipe. Following the instructions in step 4, add the tuna to the sauce with the orzo. Bake 8 minutes covered, then uncover and continue baking 8 to 10 minutes.

Makes 6 servings.

Baked Ravioli

1 package frozen meat or cheese ravioli
Mozzarella cheese
Spaghetti sauce (homemade or prepared)

Preheat oven to 350 degrees F.

Cook the ravioli as directed on the package. Spread a little spaghetti sauce on the bottom of a casserole dish. Put ravioli on top of the sauce. Spread more sauce over the ravioli. Cover with mozzarella cheese and bake until the cheese is melted.

Baked Spaghetti Pie

2 pounds spaghetti
2 pounds ricotta cheese
1/2 cup whole milk
3 large eggs
1 pound ground beef
1 pound spicy Italian sausage
1/2 cup spaghetti sauce
1 pound Provolone cheese, thinly sliced
1/2 cup Romano cheese, grated

Preheat oven to 475 degrees F.

In a large pan, boil spaghetti 20 minutes; drain and set aside.

Mix ricotta, milk and eggs together in a small bowl; add to spaghetti and stir together. Press into a 13 x 9-inch baking pan until compact and even.

Cook ground beef and sausage in a large skillet. Drain fat, removing as much as possible. Stir in spaghetti sauce. Spread evenly over spaghetti base in pan. Layer slices of Provolone over meat mixture, then add the grated Romano on top of that. Bake 20 minutes.

Baked Tomato Macaroni

1 pound large elbow macaroni, mostaccioli, or penne
1 cup good olive oil
9 to 12 garlic cloves, finely minced
1 cup chopped onion
1 tablespoon granulated sugar
1 teaspoon crushed dried red chile pepper
1/4 cup dried basil, crumbled
3 tablespoons dried oregano, crumbled
3 (1 pound 12 ounce) cans tomatoes
Grated Parmesan cheese

Place dry pasta in a large bowl. Pour all of the olive oil over, toss well, and let sit for 1 hour.

Pour pasta into a strainer and drain off excess oil into a deep non–aluminum saucepan. Add the garlic, onion, sugar, chili peppers, basil, and oregano. Heat over moderate heat until the oil gets very hot, about 10 minutes. Remove from the heat and cool to room temperature.

Crush the tomatoes with your hands or a food processor fitted with the metal blade and add them and their juice to the saucepan.

Preheat the oven to 400 degrees F.

Place the macaroni in a large non–aluminum roasting pan; pour room–temperature sauce over and stir well. Bake uncovered in the center of the oven for 40 minutes, turning over with a spatula every 10 minutes, to ensure that all the pasta cooks evenly.

Serve with Parmesan cheese.

Makes 8 main dish servings.

Baked Tomato Pasta

1 1/2 pounds tomatoes, sliced

Fresh basil, chopped

Garlic, minced

Olive oil

1 pound pasta

Slice tomatoes and layer with basil and garlic. Drizzle olive oil over the top and bake for 30 to 40 minutes. Cook pasta and mix with baked tomatoes until tomatoes are broken up and tomato liquid is absorbed.

Baked Ziti

1 small onion, chopped
2 teaspoons olive oil
1/2 cup tomato paste
1 can (8 ounces) tomato sauce
2/3 cup water
1 teaspoon leaf oregano, crumbled
1 teaspoon leaf basil, crumbled
1/4 teaspoon salt
1/8 teaspoon black pepper
1 cup ricotta
6 ounces mozzarella cheese, shredded
8 ounces ziti, cooked and drained

Sauté onion in oil until it's tender. Add tomato paste, tomato sauce, water, oregano, basil, salt and pepper. Simmer, covered, for 10 minutes.

Preheat oven to 375 degrees F. Coat casserole dish with cooking spray.

Combine ricotta and 1/2 of the mozzarella in a large bowl. Add cooked ziti and half of the sauce. Stir. Turn into a prepared casserole dish. Pour on the remaining sauce. Sprinkle with the remaining cheese. Bake at 375 degrees F for 25 to 30 minutes. Serve.

Baked Ziti and Cheese

1/2 pound sweet Italian sausage
1 cup sliced mushrooms
1 cup green pepper slices, cut into 2-inch lengths
1/3 cup chopped onion
1/2 cup butter or margarine
1/3 cup unsifted all-purpose flour
2 1/4 cups milk
2 cups shredded Cheddar cheese
1/2 cup grated Parmesan or Romano cheese
1/2 teaspoon each salt and pepper
3 cups ziti, uncooked

Bake sausage at 350 degrees F for 30 minutes; cool.

Slice sausage in thin pieces; set aside. Sauté mushrooms, green pepper and onion in butter or margarine in 3-quart saucepan until tender, but not brown; remove vegetables from pan and set aside.

Blend flour into butter or margarine in saucepan; gradually stir in milk. Cook and stir constantly over medium low heat until mixture begins to boil. Boil and stir 1 minute. Add 1 1/2 cups Cheddar cheese and Parmesan or Romano cheese, salt and pepper; stir until cheese is melted and mixture is smooth. Set aside and keep warm.

Cook ziti according to package directions for 10 minutes; drain well.

Stir cooked ziti, reserved sausage slices and reserved sautéed vegetables into the cheese sauce. Pour mixture into a buttered 2-quart casserole or baking dish. Sprinkle with remaining 1/2 cup Cheddar cheese. Cover with aluminum foil and bake at 350 degrees F for 20 minutes.

Remove foil; bake about 10 to 15 minutes longer or until top is browned.

Makes 4 to 6 servings.

Basque Country–Style Spaghetti

1/2 pound thin spaghetti
4 tablespoons butter
4 tablespoons olive oil
4 large garlic cloves, chopped
20 medium shrimp, peeled and de-veined
1/4 teaspoon salt
1/2 teaspoon black pepper
3 tablespoons fresh parsley, minced
1/4 cup fresh Parmesan cheese, grated

In a large saucepan bring 3 quarts water to a boil. Add spaghetti and cook until tender, but still firm (8 to 10 minutes).

Meanwhile, heat butter and olive oil over medium heat in a large skillet. Add garlic, cooking until golden; discard garlic pieces. Add shrimp, salt, pepper, and 2 tablespoons of the parsley to skillet and cook 1 to 3 minutes until shrimp turn pink.

Remove saucepan from heat. Drain spaghetti and add to saucepan. Add Parmesan cheese.

Place in a warmed serving bowl and sprinkle with remaining 1 tablespoon parsley. Serve immediately.

Serves 4.

Best Old Fashioned Egg Noodles

Eggs

Milnot

Salt

Flour

Rich chicken (or other) broth

Slightly beat as many eggs as you like for size batch desired. Add 1/2 eggshell of Milnot for each egg used. (Must be Milnot as other brands change taste.) Add salt to taste and stir just enough to blend. Add flour slowly and mix until you have a firm dough. Dough will be sticky. Turn out onto floured board and roll thin. (Noodles get fat when cooked.) Cut into strips, tossing into a pile of flour as you cut them. You can't over-flour these.

They may be frozen (with plenty of flour) or tossed into boiling broth. Cook until desired doneness.

Bleu Cheese Pasta

**12 to 16 ounces (350 – 450 g) dried rigatoni,
penne, rotelle, or pasta of choice
1/2 cup (125 ml) crumbled bleu cheese
2 tablespoons (30 ml) freshly grated Parmesan cheese
2 tablespoons (30 ml) butter (optional)
Freshly ground black pepper**

Cook the pasta according to the package directions. Drain and return to the cooking pot. Add the remaining ingredients, adding the optional butter if a smoother sauce is desired. Gently stir to combine the ingredients and melt the cheeses. Serve immediately.

Yield: 4 to 6 servings

Bloody Mary Shrimp and Pasta

1 pound fresh shrimp, peeled and deveined
3 cloves garlic, crushed
1/4 cup olive oil
1 pound fettuccine or other pasta
1 1/2 cups Bloody Mary mix
2 tablespoons fresh chopped parsley
Parmesan cheese

Cook pasta according to directions; drain and keep warm.

Sauté shrimp with garlic in olive oil until the flesh is opaque, about 3 to 5 minutes. Add to pasta and toss with bloody Mary mix.

Garnish with fresh chopped parsley and grated Parmesan.

Serve with a fresh garden salad and bread. Have a little extra bloody Mary mix in a small creamer available for diners who enjoy extra zing!

Broccoli and Garlic Pasta

1 pound spaghetti

1/2 cup margarine

3 tablespoons minced garlic (can use purchased minced garlic)

1 pound smoked sausage

1 (10 ounce) package frozen broccoli, thawed

Cook spaghetti to al dente and drain.

Sauté sausage, garlic and broccoli in margarine in a large skillet over medium heat for about 10 minutes.

Add spaghetti and mix well. Heat thoroughly and serve.

Makes 6 servings.

Cafeteria–Style Mac and Cheese

1/2 pound elbow macaroni
1 1/2 cups milk
1 1/2 teaspoons powdered mustard
1 teaspoon Worcestershire sauce
1/4 teaspoon salt
Few drops of hot pepper sauce
3 1/2 cups grated sharp Cheddar cheese
(about 3/4 pound)
1/2 cup fresh bread crumbs
1/2 teaspoon paprika

Preheat oven to 350 degrees F. Butter a shallow 2–quart baking dish.

In a large pot of boiling salted water, cook the macaroni until tender but still firm, about 8 minutes. Drain well.

Meanwhile, in a small heavy saucepan, bring the milk to a simmer over moderate heat. Remove from the heat and stir in the powdered mustard, Worcestershire sauce, salt and hot pepper sauce. Set the seasoned milk aside.

Transfer the macaroni to a medium bowl. Add 1 1/2 tablespoons of the butter and the egg and mix well. Stir in 3 cups of the Cheddar cheese. Spread the macaroni evenly in the buttered baking dish. Pour the seasoned milk over the macaroni and sprinkle with the remaining 1/2 cup grated cheese.

In a small skillet, melt the remaining 2 tablespoons butter over moderate heat. Stir in the bread crumbs until well–coated. Scatter the buttered crumbs evenly over the macaroni and sprinkle with the paprika.

Bake for 30 minutes, or until the macaroni is bubbling and lightly colored. Transfer to the broiler and broil about 6 inches from the heat until the bread crumbs are golden brown, 1 to 2 minutes.

Serves 8.

Cajun Chicken Lasagna

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 use
1/2 cup shredded mozzarella cheese
1/2 cup grated Parmesan cheese
Salt to taste

Preheat oven to 325 degrees F. Lightly grease a 13 x 9–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–high heat, combine sausage, chicken, Cajun seasoning and sage. Cook until chicken is no longer pink and juices run clear, about eight minutes. Remove meat from skillet with a slotted spoon and set aside.

Sauté onion, celery, bell pepper and garlic until tender. Remove from heat and stir in meat and one container of Alfredo sauce. Cover bottom of prepared baking dish with four lasagna noodles. Spread with half of the meat mixture. Repeat layers, ending with a layer of noodles. Spread remaining Alfredo sauce over top. Top with mozzarella cheese and sprinkle with Parmesan cheese. Bake one hour.

Let stand 15 minutes before serving.

Makes 12 servings.

Cannelloni

Special Seasoning

1 1/4 teaspoons granulated garlic
1 1/4 teaspoons salt
1 1/4 teaspoons white pepper
1 1/4 teaspoons dried basil

Mix together.

Filling

2 pounds lean ground beef
3/4 cup yellow onion, chopped
2 eggs, lightly beaten
1/2 cup Parmesan cheese, grated
1 cup plain bread crumbs
1 1/2 tablespoons garlic, finely chopped
3/4 cup flour
16 crepes or 16 manicotti shells, cooked
according to package directions
2 cups marinara sauce or your favorite red
sauce; or 2 cups white sauce, homemade
or your favorite brand

In a large sauté pan over medium heat, cook ground beef and yellow onions until meat is fully cooked and onions are tender, about 12 to 15 minutes. Add the eggs, Parmesan, bread crumbs, garlic and flour, mixing together well. Stir in Special Seasoning and reduce heat to low.

If using crepes, place 4 to 5 ounces (about 1/2 cup) of filling in the center of each crepe and roll lengthwise; if using manicotti shells, gently stuff filling inside shells with a spoon. Place in a 13 x 9-inch baking pan. Cannelloni may be frozen at this point or stored in a refrigerator until you're ready to serve it. If frozen, thaw in refrigerator overnight before serving.

When ready to serve, heat at 350 degrees F, covered, for about 20 minutes.

To serve, place two crepes or shells on each plate and top with your favorite red or white sauce.

Makes 8 servings.

Cappeli d'Angelo with Parmesan Sauce

1 cup unsalted butter

1 pound Capelli D'Angelo, cooked al dente

1 1/2 cups freshly-grated Parmesan cheese

Salt

Freshly-ground black pepper

Melt butter in large skillet over medium heat. Add pasta and cheese and toss constantly until butter and cheese cling to noodles. Season to taste with salt and pepper and serve immediately.

For a variation, combine 1/3 cup each freshly grated Bel Paese, Gruyere, Fontina and Parmesan cheeses and toss to above directions.

Just before serving, stir in 1/2 cup whipping cream and heat through. Serve immediately with a sprinkling of minced chives if desired.

Serves 4 to 6.

Celebration Pasta

2 cups fresh tortellini
1 (16 ounce) bag frozen broccoli, corn and red peppers
1 tablespoon olive oil
1 teaspoon salt
1 teaspoon lemon juice
1/2 cup fresh or canned diced tomatoes

In large saucepan, cook tortellini according to package directions; drain and return to saucepan.

Cook vegetables according to package directions; drain and add to tortellini.

In small bowl, combine oil, salt and lemon juice. Stir in tomatoes. Stir tomato mixture into pasta and vegetables; cook over medium heat 5 minute or until heated through.

Cheddar Chicken Spaghetti with Crumb Topping

1 package spaghetti
2 cups cubed chicken
2 cups shredded Cheddar cheese, divided
1 can cream of mushroom soup
1 cup milk
1 tablespoon diced pimentos
Salt and pepper to taste
1/2 cup (1 stick) butter
2 rolls Ritz crackers, crushed

Cook noodles and drain.

Combine chicken, 1 cup of the cheese, soup, milk, pimentos and salt and pepper. Add to noodles and toss. Put into baking dish. Sprinkle with remaining 1 cup cheese.

Melt butter. Stir cracker crumbs into the butter and put on top of casserole. Bake at 350 degrees F for 25 minutes.

Cheesy Florentine Bake

6 ounces spaghetti, uncooked
1 (10 ounce) package frozen chopped spinach, thawed
2 large eggs, lightly beaten
1 jar spaghetti sauce, divided
1 cup grated Parmesan cheese, divided
1/2 cup cottage cheese
1/4 teaspoon ground nutmeg

Cook spaghetti according to package directions; drain. Rinse with cold water; drain. Drain spinach well, pressing between layers of paper towels. Combine eggs, spaghetti, 1/2 cup spaghetti sauce and 3/4 cup Parmesan cheese. Spoon into a lightly greased 9–inch square baking pan.

Combine spinach, cottage cheese, and nutmeg; spoon over spaghetti mixture. Spread with remaining spaghetti sauce. Bake at 350 degrees F for 30 minutes. Sprinkle with remaining Parmesan cheese; bake 5 additional minutes.

Let stand 5 minutes before slicing.

Makes 6 servings.

Cheesy Vegetable Lasagna

Makes 12 servings.

12 dry lasagna noodles
2 tablespoons olive oil
2 heads fresh broccoli, chopped
2 carrots, thinly sliced
1 large onion, chopped
2 green bell peppers, chopped
2 small zucchini, sliced
3 cloves garlic, minced
1/2 cup all-purpose flour
3 cups milk
3/4 cup Parmesan cheese, divided
1/2 teaspoon salt
1/2 teaspoon pepper
1 (10 ounce) package frozen spinach, thawed
1 (8 ounce) container small curd cottage cheese
24 ounces ricotta cheese
2 1/2 cups shredded mozzarella cheese, divided

Preheat oven to 375 degrees F (190 degrees C). Grease a 9 x 13 inch casserole dish. 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.

Heat oil in a large cast iron skillet over medium heat. When oil is hot add broccoli, carrots, onions, bell peppers, zucchini and garlic. Sauté for 7 minutes; set aside.

Place flour in a medium saucepan and gradually whisk in milk until well blended. Bring to a boil over medium heat. Cook 5 minutes, or until thick, stirring constantly. Stir in 1/2 cup Parmesan cheese, salt and pepper; cook for 1 minute, stirring constantly. Remove from heat; stir in spinach. Reserve 1/2 cup spinach mixture.

In a small bowl combine cottage and ricotta cheeses; stir well. Spread about 1/2 cup of spinach mixture in the bottom of the prepared pan. Layer noodles, ricotta mixture, vegetables, spinach mixture and 2 cups mozzarella cheese, ending with noodles. Top with reserved spinach mixture, 1/2 cup mozzarella cheese and 1/4 cup parmesan cheese. Bake in preheated oven for 35 minutes, or until lightly browned on top. Cool for approximately 10 minutes before serving.

Chicken and Pasta Bake

1 cup chopped onion
1 cup sliced fresh mushroom
1 cup sliced zucchini
1/2 cup chopped celery
1 clove garlic, minced
3 tablespoons butter or margarine, melted
1 (14 1/2 ounce) can whole tomatoes, drained and chopped
1 teaspoon dried whole basil
1/2 teaspoon salt
1/4 teaspoon crushed red pepper
8 ounces shell macaroni, uncooked
3 cups chopped cooked chicken
1 1/2 cups whipping cream
8 ounces shredded Monterey jack cheese
1/2 cup grated Parmesan cheese

Sauté first 5 ingredients in butter until vegetables are crisp–tender. Stir in tomatoes, basil, salt and crushed red pepper; set aside.

Cook pasta according to package directions; drain. Combine pasta, vegetable mixture and chicken in a large bowl; spoon mixture into an 11 x 7–inch baking dish.

Combine whipping cream and cheeses in a medium saucepan; cook over low heat until cheese melts, stirring frequently. Pour sauce over pasta mixture. Bake, covered, at 350 degrees F for 40 to 45 minutes or until thoroughly heated.

Yields 6 to 8 servings.

Chicken Noodle Dinner

2 tablespoons vegetable oil
1 1/4 pounds boneless chicken breasts, halved
1/4 cup sliced onions
3/4 cup thinly sliced carrots
1 cup sliced mushrooms
1 can cream of chicken soup
8 ounces egg noodles, uncooked

In large skillet, heat oil and lightly brown chicken. Remove from pan; set aside.

Cook onions, carrots, and mushrooms in skillet until onions are tender but not brown.

Stir in soup, then top with browned chicken. Simmer, uncovered 20 to 25 minutes or until chicken and carrots are tender.

Meanwhile, cook noodles according to package directions; drain.

Serve chicken and sauce over hot noodles.

Makes 4 servings.

Chicken Pasta Primavera

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

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.

Chicken Pasta Rolls

9 uncooked lasagna noodles (about 9 ounce)
8 ounces boneless skinless chicken breasts, cut into chunks
2 cups finely chopped broccoli
2 cups ricotta
1 egg
2 teaspoons minced fresh chives
1/4 teaspoon ground nutmeg
1/4 teaspoon ground black pepper
1 tablespoon butter
2 tablespoons all-purpose flour
1 cup chicken broth
1/2 cup milk
1/2 teaspoon dry mustard
3 cloves garlic, crushed
1 medium tomato, seeded and chopped

Cook lasagna noodles according to package directions. Drain and rinse well under cold water. Place in single layer on aluminum foil.

Preheat oven to 375 degrees F.

Place chicken in food processor or blender; process until finely chopped.

Preheat a nonstick pan; add chicken, and cook 4 minutes or until chicken is no longer pink.

Stir in broccoli; cook until broccoli is tender, about 8 minutes. Cool.

Combine ricotta cheese, egg, chives, nutmeg, garlic and black pepper in medium bowl. Stir in chicken mixture. Spread generous 1/3 cup filling over each lasagna noodle. Roll up noodles, starting at short end. Place filled rolls, seam side down, in a 10 x 8-inch baking dish; set aside.

Melt margarine in small saucepan over medium-high heat. Stir in flour; cook 1 minute.

Whisk in chicken broth, milk and mustard, Cook, stirring constantly, until thickened. Pour sauce over filled rolls; sprinkle with tomato. Cover dish with foil. Bake 30 to 35 minutes or until filling is set.

Chicken Pot Pie Lasagna

12 pieces uncooked lasagna noodles
1 pound boneless, skinless chicken breasts, diced
3 cups sliced fresh mushrooms
1 cup thinly sliced carrots
1/2 cup sliced spring onions
1 cup frozen green peas, thawed and well drained
1 teaspoon ground thyme
1/2 teaspoon salt
1/2 cup all-purpose flour
3 1/2 cups skim milk
1/2 cup dry sherry
1/4 teaspoon ground red pepper (cayenne)
1 (15 ounce) package low-fat ricotta cheese
1 1/2 cups grated part-skim mozzarella cheese, divided
1/2 cup grated reduced-fat Swiss cheese

Prepare pasta according to package directions. Spray a Dutch oven or large skillet with cooking spray; place over medium-high heat until hot. Add chicken and sauté 4 minutes or until cooked through. Drain well and set aside.

Recoat Dutch oven with cooking spray and place over medium-high heat until hot. Add mushrooms, carrots and onions; sauté 6 minutes. Set aside.

Place flour in a medium saucepan. Gradually add milk, stirring with a wire whisk until blended; stir in sherry. Bring to a boil over medium heat and cook for 5 minutes or until thickened, stirring constantly. Stir in salt and red pepper. Reserve one cup of sauce and set aside.

In a bowl, combine Ricotta cheese, 1 cup Mozzarella cheese and Swiss cheese.

Preheat oven to 350 degrees F. Spread 1 cup of the sauce over the bottom of a 13 x 9 x 2-inch pan. Arrange 4 pieces of the lasagna (3 length-wise, 1 width-wise) over the sauce. Top with half of Ricotta cheese mixture, half of chicken mixture and half of remaining sauce mixture. Repeat layers, ending with 4 pieces of lasagna. Spread reserved 1 cup of sauce over the last complete layer of lasagna, being sure to cover the lasagna completely.

Cover lasagna with foil and bake 1 hour. Uncover lasagna, sprinkle remaining 1/2 cup mozzarella cheese on top and bake an additional 5 minutes uncovered. Re-cover and let stand 15 minutes before serving.

Yields 10 servings.

Chicken Spaghetti

10 to 12 chicken breasts
4 to 6 chicken thighs
Salt and pepper, to taste
3 quarts chicken broth
2 large green bell peppers, chopped
2 large onions, chopped
1/4 cup butter
1 pound vermicelli
3 pounds processed cheese
1 (10 ounce) can Ro-Tel Tomatoes and Green Chiles
2 tablespoons Worcestershire sauce
1 (6 ounce) can sliced mushrooms, drained
1 (17 ounce) can English peas, drained

In a large pot, boil chicken pieces until tender. Salt and pepper to taste. Cool meat in broth; reserve broth. Supplement reserved broth with canned broth to make 3 quarts. Remove skin and bones and cut chicken into bite-size pieces.

In a medium skillet, sauté peppers and onions in butter or margarine until soft.

In a very large pot, bring broth to a boil and cook vermicelli in broth until tender. Do not overcook. Leave vermicelli in broth. Add cheese cut in chunks. Stir until melted. Add Ro-Tel, Worcestershire, mushrooms, peas, onion mixture and chicken. Pour into 1 large or several small casserole dishes. Bake at 350 degrees F for 45 minutes or until bubbly.

Yields 16 servings.

Chicken Tetrazzini

1/2 green bell pepper, chopped
1 onion, chopped
2 tablespoons butter
3 cans cream of mushroom soup, undiluted
5 tablespoons light cream
1 cup shredded sharp cheese, divided
1 (5 ounce) can mushroom pieces
2 cups or more chicken, cooked and chopped
4 tablespoons sherry
1 teaspoon salt
1 tablespoon Worcestershire sauce
Black pepper, to taste
Red pepper, to taste
Tabasco® sauce
1 package noodles, cooked in chicken broth

Sauté green pepper and onions in butter. Add soup, thinned with light cream. Add 1/2 cup cheese to sauce. Add all other ingredients, including seasonings to taste and omitting noodles. Mix well and let thicken. Set aside.

Cook noodles in chicken broth saved from cooking chicken.

In greased 13 x 9–inch casserole, place layers of noodles, chicken and sauce mixture. Repeat. Top with remaining cheese. Bake at 375 degrees F for 20 to 30 minutes. Freezes well.

Yields 8 to 10 servings.

Chili Pasta

**18 ounces medium shells, elbow macaroni
or other medium pasta shape, uncooked**
1 small onion, peeled and finely diced
1 (12 ounce) can corn, drained
1 jalapeño pepper, cored and thinly sliced
1 tablespoon chili powder
1 teaspoon ground cumin
2 cloves garlic, finely chopped
1 (16 ounce) can red kidney beans, rinsed and drained
1 (12 ounce) jar salsa
1/2 cup shredded low-sodium Cheddar cheese

Prepare pasta according to package directions.

While pasta is cooking, combine remaining ingredients in large pot and heat until onion is cooked. When pasta is done, drain well. Transfer to a serving bowl. Add contents of pot and toss gently until well combined. Sprinkle Cheddar cheese on top and serve immediately.

Yields 4 to 6 servings.

Chili Twist

2 cups egg noodles
3 quarts boiling water
1 tablespoon salt
2 (15 1/2 ounce) cans chili con carne
1 tablespoon parsley
1/2 teaspoon sweet basil leaves, crushed
1/4 teaspoon Mexican oregano
1 (18 ounce can) tomato sauce

Cook noodles in boiling water with salt, uncovered, until tender; drain. Combine with remaining ingredients. Heat thoroughly.

Serves 4 to 6.

Chili–Ghetti

1 pound ground beef
2 teaspoons vegetable oil
1 onion, chopped
1 teaspoon chili powder
Salt, to taste
2 cups tomato juice
1 teaspoon Worcestershire sauce
1/2 teaspoon pepper
1 1/2 cups raw spaghetti
2 cups kidney beans

Brown beef in oil; add onion, chili powder and salt. Cook until onion is tender. Pour into casserole. Combine other ingredients; mix well, then pour over meat. Cover and bake at 350 degrees F for 1 hour.

Serves 6 to 8.

Chive Cheese Noodles

1 package thin egg noodles

Salt, to taste

1/2 cup (1 stick) butter

3 ounces Philadelphia chive cheese

1 pint sour cream

1 can cream of mushroom soup

Cook noodles until just done. Mix all ingredients and correct seasonings. Put into a casserole and top with bread crumbs. Bake at 325 degrees F until hot and bubbly.

Cinnamon Beef Noodles

5 cups water
1 1/2 cups rice wine or sake
3/4 cup low-sodium soy sauce
1/4 cup granulated sugar
2 teaspoons vegetable oil
2 pounds beef stew meat, cut into 1 1/2-inch cubes
8 green onions, cut into 1-inch pieces
6 garlic cloves, crushed
2 cinnamon sticks
1-inch piece peeled fresh ginger, thinly sliced
1 (10 ounce) package fresh spinach, chopped
4 cups hot cooked wide noodles or vermicelli
(about 8 ounces uncooked pasta)

Combine water, rice wine, soy sauce and sugar in a large bowl; stir with a whisk. Set aside.

Heat 1 teaspoon oil in a large Dutch oven over medium-high heat; add half the beef, browning on all sides. Remove from pan. Repeat procedure with remaining oil and beef.

Return beef to pan; add water mixture, onions, garlic, cinnamon and ginger. Bring to a boil; cover, reduce heat, and simmer 2 hours.

Discard ginger slices and cinnamon. Stir in spinach; cook 3 minutes or until wilted. Serve over noodles.

Yields 8 servings.

Citrus–Cherry Pork and Pasta

1 pound pork tenderloin, cut into 1/2–inch cubes
1 teaspoon vegetable oil
1/2 sweet yellow onion, thinly sliced
2 tablespoons orange juice
2 tablespoons balsamic vinegar
2 tablespoons olive oil
1/4 teaspoon salt
1/4 teaspoon black pepper
1 tablespoon grated orange zest
8 ounces mostaccioli, rigatoni or penne,
cooked and drained
1 cup broccoli florets, steamed
1/2 cup dried cherries
1/3 cup walnuts, coarsely chopped

In a large nonstick skillet, heat oil over medium–high heat. Add pork cubes and onion; cook and stir 3 to 4 minutes or until pork is nicely browned and onion is tender; set aside.

Make dressing by shaking together orange juice, vinegar, olive oil, salt, pepper and orange zest in a small jar with tight–fitting lid. In a large serving bowl, toss together the pork and onion, pasta, broccoli, cherries and walnuts with the dressing.

Serve immediately.

Clam Linguine

8 ounces linguine, uncooked
3 to 5 cloves garlic, minced
1/4 cup plus 1 tablespoon butter, melted
2 (6 1/2 ounce) cans minced clams
1 cup shredded Monterey jack cheese
1/4 cup chopped fresh parsley

Cook linguine, omitting salt. Drain linguine and set it aside.

Sauté garlic in butter in a large skillet. Drain clams, and add liquid to garlic and butter in skillet; bring mixture to a boil. Cook over medium–high heat for 7 minutes.

Add clams and cheese; cook over low heat, stirring constantly, until cheese melts. Pour sauce over linguine. Add parsley and toss gently.

Serves 4.

Classic Lasagna

1 pound ground beef
3/4 cup chopped onion
2 tablespoons canola or olive oil
1 (1 pound) can tomatoes
2 (6 ounce) cans tomato paste
2 cups water
1 tablespoon chopped parsley
2 teaspoons salt
1 teaspoon granulated sugar
1 teaspoon garlic powder
1/2 teaspoon pepper
1/2 teaspoon oregano leaves
8 ounce lasagna
1 pound ricotta cheese
8 ounce mozzarella cheese, shredded
or thinly sliced
1 cup grated Parmesan cheese

In large heavy pan, lightly brown beef and onion in oil. Add tomatoes (put through blender or cut with edge of spoon), tomato paste, water, parsley, salt, sugar, garlic powder, pepper and oregano; simmer uncovered, stirring occasionally, about 30 minutes.

Meanwhile cook lasagna as directed on package; drain.

In 13 x 9–inch baking pan, spread about 1 cup sauce. Then alternate layers of lasagna, sauce, ricotta, mozzarella and Parmesan cheese, ending with sauce, Mozzarella and Parmesan. Bake at 350 degrees F for 40 to 50 minutes until lightly browned and bubbling.

Allow to stand for 15 minutes; cut in squares to serve.

Makes 8 servings.

Classic Wisconsin Macaroni and Cheese

12 ounces elbow macaroni
3 tablespoons butter
1/4 cup diced white onion
2 tablespoons flour
2 cups milk
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon hot pepper sauce
1 tablespoon prepared mustard
3 cups (12 ounces) sharp Wisconsin Cheddar cheese, shredded
3 cups coarse bread crumbs

Preheat oven to 375°F. Cook macaroni according to package instructions, or until al dente. Drain, rinse, and set aside.

In large saucepan, sauté onion in butter for two minutes until transparent. Blend in flour, stirring well to incorporate, and cook for an additional minute. Whisk milk into butter and flour mixture. Bring to simmer and cook until sauce thickens. Reduce to low heat and add salt, pepper, hot sauce and mustard. Stir in 2 1/2 cups cheese.

Add cooked macaroni to cheese sauce and mix well. Place macaroni mixture in buttered, ovenproof, 9-inch square dish. Top with remaining 1/2 cup of Cheddar cheese and bread crumbs.

Bake for 25 minutes, or until top is golden brown.

Serves 4.

Company Noodle Bake

4 ounces fine egg noodles
1/4 cup onion, finely chopped
1 tablespoon margarine
Dash of garlic powder
12 ounces cottage cheese
1 teaspoon Worcestershire sauce
1 cup sour cream
Paprika

Cook noodles and drain.

Simmer onion in margarine until tender. Add garlic powder. Combine onion mixture, noodles and remaining ingredients. Add salt and pepper to taste. Bake in a greased 10 x 7-inch baking dish for 30 minutes at 350 degrees F.

Sprinkle with paprika and serve. Serves 4.

Crabmeat Ravioli

Serves 5 (approximately 25 ravioli)

Crabmeat Filling

1/4 cup olive oil
1 yellow onion, small dice
1 summer squash, small dice
1 zucchini, small dice
2 teaspoons mixed fresh herbs
1 pound lump crabmeat, remove all shells
1/2 cup dried bread crumbs
1 bunch green onions
Salt and white pepper to taste

Heat olive oil in saucepan over medium–high heat. Add yellow onion and cook until translucent, about 5 minutes. Add squash and zucchini, cook 5–7 minutes.

Add salt, white pepper, mixed herbs and green onions. Cook additional 5 minutes. Remove mixture from heat, pour into colander to drain all liquid. Once mixture has cooled, add crabmeat and bread crumbs. Season to taste.

Ravioli Pasta

4 pounds semolina flour
1 pound all–purpose flour
1 tablespoon salt
6 eggs and enough water to total 16 ounces liquid

Combine all ingredients and use pasta maker, if no machine available roll out dough to desire thickness and cut into two even sheets. Lightly egg wash the bottom sheet and then place balls of filling 2 1/2 inches apart. Cover filling with the remaining sheet of pasta (do not egg wash) and cut into equal squares. Use your fingers to press edges together (removing any air pockets) and place on cornmeal dusted cookie sheet. Sprinkle ravioli with cornmeal and proceed to cooking instructions.

To Cook Pasta: Place ravioli in boiled salted water and cook for 3 1/2 to 4 minutes, then drain. Add cooked ravioli to sauce as directed.

Lemon Basil Butter Sauce

1/4 cup white wine
1/4 cup seasoned rice vinegar
2 tablespoons lemon juice
1 shallot, minced
1 pound whole butter (cut into cubes)
1/8 cup heavy cream
2 tablespoons fresh basil (cut into strips)
Salt and pepper to taste

In a small saucepan, combine white wine, rice vinegar, lemon juice and shallots. Over medium heat reduce until syrupy. Add cream and reduce by half. Adjust heat to low. Whisk in one cube of butter at

Pasta Perfetta

a time, making sure each cube of butter is melted before you add the next, until all the butter is incorporated. Strain and season with salt, pepper and basil. Toss cooked raviolis in sauce and serve immediately.

Crawfish Tortellini

**2 (10 ounce) packages Parmesan cheese
tortellini, cooked as directed
1/2 cup (1 stick) butter
1 medium onion, finely chopped
2 cloves garlic, finely chopped
1/2 cup Parmesan cheese
1 cup whipping cream
2 teaspoons cornstarch, mixed with 1/4 cup cold water
1/8 cup chopped parsley
1 pound crawfish tails**

Cook tortellini as directed on package. Drain and set aside. Sauté onion and garlic in butter until clear. Add slightly rinsed crawfish tails. Cook for 5 minutes.

Add parsley, cornstarch mixture and whipping cream. Cook just until it starts to simmer. Fold tortellini into sauce. Salt and pepper to taste. Place in lightly buttered casserole pan, sprinkle with Parmesan Cheese. Bake at 350 degrees F until hot.

Serves 6.

Serve with salad and hot French Bread.

Creamy Artichoke Pasta

Makes 4 servings

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

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. Sauté until soft and lightly browned. Stir in artichoke hearts and sauté 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.

Creamy Bacon Pasta

Serves 4 to 6

**12 to 15 slices of bacon
1/2 cup sliced fresh mushrooms
2 garlic cloves minced
16 ounces cooked and drained penne pasta
1 cup grated parmesan cheese
2 cups heavy cream
1/2 teaspoon pepper
1/2 cup sliced green onions**

Cook bacon until crisp, remove and drain on paper towels and crumble.

Reserve 2 tablespoons bacon drippings in same skillet, add mushrooms and garlic and cook until tender. Stir in cooked pasta and the next three ingredients. Simmer over medium to low heat stirring often until sauce is thickened. Stir in bacon and green onions, mixing to incorporate.

Serve hot.

Creamy Chicken and Penne

Makes 6 servings

1 pound penne pasta
4 cups broccoli florets
1 onion, sliced
1 tablespoon olive oil
1/2 pound boneless, skinless chicken breasts,
cut in 3 x 1-inch strips
3/4 cup sun dried tomatoes in oil, drained and
finely chopped
1 cup heavy cream
1/2 cup chicken broth
2 tablespoons balsamic vinegar
1 teaspoon salt
1/4 teaspoon black pepper
3/4 cup Parmesan cheese

Cook pasta according to package directions. Stir in broccoli during last 2 minutes of cooking.

Sauté onion in olive oil until softened.

Add chicken and sauté.

Stir in sun dried tomatoes, cream, broth, vinegar, salt and pepper. Simmer about 4 minutes.

Drain pasta and broccoli, toss with chicken mixture and parmesan cheese.

Creamy Fettucine Alfredo

8 ounces cream cheese, cubed

3/4 cup grated Parmesan cheese

1/2 cup butter or margarine

1/2 cup milk

8 ounces fettuccine, cooked and drained

In large saucepan, combine cream cheese, Parmesan cheese, margarine or butter and milk; stir over low heat until smooth. Add fettuccine; toss lightly.

Makes 4 servings.

Dr. Pepper Spaghetti Bake

**2 pounds lean ground beef
1 cup chopped onion
1/2 teaspoon garlic powder
1/2 teaspoon Italian seasoning
1/2 teaspoon salt
1/2 teaspoon pepper
1 (12 ounce) can Dr. Pepper
2 (8 ounce) cans tomato sauce
2 tablespoons Worcestershire sauce
1 (16 ounce) package spaghetti, cooked
1 1/2 cup shredded mozzarella Cheese**

Brown ground beef in a large Dutch oven. Drain well. Add onion and seasonings. Cook about 5 minutes. Add Dr. Pepper, tomato sauce and Worcestershire sauce and cook an additional 5 minutes.

Stir in cooked and drained spaghetti. Stir in cheese. Pour spaghetti mixture into a well greased casserole dish. Bake at 350 degrees F for 20 minutes.

Dracula's Revenge

2 whole garlic heads
1 pound sweet turkey Italian sausage
1 teaspoon chopped fresh or 1/4 teaspoon dried sage
1 teaspoon chopped fresh or 1/4 teaspoon dried rosemary
2 tablespoons butter or stick margarine
1/3 cup all-purpose flour
6 cups 1% low-fat milk
1 cup (4 ounces) grated fresh Parmesan cheese
2/3 cup (about 2 1/2 ounces) shredded Gruyere or Swiss cheese
1/2 teaspoon salt
1/8 teaspoon black pepper
8 cups hot cooked penne (about 1 pound
uncooked tube-shaped pasta) or rigatoni
Cooking spray

Preheat oven to 350 degrees F.

Remove white papery skin from garlic heads (do not peel or separate the cloves). Wrap each head separately in foil. Bake at 350 degrees F for 1 hour; cool 10 minutes. Separate cloves; squeeze to extract garlic pulp. Discard skins. Set garlic aside.

Increase oven temperature to 400 degrees F.

Remove casings from sausage. Cook sausage in a large nonstick skillet over medium heat until browned, stirring to crumble. Remove from pan with slotted spoon. Place sausage in large bowl; stir in sage and rosemary.

Melt butter in a large saucepan over medium heat. Lightly spoon flour into a dry measuring cup; level with a knife. Add the flour to melted butter, stirring with a whisk. Gradually add the milk; cook until slightly thick, stirring constantly with a whisk (about 10 minutes). Stir in roasted garlic, cheeses, salt and pepper. Remove mixture from heat. Add 5 1/2 cups cheese and cooked pasta to sausage, stirring to coat. Spoon pasta mixture in a 13 x 9 inch baking dish coated with cooking spray. Top with remaining sauce. Bake at 400 degrees F for 15 minutes or until thoroughly heated.

Dreamy Spaghetti

1 (8 ounce) package spaghetti
3 tablespoons melted butter
1 1/2 to 2 pounds ground chuck
16 ounces tomato sauce
8 ounces sour cream
8 ounces cream cheese
12 ounces cottage cheese
1/3 cup chopped onion
Salt, to taste
Pepper, to taste

Cook spaghetti until just tender, not well done. Brown meat in 1 tablespoon butter. Add salt, pepper and tomato sauce.

In a bowl, combine cottage cheese, cream cheese, sour cream and onion.

Drain spaghetti. Place spaghetti in the bottom of a 2–quart casserole. Add 1/2 mixture of cheeses and 1/2 mixture of meat. Add remaining mixtures in same order with meat mixture on top. Pour 2 tablespoons melted butter over top and bake uncovered at 350 degrees F for 30 minutes.

Easy Does It Spaghetti

1 pound ground beef
2 tablespoons dry minced onion
1 teaspoon salt
1/2 teaspoon garlic powder
16 ounces tomato sauce
1 to 1 1/2 teaspoons Italian seasoning
1 (4 ounce) can mushrooms, drained
3 cups tomato juice
4 ounces dry spaghetti (1 1/2 cups),
broken into 4- to 5-inch pieces

Brown ground beef in skillet and place in crockpot. Slice mushrooms. Add all remaining ingredients except dry spaghetti; stir well. Cover and cook on LOW for 6 to 8 hours or on HIGH for 3 to 5 hours. Turn to HIGH last hour and stir in dry spaghetti.

Serves 4.

Easy Fettucine

1 can cream of mushroom soup
3/4 cup milk
1/2 cup grated Parmesan cheese
3 cups cooked hot noodles
4 tablespoons butter

In large saucepan, stir soup until smooth. Blend in milk and cheese. Heat just before serving. Toss hot noodles with butter. Combine with soup mixture.

Serve with additional cheese.

Serves 4.

Easy Lasagna

1 1/2 pounds ground meat
2 pounds ricotta or cottage cheese, mixed with 4 eggs
1 jar spaghetti sauce or homemade sauce
1 can tomato sauce
1 tomato sauce can water
12 ounces lasagna noodles, UNCOOKED
3 cups shredded mozzarella cheese
Grated Parmesan cheese
Garlic powder and salt

Brown meat. Drain. Add sauces and water. Spoon a small amount of sauce on the bottom of a 13 x 9-inch baking dish. Place a layer of UNCOOKED noodles, one-third of the cottage cheese mixture, a sprinkle of Parmesan cheese and one-third of the shredded cheese. Then pour about one-third of the sauce over the top. Repeat twice more. Cover with more cheese. Bake, covered and sealed with foil, at 350 degrees F for 1 hour.

Uncover and bake 15 minutes longer. DO NOT LET THE FOIL TOUCH THE CHEESE.

You can bake for 1 hour without the cheese on top, then put the cheese on top and bake 15 minutes longer uncovered.

Egg Noodles and Tuna

1/2 package noodles, cooked

1 can tuna, drained

1 can cream of mushroom soup

1/2 cup milk

Dash of hot pepper

Mix and bake at 375 degrees F for 25 minutes. Sprinkle with paprika before serving.

Fajita Macaroni and Cheese

1 1/2 pounds ground beef
16 ounce elbow macaroni, cooked and drained
1/2 cup sliced green onions, divided
1 (1.4 ounce) envelope fajita seasoning mix
2 (15.5 ounce) jars salsa con queso
1/2 (4.5 ounce) package taco shells, crushed

Brown ground beef in a large skillet, stirring until it crumbles; drain. Stir in macaroni, 1/4 cup green onions, seasoning mix, and salsa con queso; pour into a lightly greased 13 x 9–inch baking dish. Sprinkle with crushed taco shells. Bake at 350 degrees F for 30 minutes or until thoroughly heated.

Sprinkle with remaining 1/4 cup green onions.

Makes 8 servings.

Family–Style Lasagna

Makes 8 serving

1 pound ground beef
1 onion, chopped
2 cloves garlic, minced
1 tablespoon minced parsley
2 teaspoons salt
1/2 teaspoon basil
1/4 teaspoon fennel seed
1/8 teaspoon ground cumin
3 (8 ounce) cans Hunt's Tomato Sauce
8 ounces ricotta or cottage cheese
2 eggs
8 ounces lasagna noodles, cooked
3/4 pound mozzarella cheese, sliced
1/4 cup grated Parmesan cheese

In a skillet, brown ground beef with onions, garlic, and seasonings; pour off fat. Stir in Hunt's Sauce; simmer 10 minutes. Meanwhile, blend ricotta and eggs.

In 13 x 9–inch baking dish, spread 1/4 cup meat sauce in a thin layer; add layer of half the noodles, all the ricotta mixture and half the mozzarella. Cover cheese layer with half the meat sauce and all remaining noodles. Top with remaining meat sauce and mozzarella. Sprinkle with Parmesan. Bake at 350 degrees F for 30 minutes. Let stand 10 minutes before cutting.

Favorite Chicken Tetrazzini

4 tablespoons margarine
2 onions, chopped
1 medium bell pepper, chopped
1 (16 ounce) can tomatoes
4 tablespoons chili powder
Salt, to taste
Pepper, to taste
3/4 cup sharp cheese, shredded
1 pint light cream
Pinch of baking soda
1 (4 to 6 pound) chicken
16 ounces thin spaghetti, cooked

Sauté margarine, onion and pepper. Add tomatoes and seasonings. Cook slowly until sauce thickens; add cheese and light cream with a pinch of baking soda, cooking a little longer.

Boil chicken. Cool, then pull pieces from chicken.

Butter large casserole and line with part of the cooked spaghetti. Layer chicken, tomato sauce, more spaghetti and cheese. Continue until all is used, ending with sauce and topped with cheese. Freezes well.

Yields 8 servings.

Fettuccine al Pesto

1/4 cup parsley, chopped and firmly packed
1/4 pound butter, softened
1 teaspoon salt
1 cup Parmesan cheese, freshly grated
1/2 cup pine nuts or pecans, chopped
1/2 cup olive oil
1/2 cup cream
5 to 6 cloves garlic, minced
1/2 teaspoon ground pepper
1/2 cup fresh basil, chopped
2 tablespoons boiling water
1 1/2 pounds fettuccine, cooked

Place all ingredients except fettuccine in a saucepan, adding the water last. Simmer for 10 minutes, stirring frequently. Keep sauce warm.

Cook the fettuccine according to package directions; drain.

Toss the sauce lightly with fettuccine and serve immediately.

Serves 8.

Fettucine Alfredo

3/4 pound uncooked fettuccine
Boiling salted water
6 tablespoons unsalted butter
2/3 cup whipping cream
1/2 teaspoon salt
Large pinch ground white pepper
Large pinch ground nutmeg
1 cup freshly-grated Parmesan cheese
2 tablespoons chopped fresh parsley

Cook fettuccine in large pot of boiling salted water just until al dente, 6 to 8 minutes; drain well. Return to dry pot.

While fettuccine is cooking, place butter and cream in heavy skillet over medium-low heat. Cook, stirring constantly, until blended and mixture bubbles for 2 minutes.

Stir in salt, pepper and nutmeg. Remove from heat. Gradually stir in Parmesan cheese until thoroughly blended and fairly smooth. Return skillet briefly to heat if necessary to completely blend cheese, but don't let sauce bubble or cheese will become lumpy and tough. Pour sauce over fettuccine in pot. Place over low heat. Stir and toss with 2 forks until sauce is slightly thickened and fettuccine evenly coated, 2 to 3 minutes. Sprinkle with parsley.

Serve immediately.

Fettuccine Florentine

1/2 cup butter
1 pound fresh spinach or 1 (10 ounce) package frozen
spinach, cooked and chopped
3/4 pound bacon, cooked crisp, drained and crumbled
1/4 pound prosciutto or smoked ham, chopped (optional)
2 eggs, beaten
1/2 to 3/4 cup freshly-grated Parmesan cheese
1 1/2 to 2 cups heavy cream
1 pound fettuccine, cooked al dente
Salt, if needed
Pepper, if needed

Melt butter in large pot. Add spinach, bacon and prosciutto or ham; mix well and heat.

Meanwhile, combine eggs, cheese and cream in small bowl. When spinach–bacon mixture is hot, add fettuccine and mix thoroughly to coat all strands. Add egg mixture and heat, stirring constantly, until slightly thickened. Do not boil. Adjust seasoning, if necessary. Add additional cream if mixture is too dry.

Serve immediately.

Fettuccini Romano

1 cup heavy whipping cream
2 to 4 cloves garlic, minced
1/2 cup (1 stick) unsalted butter
1/2 cup Romano cheese, grated
1 pound fettuccine, cooked al dente

Melt butter in a medium size heavy saucepan, over medium/low heat. Add cream, garlic and cheese. Heat and stir until medium hot, being careful not to boil. Add to cooked fettuccine and toss.

Serve immediately with bread and salad.

Fettuccine with Avocado

1 1/4 cups diced sun-dried tomatoes
1 cup diced green bell pepper
1/2 cup chopped fresh basil
1/2 cup chopped green onions
1/4 cup sherry wine vinegar
2 tablespoons olive oil
1 medium avocado (about 8 ounces) peeled and diced
1 pound dried fettuccine noodles (or any dried pasta)

In a large bowl, combine sun-dried tomatoes, green pepper, basil, green onions, vinegar, oil and half of the avocado. Toss ingredients well so they are evenly coated with oil and vinegar.

Meanwhile, cook pasta in boiling water for 6 minutes or until "al dente." Drain pasta and pour into salad bowl with the other ingredients while the pasta is still hot. Toss together and serve immediately, using the remaining avocado as a garnish on top of the pasta.

Makes 6 servings.

Fideo

3 tablespoons vegetable oil
4 coils fideo
2 tablespoons minced onion
1 clove garlic, minced
1/2 cup canned tomato sauce
3 cups water
Salt
Pepper

Heat oil. Add fideo and cook until lightly browned. Add onion and cook until tender.

Add garlic, tomato sauce and water and season to taste with salt and pepper. Bring to a boil. Lower heat, cover and simmer for 10 minutes.

Makes 6 servings.

Fiery Pork Spaghetti

1 pound spaghetti

Salt

1 pound ground pork

4 cloves garlic, minced

1 cup chicken stock

1/2 teaspoon crushed dried red chiles

1/2 cup minced fresh basil leaves

Grated Romano cheese

Cook spaghetti in a large pot of boiling salted water, stirring frequently, for 7 minutes until slightly undercooked.

While spaghetti cooks, place pork and garlic in a large cold skillet. Cook over high heat, stirring to break up chunks, for 3 to 4 minutes until pork is no longer pink. Remove pork and garlic with a slotted spoon; reserve.

Drain pasta; return to cooking pot. Add stock, pork mixture, chiles and basil; toss over low heat for 2 to 3 minutes. Set aside, uncovered, for 5 minutes before serving. Toss and serve, with grated Romano cheese and more chiles if desired.

Yields 4 servings

Fragrant Noodles

1 pound thin spaghetti
2 tablespoons vegetable oil
4 scallions, thinly sliced
1/2 cup chopped fresh cilantro
3 tablespoons soy sauce
1/4 teaspoon freshly-ground pepper

Cook spaghetti according to package directions; drain. In the same pot, heat oil over medium-high heat. Add scallion and cook for 30 seconds. Remove from heat. Stir in drained spaghetti, cilantro, soy sauce and pepper.

Serves 4.

Fried Italian Ravioli

12 dozen fresh ravioli*
2 large eggs, beaten
Salt and cayenne pepper

* Fresh ravioli is usually available in the chilled section of your grocery.

In a large bowl beat together salt, pepper and eggs. Detach the raviolis one by one. Dip into the egg mixture, then deep fry for about 2 to 4 minutes — until golden and crispy.

Serve hot with tomato salsa as appetizer.

Serves 4.

Fried Macaroni and Cheese

2 cups elbow macaroni or shells

3 eggs

1 cup cheese of your choice

Cook macaroni according to package directions. Drain. Place in a large bowl and mix in eggs and cheese until combined.

Heat a small amount of oil in a skillet and add the macaroni mixture and fry as you would potatoes.

It will get crisp and brown. It is done when the cheese is melted and the eggs are cooked through. You can make it as crisp as you like.

Fried Ravioli with Quick Tomato Sauce

Sauce

2 tablespoons olive oil
1 small onion, chopped
2 cloves garlic, finely chopped
2 (14 1/2 ounce) cans Italian-style tomatoes, with liquid
3 tablespoons coarsely chopped fresh basil
or 1 tablespoon dried basil
Salt and coarsely-ground pepper, to taste

Ravioli

9 ounces frozen or refrigerated ravioli of your choice
2 tablespoons olive oil

Begin with the sauce. Heat the olive oil in a skillet over moderate heat and sauté the onion and garlic for about 5 minutes, until tender but not brown. Add the tomatoes, breaking up the larger pieces with the edge of a spoon if necessary, and bring to a boil. Simmer over low heat for 15 minutes, until the sauce has thickened some. Add the basil and season with salt and pepper.

Makes about 2 1/2 cups.

Cook the ravioli according to the package directions. Drain and manually separate the ravioli to prevent them from sticking together. Blot dry with paper towels.

Heat the olive oil in a skillet (preferably nonstick) over moderate heat and sauté the ravioli for 2 to 3 minutes per side, until lightly browned and slightly crisp. Drain on paper towels and serve immediately.

Serves 6 to 10 as an hors d'oeuvre or 4 to 6 as a first course.

Garlic Ravioli

Filling

12 large garlic cloves, chopped
1/2 teaspoon Italian seasoning
1/4 teaspoon black pepper
1/4 cup olive oil
3/4 pound Ricotta cheese
1/2 cup Parmesan cheese
2 tablespoons chopped chives
1 egg, beaten

Garlic Béchamel Sauce

6 cloves garlic, chopped
2 tablespoons olive oil
3 tablespoons butter
3 tablespoons flour
2 cups milk
1/2 teaspoon salt
1/4 teaspoon pepper

For Filling: Sauté garlic, Italian seasoning and pepper in olive oil. Drain. Mix Ricotta and Parmesan to garlic mixture. Add chives and egg. Mix well. Fill wonton wrappers.

For Sauce: Sauté garlic in oil and set aside.

Melt butter over low heat; stir in flour, gradually add milk to thicken. Stir in garlic, salt and pepper. Serve over garlic ravioli. Garnish with fresh parsley.

Garlic Shrimp with Noodles

4 tablespoons butter, divided
1/2 cup chopped onion
2 cups water
1 package Lipton Noodles and Sauce (Butter and Herb)
2 tablespoons olive oil
1 tablespoon chopped garlic
1 pound uncooked medium shrimp, peeled and deveined
(thaw before cooking if shrimp are frozen)
1 (14 ounce) can artichoke hearts, drained and halved
1/4 cup finely chopped parsley
Pepper to taste

Melt 2 tablespoons butter and cook onion until tender. Add water and boil. Stir in noodles and stir occasionally.

In a large skillet, heat remaining butter with olive oil and garlic. Add shrimp and artichokes. Cook for about 3 minutes and stir while the shrimp/artichokes are cooking. Stir in parsley and pepper.

Combine shrimp and pasta before serving.

Garlic Spaghetti

1 tablespoon garlic oil
1/2 teaspoon salt
8 ounces spaghetti
1 cup sliced carrots
1 1/2 cups broccoli florets
1/3 cup garlic oil
Finely shredded Parmesan cheese
Freshly ground pepper

In a large kettle or Dutch oven bring 4 quarts water to boil; add the 1 teaspoon garlic oil and salt. Add the spaghetti; then cook according to package directions.

Meanwhile, in a small saucepan, cook the carrots, covered in a small amount of boiling water, for 5 minutes. Add broccoli florets and cook for 3 minutes more; drain.

In another saucepan heat the 1/3 cup garlic oil over low heat. Add the cooked vegetables to the oil, stirring to coat well and heat through.

To serve, drain the spaghetti; return spaghetti to kettle; pour the vegetable mixture over pasta and toss. Transfer to individual plates. Sprinkle cheese and pepper over each serving.

Gnocchi alla Romana

Vegetable oil
3 cups milk
1 1/2 teaspoon salt
Large pinch of ground nutmeg
Large pinch of pepper
1 cup plus 2 tablespoons semolina
2 large egg yolks, lightly beaten
1 cup freshly-grated Parmesan cheese
6 tablespoons butter

Line the bottom of a 15 1/2 x 10 1/2-inch baking pan with aluminum foil. Generously oil the foil.

Heat milk, salt, nutmeg and pepper in heavy saucepan over medium-high heat just to simmering. Do not boil; reduce heat to medium-low. Begin whisking or stirring milk briskly and add semolina in thin steady stream, taking care not to let lumps form. Cook, stirring frequently, until thick enough for spoon to stand upright and unsupported in center of mixture, 5 to 10 minutes.

Reduce heat to low; continue cooking, stirring constantly, until very thick, about 5 minutes longer. Remove from heat.

Add egg yolks, 1/4 cup of the cheese and 2 tablespoons of the butter to semolina mixture; stir until butter is melted and mixture is smooth. Transfer mixture to prepared pan. Pat out with spatula to 1/4 inch thickness. Refrigerate uncovered until cold, at least 1 hour.

Heat oven to 425 degrees F. Turn mixture out of pan onto flat surface; peel off foil. Cut gnocchi out of mixture with 2-inch round cutter.

Arrange gnocchi overlapping in 10-inch square shallow flameproof baking dish. Melt remaining 4 tablespoons butter. Drizzle melted butter over gnocchi. Sprinkle with remaining 1/4 cup cheese. Bake until tops of gnocchi are crisp and golden, 20 to 25 minutes. Place under broiler about 4 inches from heat, until light brown, 1 to 2 minutes. Serve at once.

Gnocchi Verdi

2 (10 ounce) packages frozen spinach
1 cup ricotta cheese
2 large eggs
2/3 cup freshly-grated Parmesan
1 cup plus 3 tablespoons flour
1/2 teaspoon salt
1/8 teaspoon pepper
1/8 teaspoon ground nutmeg
Boiling salted water
3 tablespoons butter

Cook spinach according to package directions. Drain well; let cool.

Squeeze spinach very dry. Chop spinach very fine; place in medium bowl. stir in ricotta cheese. Add eggs; mix well. Add 1/3 cup of the Parmesan cheese, 3 tablespoons of the flour, the salt, pepper and nutmeg; stir to mix very well. Refrigerate covered 1 hour.

Spread remaining 1 cup flour in shallow baking pan. Press a heaping tablespoonful of spinach mixture between spoon and hand to form oval gnocchi; place on flour. Repeat until all spinach mixture is used. Roll gnocchi lightly in flour to coat evenly. Discard excess flour. Slip 8 to 12 gnocchi into large kettle of boiling salted water; reduce heat to medium. Cook uncovered until gnocchi are slightly puffed and medium-firm to the touch, about 5 minutes.

Remove gnocchi with slotted spoon to paper towel-lined plate; then transfer immediately to greased flameproof shallow baking dish. Reheat water to boiling. Continue cooking and draining gnocchi in batches until all have been cooked. arrange gnocchi so that they are in single layer in baking dish.

Heat broiler.

Melt butter in small saucepan. Spoon butter over gnocchi; sprinkle with remaining 1/3 cup Parmesan cheese. Broil gnocchi 5 inches from heat source, until cheese topping is light brown, 2 to 3 minutes.

Serve at once.

Makes 24 gnocchi.

Greek Spaghetti

12 ounces spaghetti

1/2 cup (1 stick) butter

Garlic powder or mashed garlic cloves

Burn butter until golden. Add garlic powder or crushed cloves and serve over cooked, drained spaghetti.

Greek–Style Lasagna

Serves 4

9 lasagna noodles
8 ounces lean ground beef
1/2 cup chopped yellow onion
1 (10 ounce) package frozen, chopped spinach, squeezed dry
1 cup part–skim ricotta cheese
1/4 cup feta cheese, crumbled
1/4 cup sliced pitted black olives
3 tablespoons chopped fresh mint, divided
1 1/2 cups reduced sodium tomato sauce

Preheat oven to 375 degrees F. Spray a medium baking dish with vegetable cooking spray; set aside.

Cook noodles according to package directions, but do not add salt. Drain.

Meanwhile, spray a medium nonstick skillet with vegetable cooking spray. Heat over medium heat. Add beef and onion. Cook, stirring, until browned, about 5 minutes. Place mixture on a paper towel–lined plate; drain.

In a medium bowl, combine spinach, ricotta cheese, feta cheese, olives and 2 tablespoons mint. Spread 1/2 cup tomato sauce in prepared dish. Top with 3 noodles. Spread some spinach mixture over noodles. Top with some beef mixture. Spoon 1/4 cup tomato sauce over beef mixture. Continue layering with remaining noodles, spinach mixture, beef mixture, and sauce. Cover with foil. Bake until filling is heated through, about 30 minutes.

Sprinkle with remaining mint. Serve immediately.

Greek–Style Penne with Fresh Tomatoes, Feta and Dill

4 to 6 servings.

2 pounds tomatoes, halved, seeded, chopped
1 cup chopped green onions (white and pale green parts only)
7 ounces feta cheese, crumbled
6 tablespoons chopped fresh parsley
1/4 cup chopped fresh dill
1/4 cup extra–virgin olive oil
12 ounces penne pasta

Mix first 6 ingredients in large bowl. Set tomato mixture aside.

Cook pasta in large pot of boiling salted water until just tender but still firm to bite, stirring occasionally. Drain. Add hot pasta to tomato mixture and toss to coat. Season to taste with salt and pepper and serve.

Green Noodles

2 1/2 cups tightly packed torn spinach leaves

1/4 cup water

2 eggs

1 teaspoon salt

2 1/2 cups all-purpose flour

In covered pan cook spinach in water until tender (it cooks down to about 1/2 cup); cool. Place steel blade in work bowl of food processor; add undrained spinach, eggs, and salt. Process until smooth. Add flour; process until ball forms.

On floured surface, roll half the dough at a time into an 18 x 15-inch rectangle. Let stand 20 minutes. Roll up loosely. Slice 1/4 inch wide; unroll. Cut into desired lengths. Spread out on racks; dry 2 hours.

Cook, uncovered, in boiling salted water or soup for 10 to 12 minutes. If not cooked immediately, store, covered, in the refrigerator.

Makes 7 cups or 1 pound.

Green Noodles Baked with Two Cheeses

1 (8 ounce) package green (spinach) noodles
4 tablespoons melted butter, cooled, divided
1/2 cup finely grated Swiss cheese, divided
1/4 cup finely grated Parmesan cheese, divided
2 eggs, well beaten
Salt and pepper to taste

Preheat oven to 350 degrees F.

Cook noodles according to package directions. Do not over-cook. Pour into a colander, and rinse under rapidly running cold water; drain. Toss noodles with 3 tablespoons melted butter, 6 tablespoons Swiss cheese and 2 tablespoons Parmesan cheese. Stir in the beaten eggs and mix well. Add salt and pepper. Turn into a well buttered 9-inch square pan. Sprinkle with remaining cheeses over top and dribble on remaining melted butter. Bake for 30 minutes.

Cut into 6 or 8 pieces and serve.

Green Onion Fideo

3 tablespoons vegetable oil
8 ounces fideo or other fine pasta, broken into 1–inch pieces
1 medium onion, chopped
2 garlic cloves, minced
1 (8 ounce) can tomato sauce
3 cups water
1/4 teaspoon chili powder
Dash of cumin
Salt and pepper, to taste
8 ounces Cheddar cheese, grated
3 or 4 scallions, chopped

Heat oil in a large skillet, add fideo, and cook until lightly browned, Add onion and garlic and cook until tender. Add tomato sauce, water, chili powder, cumin, and salt and pepper. Bring to a boil. Lower heat, cover, and simmer until liquid is absorbed, about 10 minutes.

Top with grated cheese and scallion. Cover until cheese melts.

Serve immediately.

Hamburger Mac 'n' Cheese

1 box macaroni and cheese
1 can cream of celery soup
1 pound hamburger
1 packet Lipton onion soup mix
1 onion, chopped

Make a box of macaroni and cheese by the directions on the box or however you normally make it. (I use Kraft. Also depending on how big your family is, I usually make up two boxes of macaroni and cheese and 2 cans of cream of celery soup. But still just 1 pound of hamburger and 1 packet of soup mix.)

Brown your hamburger with 1 packet of Lipton onion soup and 1 chopped onion. Put macaroni and cheese in the bottom of a 13 x 9-inch pan. Then layer the hamburger on top of the mac n cheese. Then layer the hamburger with the cream of celery soup. Put in oven or microwave and heat until it bubbles through. In the microwave about 15 minutes and in the oven about 30 minutes. Sometimes I also add a package of frozen corn as another layer. My kids really like the corn in it.

It sounds strange but kids seem to love it as well as adults. Hope you enjoy it.

Hells Canyon Pasta

1 (16 ounce) box linguine or other pasta
1 (2 ounce) can flat anchovies in olive oil
1 teaspoon minced garlic
1 large fresh banana pepper, stemmed, seeded and diced
1 (28 ounce) can diced tomatoes with juice
1 (14 1/2 ounce) can diced tomatoes with juice
1 tablespoon drained capers
Salt and pepper to taste

Put pasta water on to heat. When boiling, add pasta and cook according to directions.

Meanwhile, heat olive oil from anchovies over medium heat. Add garlic, pepper and anchovies. Stir, mashing anchovies, until peppers are just tender and anchovies are liquefied. Add tomatoes with juice and capers. Season to taste and stir to combine well. When thoroughly heated, add mixture to cooked pasta, toss and serve.

Serves 6 generously.

Herbed Crabmeat Pasta

Dressing

2 tablespoons minced dill
2 tablespoons minced parsley
2 tablespoons minced chives
1 1/2 teaspoons dry mustard
1/4 cup extra-virgin olive oil

Pasta

1/2 pound tricolor rotini or spiral pasta
1 head fennel, sliced into thin strips
2 stalks celery, chopped
2 carrots, peeled and chopped
1 pound crabmeat, cut into small chunks
2 cups shredded Jarlsberg cheese

To make dressing: In a large bowl, mix dill, parsley, chives, mustard and oil.

Cook pasta in boiling water according to package instructions; 3 minutes before cooked to al dente stage, add fennel, celery and carrots. Drain; transfer pasta mixture to the bowl with the dressing; add crabmeat and toss. Add shredded cheese and toss again. Serve immediately or re-warm in microwave, loosely covered.

Makes 6 to 8 servings.

Hidden Valley Ranch Pasta Primavera

Yield: 4 servings

6 ounces rotelle pasta

3 tablespoons olive oil

1 envelope Hidden Valley original ranch salad dressing mix

1 (16 ounce) package frozen vegetable medley, thawed

Cook rotelle pasta; drain. Stir in olive oil, salad dressing mix and vegetables. Heat and serve.

Homemade Noodles

1 egg
1 tablespoon vegetable oil
1 tablespoon water
1 cup flour
1/4 teaspoon baking powder

Combine egg, oil and water. Beat well. Add flour with baking powder sifted into it. A little more flour may be needed to make dough easy to roll. This depends on size of egg. Roll out the dough as thinly as possible. Leave on counter or table to dry. Turn over once.

Cut into thin strips. Boil in salted broth in which chicken has cooked or use in homemade vegetable soup.

Homemade Noodles with Poppy Seeds

4 eggs
1 teaspoon salt
2 1/2 to 3 cups flour
1/2 cup butter
1 small onion, chopped
2 teaspoons poppy seeds
1 tablespoon oil

In large bowl, beat eggs with salt. Beat in 1 cup flour. Continue adding small amount of flour. When no longer able to mix in flour, turn dough onto floured surface and knead in additional flour until dough is smooth and no longer sticky, about 10 minutes. Cover dough with a bowl and let rest for 1 hour.

Divide dough into fourths. With rolling pin, roll one portion into a rectangle 1/8 inch thick. Dust with flour and tightly roll up jellyroll fashion. With sharp knife, cut into 1/8-inch slices. Uncurl slices and set aside. Repeat process with remaining dough.

In small saucepan, melt butter and sauté onions until soft. Add poppy seeds. Stir and set aside.

Add oil to large pot of boiling water. Cook noodles until tender. Drain and toss with poppy seed mixture.

Variation

Substitute any herb for poppy seeds.

Indiana Spaghetti

4 slices bacon

1 onion, sliced

Spaghetti sauce

1 package spaghetti, cooked and drained

Fry bacon until crisp, then set aside.

Fry onion until brown, then set aside.

Combine spaghetti sauce, broken bacon and onions and add to spaghetti.

Italian Bake

1 pound hamburger
1 onion, chopped
1 clove garlic, minced
1 small package chopped frozen spinach, thawed
8 ounces ricotta cheese
1 egg beaten
1/4 cup parmesan cheese
1 (14 ounce) can chopped tomatoes
1 teaspoon oregano
1 box lasagna noodles
12 ounces shredded mozzarella
1 package Hormel Sliced Pepperoni
1 jar Ragu Thick & Chunky pasta sauce

Brown hamburger with onion and garlic. Add pasta sauce, chopped canned tomatoes and oregano. Set aside.

Mix ricotta cheese, spinach, egg and parmesan cheese together. Set aside.

Cook lasagna noodles for about 8 to 10 minutes (al dente). Layer ingredients as follows: Lasagna noodles, pasta sauce, ricotta cheese mixture, pepperoni, lasagna noodles, pasta sauce and mozzarella cheese. Bake at 350 degrees F for 45 to 60 minutes.

Italian Beef Pasta

1 pound beef tenderloin, cut into thin strips
1 tablespoon vegetable oil
1 onion, chopped
2 cloves garlic, minced
3 red bell peppers, chopped
1 zucchini, chopped
2 tomatoes, chopped
1/2 pound sliced mushrooms
2 teaspoons Italian seasoning
2 cups beef broth
1 tablespoon cornstarch
1/4 pound rotini pasta

In a large skillet over medium heat sauté beef strips in hot oil until no longer pink. Add prepared vegetables and Italian seasoning to skillet. Cook and stir for 2 to 3 minutes or until onion is softened.

Mix together broth and cornstarch until smooth. Add to meat mixture in pan; cook and stir until mixture comes to a boil and is thickened.

Meanwhile, cook pasta as directed on package. Spoon beef mixture over prepared pasta; garnish with fresh basil if desired.

Serves 4.

Jalapeno and Chicken Pasta Alfredo

1 (32 ounce) jar Alfredo sauce
1 1/2 cups chicken, cooked and shredded
1 cup frozen sugar snap peas, thawed and drained
1 cup mushrooms, cut in quarters
1/2 cup green onions, sliced
1/4 cup red pepper, cut into strips
1 (13 ounce) package Sorrento® or Precious®
Jalapeno Mozzarella, shredded
1 pound cavatappi pasta, cooked

In large saucepan, heat Alfredo sauce; stir in chicken, sugar snap peas, mushrooms, green onions and red peppers. Simmer 10 minutes and stir in cheese; cook until cheese is melted.

In large bowl, toss with pasta.

Serves: 4

Johnny Mazetti

1/2 cup green bell pepper, diced
1 cup onion, diced
1 cup celery, diced
15 ounces tomato sauce
1 (16 ounce) can tomatoes with juice
1 cup water
2 cloves garlic, minced
1 tablespoon sugar
1 (4 ounce) can mushrooms, drained
1 1/2 cups Granburger
8 ounces medium noodles
8 ounces cheese, grated

Coat saucepan with oil. Add bell pepper, onion and celery. Cover. Cook about 10 minutes. Add remaining ingredients except noodles and cheese. Cover and simmer for 20 minutes. Meanwhile, cook noodles and add to other ingredients. Put into a casserole and top with grated cheese. Bake at 350 degrees F for 20 minutes.

Judy's Homemade Manicotti

Dough

4 eggs

1 tablespoon oil

2 cups flour

Dash of salt

Water to right texture

Mix all ingredients; adding enough water to make the consistency of a thin pancake batter. Lightly spray a 7-inch or 8-inch frying pan with non-stick spray.

Using a 1/3 measuring cup, fill it 3/4 of the way and pour batter into hot pan. Cook until barely set, flip and remove immediately to wax paper.

Makes 18

Filling

2 pounds ricotta cheese

2 eggs

Grated cheese, parsley, garlic powder to taste

Preheat oven to 350 degrees F.

Lightly spray a 13 x 9-inch baking dish. Pour enough sauce to cover bottom of pan. Set aside.

Take one manicotti shell and spoon filling in a line, slightly off center, about 1/2 inch from edges. (You'll know better after the first one how much to use. I start with a serving spoon full.) Roll manicotti up and place in baking dish. Continue for all. Pour sauce over manicotti; sprinkle with grated cheese and bake at 350 degrees F for 1 hour.

Footsie Note: You can make these ahead and refrigerate or freeze, but use a glass baking dish as the acid in the sauce reacts with foil and aluminum. You can also freeze just the pasta (flat, wax paper or plastic wrap in between each "crepe"). Must be thoroughly thawed before attempting to separate. Trust me I found out the hard way. Sometimes I just make half a recipe since there are only 2 of us. If you want to prepare the manicotti and then freeze it, skip the addition of the sauce until it's time to bake them.

Servings: 18

Jumbo Pasta Shells with Cheese Filling

**2 pounds ricotta cheese
1/2 pound mozzarella cheese, diced
2 eggs
1/2 cup Parmesan cheese, grated
1 tablespoon parsley, chopped
Salt, to taste
Pepper, to taste
Nutmeg, to taste
4 cups spaghetti sauce
Jumbo pasta shells**

Mix ricotta, mozzarella, eggs, 1/4 cup Parmesan cheese and chopped parsley. Season with salt, pepper and nutmeg. Mix until well blended. Set aside.

Parboil the shells in 5 quarts of salted, boiling water, stirring occasionally. Drain at once in colander. Fill parboiled shells immediately with filling mixture.

Cover bottom of baking dish with spaghetti sauce. Arrange filled shells side by side in a single layer in baking dish. Pour remaining sauce over the filled shells and bake at 350 degrees F for about 30 minutes.

Sprinkle with remaining Parmesan cheese. Serve piping hot.

Lasagna Bolognese

For the Bolognese sauce

6 tablespoons unsalted butter
6 tablespoons extra-virgin olive oil
1 pound ground beef
4 ounces prosciutto (see Note No. 2 below)
4 ounces pancetta
2 celery stalks, trimmed and chopped
2 large carrots, peeled, trimmed and chopped
2 onions, peeled, trimmed and chopped
2 to 3 tablespoons tomato paste, diluted in a little water
1/2 cup tomato puree
4 cups dry red wine
Salt and freshly ground black pepper

For the white sauce (besciamella)

1/2 cup unsalted butter
1/2 cup all-purpose flour
4 cups light cream, heated
Salt and freshly ground black pepper
Freshly grated nutmeg
Unsalted butter for baking dish
2 to 3 cups grated Parmigiano-Reggiano cheese
About 1 pound cooked and drained lasagna noodles

To make the Bolognese sauce, melt the butter with the olive oil in a large sauté pan over medium heat. Add the ground beef, prosciutto, pancetta, celery, carrot and onion and sauté, stirring often, until the vegetables are soft and lightly golden, about 15 minutes. Stir in the tomato paste diluted with water, the tomato puree and the wine. Reduce the heat to low, cover and simmer for 1 1/2 to 2 hours. The sauce should be very thick and richly condensed after the long simmering. Check from time to time if it needs more liquids and add wine or water as needed. Season with salt and pepper.

To make the white sauce, melt the butter in a sauce pan over medium heat. Add the flour and cook, stirring, until it is well incorporated, about 3 minutes. Slowly and gradually stir in the hot cream and cook, stirring often, until quite thick and the flour has lost all of its raw taste, about 8 minutes. Season with salt, pepper and a mere pinch of nutmeg. Remove from heat.

Preheat the oven to 400 degrees F.

To assemble the lasagna, spoon a thin layer of Bolognese sauce at the bottom of a 9 x 12 x 3-inch baking dish that has been lightly buttered with unsalted butter. Add a layer of cooked lasagna noodles. Top with Bolognese, then a layer of white sauce, then a sprinkling of Parmigiano-Reggiano. Repeat this layering process, beginning with the noodles and ending with the cheese. Dot the top with bits of unsalted butter. Bake until heated through, about 25 minutes. Remove from oven and let rest for 10 minutes, then cut into 8 or 12 portions.

Serves 8 to 12.

Lasagna Olé

29 ounces salsa, heated
2 cups chicken, cooked and chopped
1/3 cup chopped cilantro
4 large corn tortillas
8 ounces cottage cheese
1 egg, beaten
4 ounces diced green chiles, drained
1 can sliced olives, drained well
3/4 cup Monterey jack cheese, shredded
3/4 cup Cheddar cheese, shredded

Mix first three ingredients and spread 1/3 of mixture in the bottom of an 11 x 7–inch microwave baking dish. Layer 2 corn tortillas on top.

Combine next four ingredients with 1/2 cup of each shredded cheese and spoon 1/2 of mixture over tortillas. Repeat layers, ending with salsa mixture. Cover with plastic wrap and microwave on HIGH for 10 to 12 minutes, rotating the dish during cooking. Remove wrap; sprinkle with remaining cheese. Let stand until cheese melts.

Cut into squares.

Serves 6.

Lasagna Roll Ups

6 uncooked lasagna noodles
6 uncooked spinach lasagna noodles
1 pound ground beef
1 large onion chopped
1 (15 1/2 ounce) jar spaghetti sauce
1 (8 ounce) can mushrooms stems and pieces, undrained
2 cup ricotta or creamed cottage cheese
1 (10 ounce) package frozen chopped spinach, thawed and well drained
1/4 cup grated parmesan cheese
1 teaspoon salt
1/4 teaspoon pepper
2 cloves garlic, crushed

Preheat oven to 350 degrees F.

Cook noodles according to package directions and drain well. Cover noodles with cold water.

Cook beef and onion in 10–inch skillet until beef is brown, drain off grease. Stir in spaghetti sauce and mushrooms and bring to a boil. Pour sauce in to a ungreased 9 by 13 inch baking dish.

Mix together remaining ingredients. Drain noodles. Spread 3 tablespoons of the cheese mixture to edges of one noodle. Roll up and cut in half. Repeat with remaining noodles.

Place rolls cut sides down in beef mixture. Cover and bake for about 30 minutes or until hot and bubbly.

Linguine with Clam Sauce

16 ounces linguini pasta
3 tablespoons olive oil
1/4 cup dry white wine
2 garlic cloves, minced
2 slices slightly stale bread, grate into crumbs
13 ounces minced clams in juice
8 ounces bottled clam juice
1 tablespoon dried parsley

Cook pasta according to directions on package. In a large skillet, heat oil over medium heat and cook garlic until lightly browned. Stir in bread crumbs and cook until lightly toasted. Remove and set aside.

Place clams (with liquid), bottled clam juice, and wine in skillet and bring to a boil. Cook until reduced to 1/3 of original. Stir in parsley, salt and pepper.

Drain pasta and toss with sauce and bread crumbs.

Serve with salad and bread.

Linguine with Oysters

1/4 cup butter
5 shallots, minced
1 clove garlic, lightly crushed
1 pint small fresh oysters, drained
3 scallions, minced
2 tablespoons fresh parsley, minced
1/2 pound linguine, cooked al dente
Salt
Freshly-ground black pepper

Melt butter in a large skillet over medium heat. Add shallots and garlic and sauté until garlic is golden. Discard garlic. Continue cooking until shallots are soft, about 5 minutes.

Add oysters and liquid, scallions and parsley. Reduce heat and simmer until oysters are heated through, but still slightly soft, about 3 minutes.

Add pasta and toss to combine. Season with salt and pepper to taste and serve immediately!

Serves 2 as a main course or 4 as a first course.

Linguine with Red Clam Sauce

1 (11 ounce) package fresh linguine
1/4 cup olive oil
1 tablespoon butter
4 garlic cloves, minced
3 tablespoons fresh basil, chopped
1 teaspoon salt
1 (28 ounce) can crushed Italian tomatoes in purée
1/2 cup clam juice
1 pound littleneck clams, scrubbed

Prepare pasta according to package directions.

Meanwhile, in a large saucepan, heat olive oil and butter over medium heat. Add the garlic and simmer for 3 minutes or just until the garlic begins to color. Take care not to burn the garlic. Add basil, salt, tomatoes and clam juice. Lower heat and simmer for about 8 minutes. Add clams; cover and simmer for about 3 minutes or until clams open.

Ladle sauce and clams over drained pasta.

Yields 4 servings.

Linguine with Red Cream Sauce

1 teaspoon garlic, finely chopped
2 tablespoons olive oil
1 (10 ounce) can baby clams
2 cups tomato sauce
4 teaspoons Parmesan cheese, grated
Salt
Pepper
Pinch of fresh chopped parsley

Sauté garlic in olive oil until golden brown. Add clams with juice. Simmer 5 minutes.

Add tomato sauce. Season to taste and add parsley. Toss cooked linguine noodles with 1/2 of the prepared sauce.

Place on serving platter and pour balance of sauce on top and serve with Parmesan cheese.

Serves 2.

Macaroni and Cheese

3 tablespoons vegetable oil, divided
1/2 pound uncooked elbow macaroni
1 finely chopped onion
1/4 teaspoon ground nutmeg
1/4 teaspoon freshly ground black pepper
1/8 teaspoon cayenne
1/2 teaspoon salt
2 teaspoons spicy mustard
1 1/2 tablespoons flour
2 cups milk
2 cups grated sharp Cheddar cheese, divided

Preheat the oven to 375 degrees F. Oil a 1 1/2-quart ovenproof casserole and set aside.

Fill a large stockpot with at least 6 quarts water. Add 1 tablespoon of the vegetable oil to the water to keep the macaroni from sticking. Place the pot on high heat and bring to a rolling boil. Add the macaroni and cook for the time specified on the package, making sure not to overcook it. Drain immediately and rinse under cold, running water. Set aside.

Heat the remaining oil in a large skillet. Add the onion and sauté over medium–low heat for 4 or 5 minutes or until tender and translucent. Stir in the nutmeg, cayenne, black pepper, salt, mustard and flour and sauté 3 to 4 minutes longer.

Add the milk and 1 cup of the cheese. Increase the heat to medium–high and bring the sauce to a gentle boil. Reduce the heat to low and cook, stirring, for about 10 minutes longer or until the sauce thickens.

Remove the sauce from the heat and stir in the well–drained macaroni. Pour the mixture into the oiled baking dish. Sprinkle the macaroni with the remaining cheese.

Place the dish on the middle shelf of the hot oven and bake for 18 to 20 minutes or until hot and bubbly and the cheese is melted.

Yields 4 servings.

Macaroni Pie

32 ounce elbow macaroni
3 eggs
3 cups milk
4 cups shredded Cheddar cheese
1/4 teaspoon salt

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.

Beat eggs and milk together. Pour half of the cooked macaroni into 9 x 13–inch baking dish. Cover macaroni with half of the cheese. Pour remaining macaroni into baking dish leaving a little room at the top. Cover with remaining cheese. Pour egg mixture over macaroni. Sprinkle with salt.

Bake in a preheated oven for an hour or until a knife inserted comes out clean.

Servings: 8

Manicotti and Shells

Shells

1 cup milk
1 cup flour
4 eggs

Combine all ingredients. Put 1 to 2 tablespoons at a time (to cover bottom of skillet) in a small lightly oiled skillet over low heat until set. Makes 18 shells...(like crepes).

Manicotti

15 ounces ricotta cheese
1/4 to 1/2 pound mozzarella cheese, finely chopped
3 tablespoons grated Parmesan cheese
1 lightly beaten egg
1 tablespoon minced parsley
Salt and pepper to taste
Garlic to taste

Preheat oven to 350 degrees F.

Combine all ingredients, blending and mixing well together. Fill shells using a teaspoon. Pour a little sauce in bottom of pan and arrange filled shells in a single layer. Add sauce to cover shells. Bake for 30 to 40 minutes.

After 40 minutes, sprinkle top generously with Parmesan cheese, and bake an additional 5 to 10 minutes.

Manicotti with Tomato Sauce

Stuffing

1/2 pound ground beef
1 clove garlic, minced
1/4 cup olive oil
1 cup ricotta cheese
4 ounces mozzarella cheese, grated
1 egg, lightly beaten
1/2 teaspoon salt
1/2 teaspoon dried oregano, crumbled

Brown beef and garlic in olive oil. Drain off any fat and place the beef and garlic into a bowl. Stir in ricotta and mozzarella cheeses, beaten egg, salt and oregano. Set aside. Prepare Tomato Sauce.

Tomato Sauce

1/2 cup chopped onions
1/2 cup chopped green bell pepper
2 cloves garlic, minced
1/2 cup olive oil
1 (2 pound) can whole tomatoes
1 cup tomato purée
1 teaspoon salt
1 teaspoon granulated sugar
1/2 teaspoon dried oregano, crumbled
1/2 teaspoon dried basil, crumbled
1/2 pound fresh mushrooms, sliced

Sauté onions, bell pepper and garlic in olive oil until onions are transparent. Add remaining ingredients; mix well and simmer for at least 1 hour – the longer the better. Adjust seasonings.

To prepare, preheat oven to 350 degrees F.

Cook 8 manicotti in boiling salted water for 8 to 10 minutes or until al dente. Drain them and allow to cool. Fill them with stuffing and place into a buttered shallow baking dish. Cover with sauce. Sprinkle generously with freshly grated Parmesan cheese, cover with foil, and bake for 15 minutes.

Remove foil and bake for another 10 minutes until heated through and bubbly.

Mean Woman Pasta

Yield: 4 servings

1 pound shell pasta
3 cups diced tomatoes
5 cloves garlic, minced
15 Kalamata olives, pitted and –sliced
1/4 cup fresh basil leaves (some chopped and some left whole)
1/4 cup olive oil
8 whole pepperoncini peppers (8 to 12)

Combine tomatoes, garlic, olives, basil, olive oil, and pepperoncini peppers. Stir together, and allow to marinate as long as you can. Overnight is best.

Cook pasta according to the package directions. Drain. Toss with uncooked sauce, and serve.

Mexican Lasagna

- 1 (8 ounce) can Ro-Tel Tomatoes with chiles**
- 2 (16 ounce) cans Hatch green chile sauce (with
pork and tomatoes) or make your own green chile**
- 1 (16 ounce) can olives, chopped**
- Shredded Co-Jack cheese, to taste**
- Flour tortillas**
- 2 cups cooked chicken, cut into strips**

Mix tomatoes, green chile sauce, olives and chicken together.

Spray a 13 x 9-inch pan with cooking spray. Tear tortillas in half (to fit pan). Put down one layer of tortillas, spoon on chile mixture (be generous), layer with cheese and repeat from tortilla layers. Top with cheese.

Cover and bake at 325 degrees F for 30 minutes; uncover and bake 15 to 20 minutes longer until brown. You can make this ahead of time and then bake just prior to serving.

Let stand for a few minutes prior to serving.

Mexican Macaroni

2 cups small macaroni (cooked and drained)
1 (11 ounce) can Green Giant Niblets whole kernel sweet corn
1 to 3 small cans chopped black olives
1 medium–large yellow onion (chopped)
3 pounds ground beef
5 (10 ounce) cans enchilada sauce
2 teaspoons garlic powder
1/2 to 1–pound block mild Cheddar cheese, grated
Salt and pepper to taste

Preheat oven to 400 degrees F.

In a large pot boil water for macaroni.

In another large pot brown hamburger and chopped onion. Drain meat mixture and return to same pot. Add corn, olives, enchilada sauce, garlic powder and salt and pepper to taste. Allow mixture to come to a boil then turn down and let simmer. Stirring occasionally. When water boils add macaroni and let cook till tender. Drain.

At this point add about 1/2 cup grated cheese to mixture. Stir till completely melted. Add macaroni to meat mixture. Scoop half macaroni/meat mixture into large baking dish. Spread a thin layer of cheese over this. Scoop remainder of macaroni/meat mixture over this. Top with remaining cheese. Bake at 400 degrees F for 1 hour.

Serve with garlic bread and green salad.

Mexican Manicotti

1/2 pound lean ground beef
1 cup refried beans
1 teaspoon Mexican oregano, crushed
1/2 teaspoon ground cumin
8 manicotti shells
1 1/4 cup water
1 (8 ounce) can picanté or taco sauce
8 ounces dairy sour cream
1/4 cup finely chopped scallion
1/4 cup sliced, pitted ripe olives
1/2 cup shredded Monterey Jack cheese

Combine ground beef, refried beans, oregano and cumin; mix well. Fill UNCOOKED manicotti shells with meat mixture. Arrange in a 10 x 6 x 2-inch baking dish. Combine water and picanté sauce or taco sauce; pour over manicotti shells. Cover with aluminum foil. Bake at 325 degrees F for at least one hour until pasta is tender.

Combine sour cream, scallion and olives. Spoon down the center of the casserole; top with cheese. Bake for about 10 minutes or until the cheese melts.

Microwave instructions: After pouring water and sauce over shells, cover with vented plastic wrap. Cook on HIGH for 10 minutes, half-turning the dish once. Using tongs, turn shells over. Cook, covered, on MEDIUM for 17 to 19 minutes or until pasta is tender, giving dish a half-turn once.

Combine sour cream, scallion and olives. Spoon down center of casserole; top with cheese. Cook, uncovered, on HIGH for 2 to 3 minutes or until cheese melts.

Makes 4 servings.

Milano Shrimp Fettucine

4 ounces uncooked spinach or egg fettuccine
1/2 pound medium shrimp, peeled and de-veined
1 garlic clove, minced
1 tablespoon olive oil
1 (14 1/2 ounce) can diced tomatoes with
 basil, garlic and oregano, undrained
1/2 cup whipping cream
1/4 cup sliced scallions

Cook fettuccine according to package directions; drain.

Meanwhile, sauté shrimp and garlic in oil until shrimp are pink. Stir in tomatoes; simmer 5 minutes.

Blend in cream and scallions; heat through. Do not boil. Serve over hot cooked fettuccine.

Yields 4 servings.

Million Dollar Spaghetti

1 (7 ounce) package thin spaghetti

1 tablespoon butter

1 1/2 pounds ground beef

Salt

Pepper

2 (8 ounce) cans tomato sauce

8 ounces cream cheese

1/4 cup sour cream

1/2 pound cottage cheese

1/3 cup scallions

1 tablespoon minced green pepper

2 tablespoons melted butter

Cook spaghetti and drain. Sauté beef in butter until brown. Add tomato sauce salt and pepper, remove from heat. Combine cottage cheese, cream cheese, sour cream, scallions, and green pepper in a food processor.

In a 2 quart casserole spread one half the spaghetti and cover with the cheese mixture. Add remainder of spaghetti and pour melted butter over spaghetti. Spread tomato–meat sauce over top. Chill.

Remove from refrigerator 20 minutes before baking. Bake at 350 degrees for 45 minutes or until hot and bubbly. Especially good served with green salad and French bread.

Serves 6.

Minestrone Pasta

3 cups uncooked medium pasta shells (7 1/2 ounces)
2/3 cup Italian dressing
1/2 cup shredded Parmesan cheese
2 medium carrots, sliced (1 cup)
1 medium green bell pepper, chopped (1 cup)
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can garbanzo beans, rinsed and drained
1 (14 1/2 ounce) can Italian-style stewed or diced tomatoes, drained

Cook and drain pasta as directed on package. Toss pasta and remaining ingredients. Serve warm or cold.

Yield: 6 servings.

Mom's Baked Macaroni and Cheese

1 (8 ounce) box macaroni
16 ounces sour cream
2 pounds shredded cheese (see note)
2 eggs, beaten
2 tablespoons butter
Salt and pepper to taste

Boil macaroni as per instructions on box (I use least cooking time—do not overcook). Drain. Add butter, sour cream and beaten eggs (always add eggs after sour cream they don't cook). Salt and pepper to taste, if desired. Add approximately 2/3 of the cheese to macaroni mixture. Pour into greased 9 x 13–inch baking dish. Top with remaining cheese.

Bake at 350 degrees F for 20 to 30 minutes, or until cheese browns (I like to cover with foil for the first 20 minutes, then remove until cheese browns).

More

12 ounces uncooked spaghetti
1 medium onion
1 pound sausage or ground pork
1 pound ground round steak, turkey or chuck
1 (16 ounce) can whole kernel corn
1 (16 ounce) can tomatoes
1 (4 ounce) jar pimentos, sliced
1 jar stuffed olives, sliced
1 cup Cheddar or American cheese, grated

Cook spaghetti in salted, boiling water while you cut the onion in thin slices.

In a skillet, cook the onion, pork and beef until the meat is brown.

Combine the cooked, drained spaghetti and the meat mixture in a large pot. Add corn (with juice), tomatoes (with juice), pimentos (without juice), olives (without juice), and 1/2 cup cheese. Mix well. Taste, and salt if needed. Pour into a 13 x 9-inch pan and sprinkle the other 1/2 cup cheese on top. Bake 1 hour at 300 to 325 degrees F.

Mostaccioli

1 pound ground beef
1 cup onion, chopped
1 (16 ounce) can tomatoes, broken up
2 (8 ounce) cans tomato sauce
1 cup ripe olives, coarsely chopped
1/4 cup Parmesan cheese wedge, grated
1 teaspoon seasoned salt
1/2 teaspoon oregano leaves
1/4 teaspoon crushed red pepper
1 (16 ounce) package mostaccioli
2 tablespoons softened butter or margarine
1 cup mozzarella cheese, grated

In large skillet cook ground beef and onion; drain excess fat. Add tomatoes, tomato sauce, olives, Parmesan cheese, seasoned salt, oregano and crushed pepper. Simmer 15 minutes. Prepare mostaccioli according to package directions. Drain. Toss with softened butter. Arrange in a 3-quart shallow baking dish; pour on meat sauce; top with mozzarella. Place under broiler 2 to 3 minutes until cheese melts.

Makes 8 to 10 servings.

Mule Driver's Spaghetti

3 tablespoons olive oil
2 tablespoons butter
6 cloves garlic, minced
2 scallions, white and green parts minced separately
4 serrano chiles, seeded and minced
1 ancho chile, seeded and minced
1/2 teaspoon dried Mexican oregano
1/2 teaspoon thyme
1/4 teaspoon salt, or to taste
1/2 teaspoon ground black pepper
1/2 cup sun-dried tomatoes, chopped
1 pound spaghetti
2 tablespoons fresh cilantro, minced
2 tablespoons parsley, minced
1/2 cup Parmesan cheese, grated
1/2 cup asadero cheese, grated
1/2 cup panela cheese, grated

In a saucepan over low heat, add olive oil and butter, then sauté garlic, white part of the scallions and the serrano chiles until the garlic is soft but not browned. Remove the pan from the heat and add the ancho chile oregano, thyme, salt, pepper and sun-dried tomatoes. Let the contents of the pan sit for about 30 minutes.

Bring a stockpot of water to a boil, add the spaghetti, and simmer until it is al dente. Drain the water from the spaghetti, leaving just a little moisture. Return it to the still hot stockpot in which it was cooked.

Quickly heat the reserved sauce in the microwave, then pour it over the spaghetti. Add the cilantro, green part of the scallions, parsley and cheeses; toss, then serve with a green salad.

Nacho Ravioli

1 (25 ounce) package frozen beef-filled ravioli
1 (16 ounce) jar salsa
1/2 cup shredded Cheddar cheese
1 (2 1/4 ounce) can sliced black olives, drained
2 scallions, sliced

Prepare the ravioli according to the package directions; drain and set aside in the colander.

In the same pot, heat the salsa over medium heat for 2 to 4 minutes. Return the ravioli to the pot; mix well, and cook for 2 to 4 minutes, or until heated through.

Place the ravioli on a platter and sprinkle with the cheese, black olives, and scallions. Serve immediately.

Native American Ravioli

3 cups sifted flour

4 eggs

1 teaspoon salt

1 teaspoon vegetable oil

Pour the flour into a mound on a flat working surface. Make a depression in the center with your hand that almost reaches through to the board. Crack the eggs directly into the well and, with a fork, whip in the salt and oil, mixing the flour in from around the edges. Mix and knead the dough with your hands for 8 to 10 minutes, until the dough has a smooth and elastic consistency. If the dough seems a bit dry, add a little water; add a little more flour if it seems too moist.

When you have obtained the desired consistency, cover the dough with plastic wrap and place it in the refrigerator for 15 minutes.

Divide the dough into handfuls and roll out each section to a very thin, even, almost translucent thickness. Use your imagination to cut the dough into any size or shape. Any filling can be used to make the ravioli.

Blue Cornmeal Ravioli

Substitute a combination of 1 cup finely ground blue cornmeal and 1 1/2 cups flour for the flour in this recipe. Increase the number of eggs to 5.

Noodles

2 cups (about) all-purpose flour,
sifted before measuring
4 egg yolks
3 tablespoons cold water
1 teaspoon salt

Place sifted flour in mixing bowl. With a fork, make a well in center of flour. Beat egg yolks slightly and add water and salt to them. With the fork, start blending the ingredients together. When the fork has gone as far as it can, begin working ingredients with fingertips until ingredients are well blended.

Remove dough from bowl to a floured board and knead mixture. Divide dough into 3 parts. Roll each section as thin as possible (no thicker than a piece of paper). When the 3 portions have been rolled, place on clean tea towel to dry. The rolled dough must not be sticky, neither must it be brittle.

When partially dry, sprinkle lightly with flour and roll up like a jelly roll. Be quite gentle when you roll the dough and don't press down hard. With a very sharp knife, cut roll into strips from 1/16 inch wide up to 3 inches, depending upon how you wish to use them. Shake out each piece as you cut it. Allow to dry.

Noodles Basilico

1 (12 ounce) package egg noodles
8 ounces cream cheese
1 small can chopped black olives, drained
1/4 cup butter
**1 1/2 teaspoons dried basil (basilico) or 1/2 cup loosely–
packed chopped fresh basil**
Salt, to taste
Pepper, to taste

Preheat oven to 325 degrees F.

Cook noodles according to directions on the package. Drain and keep hot.

Soften cream cheese and stir in olives. Stir cream cheese mixture into hot noodles, continuing to stir until cheese has completely melted.

Melt butter; add basil, salt and pepper. Stir into noodles. Place in a 2–quart casserole and bake for 20 to 30 minutes.

Noodles Romanoff

1 (8 ounce) package curly egg noodles
1 cup small-curd cottage cheese
1 (8 ounce) carton sour cream
1/2 cup sliced ripe olives
1/2 cup sliced scallions
1 teaspoon Worcestershire sauce
1/2 teaspoon salt
1/8 teaspoon ground red pepper
1/2 cup shredded Cheddar cheese

Cook noodles according to package directions, omitting salt. Drain well.

Combine noodles, cottage cheese and next six ingredients, stirring well. Spoon mixture into a lightly greased 11 x 7-inch baking dish.

To store, cover and refrigerate up to 2 days.

To serve, bake, uncovered, at 350 degrees F for 30 to 35 minutes.

Sprinkle with shredded Cheddar cheese, and bake an additional 5 minutes or until cheese melts.

Makes 6 to 8 servings.

Olive Cheese Spaghetti

1 (7 ounce) package thin spaghetti
1 pound ground chuck
1 (6 ounce) can tomato paste
1 (8 ounce) jar stuffed green olives
1/4 pound grated Cheddar cheese
1 medium onion, chopped
1 cup water

Sauté onions in small amount of vegetable oil and add ground chuck. Cook until brown, then drain excess fat. Add juice from olives and olive halves. Simmer for a few minutes and add tomato paste. Stir well and mix in grated cheese until melted. Add cooked, drain spaghetti to sauce and mix well.

Serves 6.

Paladin Blue Macaroni

3/4 pound macaroni

1/2 pound Paladin Blue Cheese

2 ounces butter

Salt

Cook macaroni in salted water. At the same time, mix the butter and Paladin Blue Cheese and cook the mixture slowly in a saucepan for about ten minutes.

Drain the macaroni and turn the Paladin Blue mixture into it. Stir with a wooden spatula and serve immediately.

Serves 4.

Pantry Pasta

8 ounces spaghetti
2/3 cup chopped walnuts or whole pine nuts, toasted
1 cup fresh parsley, chopped
1/2 cup sliced black olives
3/4 cup Parmesan cheese, grated
3 tablespoons olive oil
Salt and pepper to taste

Cook the spaghetti in boiling water, as per package directions.

While spaghetti is cooking, chop nuts, parsley and olives. When spaghetti is done, drain and put in a big bowl. Toss with oil, chopped ingredients and salt and pepper. Serve topped with Parmesan.

Makes 2 to 3 generous servings.

Pasta Amaretto

1/2 cup slivered almonds
1/4 cup butter
1 cup sliced fresh mushrooms
2 cups shredded Fontina cheese
1/2 cup dairy sour cream
1/4 cup amaretto liqueur
4 ounces spinach linguini, cooked and drained
1/4 cup minced fresh parsley (optional)

In a medium skillet, sauté almonds in 2 tablespoons butter over medium heat until golden. Remove almonds and reserve. Add remaining 2 tablespoons butter to skillet and sauté mushrooms.

Mix mushrooms, cheese, sour cream and liqueur into cooked linguini. Toss well and place over low heat to warm through. Mix in almonds, reserving a few for garnish. Toss with parsley if desired and serve immediately.

Pasta and Burnt Butter Sauce

2 cups uncooked pasta (wide noodles, Penne, Linguini, Fuselli)

Water for boiling pasta

1/2 teaspoon salt

1 to 2 teaspoons oil

1/4 to 1/3 cups butter, unsalted

1 teaspoon garlic powder

1 1/2 teaspoons dried basil, crushed

1 teaspoon dried oregano, crushed

Salt and pepper, to taste

2 to 4 tablespoons grated cheese (Parmesan, Romano, etc)

A few sprigs of finely chopped parsley, optional

Fill a large pot with plenty of cold water, about 3/4 capacity and bring to a boil over high heat. When at a boil, add in the pasta, 1/2 teaspoon salt and 1 to 2 teaspoons oil. Stir pasta continuously until the water returns to a boil. Boil pasta according to packaging, or your preference, stirring occasionally.

Drain pasta well in colander. Wipe the pot dry with a paper towel and then add in the butter. Melt the butter over high heat until frothy, and until its color has turned to an amber golden brown color, but not dark brown or black. Remove the pot from the heat and add in the drained pasta, and then quickly toss it well, as to prevent the pasta from sticking to the pot, coating pasta evenly with butter. Sprinkle in the garlic powder, crushed basil, oregano and grated cheese of choice. Add salt and pepper according to taste and toss well again. Transfer to serving bowl and sprinkle with finely chopped parsley (optional) and serve. You can also place about 1 cup of pasta on a plate, along with the main meal.

Pasta Fazool

3 tablespoons olive oil
1 1/2 to 2 pounds ground beef
1 large (or 2 small) onions, diced
1 green bell pepper
1/2 cup diced celery
5 or 6 cloves garlic, minced (or
squeezed through a garlic press)
1/2 teaspoon oregano
1/2 teaspoon dried sweet basil
2 (28 ounce) cans plum tomatoes
1 (16 ounce) can dark red kidney beans
1 (16 ounce) cans cannellini (white kidney) beans
2 tablespoons brown sugar
1 (12 ounce) can V-8 Vegetable Juice
1 pound elbow macaroni

Spread olive oil in the bottom of a large stock pot or kettle. Add ground beef and sauté until thoroughly browned, crumbling as it cooks. Add onions, pepper, celery, and garlic and sauté until they start to soften, about 5 to 6 minutes.

Roughly cut the tomatoes into chunks with a sharp knife and add them to pot. Add oregano and dried sweet basil. Add drained red and white kidney beans to pot. Add V-8 Vegetable Juice to pot. Add brown sugar to pot and stir until fully dissolved. Bring soup to a full boil, then reduce heat and simmer (covered) for 1 1/2 to 2 hours.

Just before serving, boil elbow macaroni and drain according to the directions on the box, then stir into the soup.

Serve with grated cheese as a garnish, if desired.

Pasta Provencal

4 tablespoons extra-virgin olive oil
1 medium onion, minced
2 plump fresh garlic cloves, peeled and minced
1/2 teaspoon crushed hot red pepper flakes
1 bay leaf
Pinch of salt
1 fennel bulb, trimmed and cut into matchstick pieces
1 (28 ounce) can crushed tomatoes in purée
Zest of 1 orange, cut into matchsticks
1 pound dried tubular pasta, such as penne
1/4 cup fresh flat-leaf parsley, snipped
with scissors or coarsely chopped

In an unheated skillet that will be large enough to hold the pasta, combine the oil, onion, garlic, red pepper, bay leaf and salt, and toss to coat with the oil. Place over moderate heat, cooking just until the garlic turns golden but not brown, 2 to 3 minutes. Add the fennel, stirring to combine. Cover and sweat over moderate heat for 10 minutes, stirring every few minutes.

Add the tomatoes and orange zest. Stir to blend and simmer, uncovered, until the sauce begins to thicken, about 15 minutes. Taste for seasoning. Remove and discard the bay leaf.

Cook the pasta according to package directions until tender but still firm to the bite. Drain and add to the skillet with the fennel sauce and toss to coat. Cover, turn the heat to low and let rest 1 to 2 minutes. Stir, taste for seasoning and add the parsley.

Transfer to warmed shallow soup bowls and serve immediately.

Makes 4 to 6 servings.

Pasta Rags and Salmon

6 quarts water
2 tablespoons plus 1 teaspoon salt
1 pound fresh pasta sheets or 1 pound dry lasagna noodles
6 tablespoons extra-virgin olive oil
8 ounces fresh salmon fillet, skin and bones
removed, fish cut into paper-thin slices
1 cup diced, seeded ripe tomato
1/4 cup chopped fresh dill
1/2 teaspoon pepper

Bring water and the 2 tablespoons salt to a boil in a large pot. Add pasta; cook 4 to 6 minutes until al dente (if using dry pasta, follow package directions). Drain, reserving 1 cup cooking water. Do not rinse pasta.

Put pasta in a bowl; add olive oil and toss to coat. Add the 1 teaspoon salt and remaining ingredients; toss again, adding some of the reserved water if you prefer a more liquid sauce. Serve immediately.

Pasta Torte

1 pound ricotta cheese
1 pound rigatoni, ziti, or mostaccioli pasta
2 eggs beaten
5 tablespoons Parmesan
1/4 cup Italian seasoned breadcrumbs
1 tablespoon butter
8 ounces mozzarella cheese
2 tablespoons parsley, fine chop (optional)
1/4 cup chopped prosciutto (optional)

Preheat oven to 350 degrees F. Grease a 10–inch springform pan.

Cook pasta until tender.

In a medium bowl, combine ricotta and eggs plus 3 tablespoons parmesan (and parsley) and set aside.

In a small bowl, combine bread crumbs and 2 tablespoons parmesan until blended. Toss pasta with butter.

Layer 1/3 pasta, 1/2 ricotta, 1/3 mozzarella, 1/2 prosciutto and 1/3 breadcrumbs in the pan. Repeat layers, finishing with 1/3 pasta, mozzarella and breadcrumbs. Bake 30 to 35 minutes (40 to 45 minutes if refrigerated). Cool 10 minutes.

Run knife around and remove sides of pan to serve.

This is really impressive for company. My husband loves it and calls it “Italian macaroni and cheese.” This is also great served with spaghetti sauce.

Pasta Vegetable Bake

2 tablespoons olive oil
1/2 cup chopped onion
1 garlic clove, minced
1/2 cup sweet red pepper, diced
1 cup zucchini, diced
1 cup mushrooms, sliced
1 medium tomato, diced
1/4 cup chicken broth
1 (8 ounce) can tomato sauce
1/4 teaspoon dried basil
1/4 teaspoon dried thyme
1/4 teaspoon dried parsley flakes
Salt and pepper
1 (20 ounce) package frozen stuffed shells or manicotti
1/2 cup mozzarella cheese

Heat oil in saucepan. Add onion, garlic, pepper, zucchini, mushrooms and tomato; cook until tender, about 3 minutes.

Stir in chicken broth, tomato sauce and herbs; simmer for 2 minutes, stirring occasionally. Season with salt and pepper to taste.

Coat shallow 2-quart baking dish with nonstick cooking spray. Spread 3/4 cup sauce on bottom of dish. Arrange pasta in dish; cover with remaining sauce. Sprinkle cheese over top. Cover with foil; bake at 400 degrees F for 40 minutes.

Remove from oven and serve.

Makes 4 servings.

Pasta with Artichokes and Cheese

1 (6 ounce) jar marinated artichoke hearts, drained

2 cups cooked pasta, any shape

1/4 cup shredded Cheddar cheese

1/8 cup Italian salad dressing

Combine drained artichoke hearts, pasta and cheese in medium bowl. Toss well. Add dressing to pasta mixture. Toss gently. Separate servings into small, airtight containers, and refrigerate.

Pasta with Bleu Cheese

**12 to 16 ounces dried rigatoni, penne,
rotelle or pasta of choice**
1/2 cup crumbled bleu cheese
2 tablespoons freshly-grated Parmesan cheese
2 tablespoons butter (optional)
Freshly-ground black pepper

Cook the pasta according to the package directions. Drain and return to the cooking pot. Add the remaining ingredients, adding the optional butter if a smoother sauce is desired. Gently stir to combine the ingredients and melt the cheeses.

Serve immediately.

Serves 4 to 6.

Pasta with Broccoli or Cauliflower

1 pound frozen broccoli or cauliflower

1/4 cup olive oil

Salt and pepper to taste

1/2 pound or more spaghetti

Grated parmesan or Romano cheese

In a large, 6 quart pot, fill halfway with water. Bring water to a boil and add frozen vegetable. Bring back to a boil and cook for 40 to 50 minutes until vegetable is soft.

Add olive oil, salt and pepper to taste, and spaghetti. Cook until pasta is tender and spoon into individual serving bowls. (DO NOT DRAIN.) Top with cheese.

Pasta with Catfish and Artichokes

1/2 pound catfish fillets
8 ounces uncooked angel hair pasta
1 sweet red pepper, julienned
1 carrot, julienned
1 zucchini, julienned
3 tablespoons butter or margarine, melted
1 (14 ounce) can artichoke hearts,
drained and cut into quarters
2/3 cup whipping cream
1/2 cup grated Parmesan cheese
1/4 teaspoon ground nutmeg

Cut catfish fillets into 2-inch strips and set aside.

Cook pasta according to package directions; drain and set aside.

Sauté red pepper, carrot and zucchini in butter in skillet until crisp-tender (about 10 minutes).

Remove vegetables from skillet. Add catfish and sauté until tender.

Return vegetables to skillet; add artichokes and whipping cream. Cook over low just until heated. Add pasta and cheese; toss gently.

Sprinkle with nutmeg and serve immediately.

Makes about 4 servings.

Pasta with Chicken and Creamy Basil Sauce

1 tablespoon olive oil
1 large onion sliced
3/4 pound boneless, skinless chicken breasts, cut into thin strips
1 cup milk
1 teaspoon dried basil
3 ounces cream cheese, cubed
1 (7 ounce) jar roasted red peppers, drained and sliced
into thin strips, optional
12 ounces uncooked fettuccine
1/2 cup grated Parmesan cheese

in a large skillet over medium heat, heat oil and add onions. Cook until onions are lightly browned, about 8 minutes, stirring occasionally. Add chicken and cook 5 minutes, stirring occasionally or until cooked through.

Stir in milk and basil and heat just to a boil. Reduce heat and add cream cheese and roasted peppers, stirring frequently until cream cheese melts and sauce is smooth. Stir in parmesan cheese into sauce mixing well. Toss hot pasta and sauce together.

Cook pasta, and drain.

Makes 6 servings.

Pasta with Chicken, Sausages and Peppers

1 pound skinless, boneless chicken thighs
1/2 pound fresh hot or mild Italian sausage links, sliced
2 red, yellow, or green sweet peppers, cut into thin strips
1 medium onion, cut into wedges
1 (16 ounce) can diced tomatoes, undrained
1/2 cup dry red or white wine
1 teaspoon dried Italian seasoning, crushed
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 tablespoon cornstarch
1/4 cup tomato juice or water
3 cups hot cooked pasta

Cut chicken into thin bite-size strips; set aside.

In a 12-inch skillet cook sausage for 5 minutes, stirring to brown on all sides. Remove from skillet, reserving 2 tablespoons drippings.

In same skillet cook chicken for 2 to 3 minutes or until browned; remove from skillet. Cook sweet peppers and onion wedges in remaining drippings for 3 minutes.

Return sausage and chicken to skillet; add undrained tomatoes, wine, Italian seasoning, salt, and black pepper. Bring to boiling; reduce heat. Cover and simmer for 10 minutes.

Stir cornstarch into tomato juice or water; stir into skillet. Cook and stir until mixture is thickened and bubbly; cook and stir for 2 minutes more.

Serve sauce over penne, fettuccine or linguine pasta.

Makes 4 servings.

Pasta with Chunky Peppers

1 (9 ounce) package fresh cheese or meat–filled tortellini
2 tablespoons olive oil
4 medium red and/or yellow peppers, cut into 3/4–inch chunks
1 small onion, chopped
1 large clove garlic, minced
1 teaspoon dried basil
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 cup dry white wine or chicken broth
1/4 cup grated Parmesan cheese
Fresh basil (optional garnish)

Cook tortellini according to package directions.

Meanwhile, heat oil in large saucepan over medium–high heat. Add pepper chunks, onion, garlic, basil, salt and pepper; sauté for 5 minutes, stirring occasionally.

Add wine or broth; reduce heat to low. Cover vegetable mixture and simmer for 10 minutes, or until peppers are very soft.

Drain tortellini; toss with pepper sauce. Sprinkle with cheese. Garnish with basil, if desired.

Pasta with Creamy Basil and Almond Sauce

250g (1/2 pound) pasta
1 cup fresh basil sprigs, chopped
125g (4 ounces) butter, chopped
2 tablespoons cream
1/3 cup slivered almonds, toasted

Add pasta gradually to large saucepan of boiling water. Boil, uncovered, for about 10 minutes, or until tender; drain.

Return pasta to saucepan; gently stir in basil, butter, cream and almonds. Serves 4

Pasta with Creamy Zucchini Sauce

Serves 4

**1 pound rotini or shell pasta
1/3 cup oil
1 large minced garlic clove
8 ounces mozzarella cheese, shredded
1/2 cup freshly grated parmesan cheese
1 pound fresh zucchini, scrubbed and coarsely grated
1/2 cup chopped fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper**

Cook pasta in boiling salted water and drain, set aside.

Heat oil in pasta pot over moderate heat and add garlic, cook 1/2 minute. Return pasta to pot and toss to coat with oil/garlic. Add cheeses and toss again. Add remaining ingredients and continue to toss over moderate heat until cheese and moisture from zucchini coat pasta with a light sauce.

Serve immediately with additional cheese if desired.

Pasta with Garlic

1 pound spaghetti
2 garlic bulbs (not cloves), peeled and chopped
1/2 pound butter
Salt and pepper
2 to 3 tablespoons dried parsley
Parmesan cheese

Cook Spaghetti according to directions. Melt butter in a medium saucepan. Add garlic and parsley. Heat through but **DO NOT BOIL!** (Flavor will go up in steam.) Douse cooked pasta with parmesan cheese and mix thoroughly so that the cheese is melted and adheres to each piece.

Pour garlic butter sauce over pasta and garlic with more parsley, salt and pepper to taste.

Pasta with Garlic and Oil

1 pound spaghetti, broken in half

Cooking oil

5 cloves fresh garlic, sliced

2 tablespoons butter

Salt and pepper to taste

Parsley

Parmesan cheese

Cook spaghetti according to directions; drain, reserving 1 cup cooking water. In a small sauce pan, sauté garlic in about 1 1/2 to 2 tablespoons oil, until just starting to brown. Add butter, garlic and oil to cooked pasta and toss. Add salt and pepper to taste. Sprinkle with a little parsley and top servings with grated Parmesan cheese.

Pasta with Marinated Tomatoes

2 large ripe tomatoes, seeded and chopped coarsely
4 oil-packed sun-dried tomatoes, drain and chopped
1 clove garlic, chopped
1/4 cup extra virgin olive oil
1 cup fresh basil, loose packed
1/2 pound pasta, Garganelle or penne
Salt and pepper to taste

Combine fresh and sun-dried tomatoes, garlic, oil, salt and pepper in a large bowl. Marinate at room temperature for 45 minutes, stirring occasionally.

Cook pasta. While hot, toss with the marinade mixture. Coarsely chop basil and toss with pasta.

Serve immediately at room temperature.

Pasta with Maytag Blue and Maytag White Cheddar

8 ounces Maytag Blue cheese, crumbled
1 1/2 cups Maytag White Cheddar, grated
2 tablespoons extra-virgin olive oil
3/4 pound penne or ziti pasta
1 pound Italian sausage (4–5 links), casings removed
2 large cloves garlic, minced
1 (28 ounce) can whole peeled tomatoes
**3 pickled Italian hot cherry peppers (from the jar),
cored, seeded, diced**
2/3 cup grated Parmesan cheese, divided

Lightly grease an 8 x 11–inch baking dish with olive oil.

In large covered pan, bring 4 quarts salted water to a boil. Add pasta; cook until just tender. Drain well and return to pan.

In large skillet, add 2 tablespoons olive oil and heat. Add sausage; cook until browned, breaking into bite-size pieces as it cooks. Remove from skillet when done. Remove excess oil from skillet. Add garlic and cook until lightly brown. Add tomatoes; cook at rapid simmer, breaking up tomatoes with spoon, until sauce is slightly thickened. Add sausage, diced hot cherry peppers and 1/3 cup Parmesan cheese to tomato sauce. Stir together. Pour over pasta; mix well and pour into baking dish, spreading evenly. Sprinkle with 8 ounces crumbled Maytag Blue Cheese, 1 1/2 cups grated Maytag White Cheddar and 1/3 cup Parmesan cheese.

Preheat broiler, placing rack 6 inches from broiler element. Place baking dish under broiler until cheese melts and browns, checking often to be sure it does not burn. Serve immediately.

Pasta with Red Clam Sauce

3 cloves garlic, minced
1 tablespoon olive oil
1/2 teaspoon black pepper
1/4 teaspoon crushed red pepper
1 (10 ounce) can whole baby clams
1 (28 to 32 ounce) can Italian style tomatoes, cut
2 teaspoons dried parsley
1/2 teaspoon dried basil, crushed
1/2 teaspoon anchovy paste (optional)

Heat oil in a skillet over medium/low heat and cook garlic for 30 seconds. Add black and red pepper and cook for 30 seconds more.

Drain clams, reserving juice and set aside. Add clam juice and undrained tomatoes to skillet. Stir in parsley, basil and anchovies paste if using. Bring to a boil and reduce heat. Simmer uncovered 30 to 35 minutes. Stir in clams and serve over pasta.

Pasta with Red Pepper Sauce

Serves 4.

2 or 3 roasted red bell peppers, seeds removed

1 (15 ounce) carton ricotta cheese

1/3 cup grated parmesan cheese

1 large clove garlic

Salt and pepper to taste

1 pound cooked pasta

Process all ingredients, except pasta, in a processor until smooth. Toss with hot cooked pasta.

Pasta with Sage Sauce

1/2 cup light cream

1/2 teaspoon sage

1/2 cup butter

1 small bunch broccoli, florets only

1 (8 ounce) package pasta

1/2 cup grated Parmesan cheese

Ground pepper, to taste

3/4 cup grated Parmesan cheese

Heat cream with sage over low heat to reduce liquid slightly, about 5 minutes. Add butter. When melted, add broccoli. Cover and cook.

While preparing broccoli, cook pasta until al dente. Drain and immediately toss with sauce, 1/2 cup Parmesan and pepper. Pass remaining Parmesan cheese.

Pasta with Smoked Salmon

Yield: 2 servings

4 ounces fettuccini
1/2 teaspoon chopped garlic
1 tablespoon olive oil
1 (5 1/2 ounce) can smoked salmon
1 cup whipping cream
2 tablespoons grated Swiss cheese
1 teaspoon chopped parsley
1 teaspoon chopped fresh basil
Salt and pepper to taste

Cook pasta in a generous amount of boiling water, drain and rinse in cool water.

Sauté garlic in olive oil and add remaining ingredients. Toss in pasta and cook until sauce thickens slightly, about 1 minute.

Pasta with Tequila Lime Cream Sauce

Sauce

1/2 cup lime juice
1/2 cup tequila
1/4 cup white wine vinegar
1 1/2 cups plus 2 tablespoons cream
1 shallot, finely minced
3 garlic cloves, minced or pressed
3 tablespoons butter
1 teaspoon cornstarch

Pasta

12 ounces fettuccine pasta
4 green onions, finely chopped
4 diced Roma tomatoes

Optional Ingredients

Grilled chicken, shrimp or salmon

Combine garlic and shallot with tequila, lime juice and vinegar. Cook until reduced to about 1/4 cup. Add cream and cook until reduced by half. Strain out garlic and shallot if desired. Return sauce to heat and whisk in butter.

Mix cornstarch with 1 tablespoon water until smooth. Whisk into sauce to thicken.

Cook pasta according to package directions. Drain pasta. Add green onions and tomatoes to hot pasta pot and stir. Add drained pasta and sauce and mix well.

Serve garnished with cilantro, if desired. You can also top the pasta with grilled chicken, shrimp or salmon for a heartier meal.

Pasta with Yogurt Sauce

8 ounces green noodles
2 (8 ounce) cartons plain yogurt (at room temperature)
1 cup small curd cottage cheese (at room temperature)
1/2 cup coarsely chopped scallions
1/2 to 1 clove garlic, minced
2 tablespoons fresh dill weed
1 teaspoon salt
1 tablespoon minced fresh oregano or
1 teaspoon dried oregano
2 tablespoons butter

Cook noodles according to direction on package, drain and keep hot.

Combine yogurt, cottage cheese, onion, garlic and seasonings. Purée in a blender or food processor. Heat slightly. Toss noodles with butter and then with yogurt–cheese mixture.

Serve immediately.

Pastitsio

1 pound macaroni
1/4 pound butter
1 1/2 pounds ground turkey or beef
1/2 can tomato paste
1 medium onion, chopped
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
Salt and pepper

Sauce

4 cups warm milk
5 eggs
6 tablespoons flour
3/4 cup (1 1/2 sticks) butter

Cook macaroni (but not well done) in boiling, salted water and drain. Sauté onion in a little butter. Add ground meat and stir until brown. Add tomato paste, thinned with a little water. Add salt, pepper, cinnamon and nutmeg. Cook until meat is done.

Melt butter; pour over drained macaroni, mixing carefully. Spread half of the macaroni on the bottom of a 13 x 9-inch pan. Sprinkle half of the grated cheese on top. Spread entire meat mixture on top. Cover with remaining macaroni and remaining grated cheese.

For the Sauce, boil 3 cups of the milk with 3/4 cup butter. Add flour to remaining 1 cup milk and blend well. Add flour mixture to boiling butter and milk. Thicken and cool.

After this has cooled, add 5 beaten eggs, or drop small amounts of the milk mixture into the eggs while stirring constantly. Once the egg mixture gets warm to hot, add the remaining milk. Pour sauce over the macaroni. Shake the pan and insert a knife to penetrate thoroughly. Bake at 350 degrees F for 40 to 45 minutes.

Penne from Heaven

**1 pound dried penne
1 (28 ounce) can crushed tomatoes
1 cup heavy whipping cream
10 ounces white mushrooms, thinly sliced
2 cups (8 ounces) grated fontina cheese
2 teaspoons salt
Pepper to taste
1 cup ricotta cheese**

Preheat oven to 450 degrees F. Lightly grease a 13 x 9–inch casserole dish.

Fill an 8–quart pot two–thirds full of water and bring it to a boil over high heat. Add the penne and boil until it is cooked through.

Meanwhile, combine the tomatoes, cream, mushrooms, fontina, salt and pepper in a large bowl. Drain the pasta, combine it with the tomato mixture, and toss gently. Scrape the mixture into the casserole dish with a rubber spatula. Spoon the ricotta over the top (it doesn't need to be an even layer). Bake on the center rack of the oven for 15 minutes, until the sauce is bubbling. Remove from the oven and let cool a few minutes before serving.

Serves 6.

Serve this pasta with fresh steamed vegetables and a salad.

Penne Vodka

1 pound penne
2 large cloves garlic
2 tablespoons olive oil or butter
2 cups tomato puree or canned crushed tomatoes
1/4 cup vodka
Salt to taste
Hot red pepper flakes to taste
1/2 cup heavy cream

For the penne, bring at least 4 quarts of water to a boil with at least 1 heaping tablespoon of salt.

Meanwhile, over medium–low heat, cook the garlic in the olive oil for about 2 minutes, until soft but not browned.

Add the tomato puree and the vodka. Bring to a simmer and let simmer briskly for 3 minutes. (This cooks off the alcohol.) Season to taste with salt and hot pepper flakes, over–seasoning slightly to account for the cream that will be added.

Put the penne to cook and while it is boiling, add the cream to the tomato sauce and simmer 2 or 3 minutes. Drain the pasta well, toss with the sauce and serve immediately.

Penne with Tomatoes

2 1/2 pounds ripe Roma Tomatoes, chopped
3 large cloves garlic, chopped
1 large bunch basil, coarsely chopped
Salt and freshly-ground pepper, to taste
1/2 to 3/4 pound Mozzarella, cubed
1 1/2 tablespoons olive oil
1 pound penne, cooked al dente
6 teaspoons freshly-grated Parmesan

Combine all ingredients except penne and Parmesan. Toss well.

Place bowl in bright sun for about 2 to 4 hours. If the sun is unavailable, allow mixture to remain at room temperature for at least four hours.

Place penne in serving bowl. Top with tomato and cheese mixture. Toss well.

Serve with Parmesan cheese.

Serves 4.

Pepperoni Alfredo

8 ounces fresh or dried fettuccine, cooked

2 tablespoons butter or margarine

1 cup half-and-half or light cream

1/4 teaspoon ground nutmeg

1/4 teaspoon black pepper

1/2 to 3/4 cup parmesan cheese

6 to 8 ounces sliced pepperoni

Melt butter in large skillet. Stir in half-and-half, nutmeg and pepper. Cook and stir 5 minutes or until mixture thickens slightly.

Stir in cheese and cook over low heat just until melted, stirring constantly. Immediately stir in pepperoni and warm fettuccine; toss to coat with sauce.

Makes 4 servings.

Pepperoni Cheese Ravioli

1 (25 ounce) package frozen cheese ravioli
1/2 pound fresh mushrooms, sliced
1 (3 1/2 ounce) package sliced pepperoni, diced
1 small onion, cut into wedges
1 tablespoon butter or margarine
1 (8 ounce) can tomato sauce
1/4 cup grated Parmesan cheese
1/2 teaspoon garlic powder
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1/8 teaspoon cayenne pepper
1/2 cup sour cream

Cook ravioli according to package directions.

Meanwhile, in a large saucepan, saute mushrooms, pepperoni and onion in butter until onion is tender. Stir in tomato sauce, Parmesan cheese, garlic powder, basil, oregano and cayenne; heat through. Remove from the heat; stir in sour cream. Drain ravioli; toss with cream sauce.

Yields 4 to 6 servings.

Peppery Portabellas with Pasta

1 pound portabella mushrooms, without stems
12 ounces fettuccine pasta, uncooked
4 tablespoons olive oil, divided
1 teaspoon salt, divided
3/4 teaspoon ground black pepper
1 tablespoon minced garlic
1/4 teaspoon crushed red pepper
1 (15 ounce) can crushed tomatoes in purée
1 cup chicken or vegetable broth
8 ounces fresh asparagus or green beans,
sliced diagonally in 1-inch pieces

Bring a large, covered pot of water to a boil. Trim and thinly slice mushrooms; halve each slice. Add pasta to boiling water; cook until barely tender, about 10 minutes.

Meanwhile, in a large, non-stick skillet, heat two tablespoons of oil over high heat. Add mushrooms; cook and stir about five minutes. Sprinkle with 1/4 teaspoon of salt and black pepper. Remove to a plate; cover loosely to keep warm.

In the same skillet, heat remaining two tablespoons of oil. Add garlic, red pepper and remaining 3/4 teaspoon salt. Cook and stir over medium high heat until garlic is golden, about one to two minutes. Immediately add crushed tomatoes and chicken broth. Bring to a boil, reduce heat to medium and simmer, uncovered, to blend the flavors and thicken sauce, about five minutes.

Add asparagus or green beans; cover and cook until barely tender, about two minutes. Stir in cooked mushrooms and any accumulated liquid.

Drain pasta; place in large serving bowl or individual bowls. Spoon mushroom mixture over pasta. Sprinkle with chopped parsley, if desired.

Pesto Pasta

12 ounces pasta, rotini or rigatoni
4 teaspoons dried basil, crushed (or 1/4 cup fresh, chopped)
2 cloves garlic, minced
2 tablespoons olive oil
4 ounces light cream cheese
1/2 cup light cottage cheese
1/2 cup Parmesan cheese
1/3 cup dry white wine
1/2 cup snipped parsley
1/3 cup water

Cook pasta according to directions. Drain and keep warm.

Heat olive oil in saucepan or skillet. Add basil and garlic and cook about 1 minute. Reduce heat and add cream cheese, cottage cheese and Parmesan cheese. Heat and stir until fairly smooth. Stir in with, parsley and water. Cook uncovered 3 minutes or until slightly thickened.

Serve over pasta.

Pizza Lasagna

1 (40 ounce) tray frozen lasagna (any flavor)

Pepperoni slices

1 (11 ounce) can refrigerated breadsticks

1 cup shredded mozzarella cheese

Cook lasagna according to package directions.

Remove from oven and arrange pepperoni slices over top of hot lasagna. Separate dough into breadsticks. Evenly place breadsticks lengthwise and crosswise over pepperoni, weaving to form a lattice crust. Trim any excess dough. Place lasagna on a cookie sheet. Bake at 325 degrees F for 25 to 35 minutes or until breadsticks are golden brown.

Sprinkle mozzarella cheese over the top and return to oven just until cheese has melted.

Pizza Macaroni

1 small package Creamettes macaroni
1 pound ground beef
1 onion, chopped
1 (8 ounce) can pizza sauce
1 large can Hunt's tomato sauce with bits
Salt and pepper to taste
1/4 teaspoon garlic salt
1/2 teaspoon oregano
8 ounces mozzarella cheese, grated
1 green bell pepper, sliced
1 small package pepperoni, sliced thin
1 small can mushroom bits, drained

Cook meat and onion; drain off fat. Cook macaroni until almost tender (about 5 minutes). Do not overcook or rinse. Mix macaroni, meat mixture and tomato sauce in bowl. Pour into a 9 x 13-inch pan. Sprinkle top with seasonings. Pour pizza sauce over top, cover with Mozzarella and top with green pepper, mushrooms and pepperoni. Bake at 350 degrees F for 25 minutes. (Can be made a day ahead and kept in refrigerator, but bake 5 minutes longer).

Serves 4 to 6.

Pizza Spaghetti

1 pound spaghetti
1 cup milk
1 egg
1 teaspoon seasoned salt
1 teaspoon garlic salt
4 cups shredded mozzarella cheese, divided
1 (32 ounce) jar spaghetti sauce
1 (3 1/2 ounce) package pepperoni or 3/4 pound ground beef or Italian sausage
1 (4 ounce) can mushrooms (optional)
1 green bell pepper, chopped (optional)
1 onion, chopped (optional)

Cook spaghetti as directions on package; drain well and put back into pan.

In a separate bowl, beat milk and egg together and mix into spaghetti. Add seasoned salt and garlic salt. Pour into a greased 9 x 13-inch pan. Spread spaghetti sauce over top of spaghetti; stir to mix. Sprinkle 2 cups of the mozzarella cheese over sauce/spaghetti mixture. Add pepperoni or ground beef or Italian sausage, mushrooms, green bell pepper and onion to top of spaghetti mixture; sprinkle remaining 2 cups mozzarella cheese over top of casserole and bake, uncovered, at 300 degrees F for 1 hour.

Serves 6 to 8.

Pizza Spaghetti Bake

1 pound spaghetti, cooked and drained
1 cup milk
Oregano, to taste
2 eggs, beaten
Garlic to taste
32 ounces spaghetti sauce
1 package pepperoni, sliced
1 pound ground beef or turkey
Salt and pepper to taste
3 cups (or more) shredded mozzarella cheese

Combine cooked spaghetti, milk and eggs. Place in a 9 x 13–inch pan. Spread spaghetti sauce over spaghetti.

Brown ground beef or turkey. Season with spices; drain. Place hamburger over spaghetti sauce. Add a layer of pepperoni. Top with shredded cheese. Bake uncovered for 1/2 hour at 350 degrees F.

Popeye Noodles

2 cups whole milk
2 cups egg noodles
1/4 teaspoon salt, or more, to taste
1 tablespoon unsalted butter
2 tablespoons chopped onion
10 to 12 ounces fresh spinach, chopped
Generous grind of black pepper
Pinch of nutmeg

Place milk, noodles, salt and butter in a large, heavy saucepan. Over low heat, cook noodles in milk, stirring occasionally, until they are softened and the milk has been almost completely absorbed. The noodles should be very soft and creamy in texture.

In a skillet, melt butter over medium heat. Add onion and cook briefly until it is softened. Stir in the spinach, and cook it until all the leaves are wilted. Mix the spinach into the noodles and heat through, sprinkling in the pepper and nutmeg at the end.

Portobello Ravioli with Basil Brown Butter and Mizithra Cheese

8 ounces unsalted butter
Pinch salt
Pinch white pepper
Dash lemon juice
2 cups baby spinach leaves
1 ounce torn fresh basil leaves
1 teaspoon minced garlic
2 pounds Portabella ravioli, cooked and drained
1 cup shredded mizithra cheese
Sprig of parsley
Sprig of rosemary
2 tablespoons diced roasted red bell pepper

Add the butter to a hot sauté pan and heat until it begins to brown. Add salt, pepper and a dash of lemon juice just before butter starts to burn. Add the spinach, basil, garlic and ravioli, then toss well. Add the cheese and toss well until the ravioli is evenly coated with the cheese.

Gently spoon into a serving bowl with a slotted spoon to prevent an excess of liquid. Garnish with the parsley, rosemary and red peppers.

Practically Effortless Lasagna

1 pot homemade tomato sauce
1 box lasagna noodles, uncooked
1/2 to 3/4 pound ricotta
1 1/2 pound mozzarella, sliced thin

Ladle a small amount of sauce (just enough to cover the bottom) into a Pyrex baking dish. Spread it around so the entire bottom of the dish is covered lightly. Dip lasagna noodles into sauce so each is covered with a thin layer. Put one layer of sauce-covered noodles in the dish. Dot all over with the ricotta. Cover with a thin layer of mozzarella. Cover with a thin layer of sauce. Repeat with another layer of sauce-covered noodles, ricotta and mozzarella until you run out of room—usually about 2 to 3 layers, ending with a layer of noodles. For the top layer of noodles, spread a little extra sauce on top. This layer will burn unless it's completely covered. Cover the dish tightly with plastic wrap. Use two pieces, one on either side and meeting in the middle, if necessary. Microwave on **HIGH** for 10 minutes, turning dish once. Turn dish again and microwave at 50% power for 30 minutes, again turning dish once during the cooking.

Carefully remove plastic wrap and allow lasagna to rest for 5 to 10 minutes before cutting and serving.

Servings: 8

Quick Lasagna

2 tablespoons olive oil
1 pound ground beef
3 Italian sausages, remove skin
1/4 cup chopped onion
1/4 cup chopped celery (opt)
16 ounces tomato paste
15 ounces chopped tomatoes
1 clove garlic, chopped
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 teaspoon granulated sugar
1 teaspoon sweet basil
1 teaspoon parsley
Pinch of oregano
1/4 cup grated parmesan cheese
1 pound mozzarella cheese, shredded
1 pound ricotta cheese
1 pound no-bake lasagna noodles

In a large skillet, heat olive oil and brown sausage and ground beef. Add tomato paste, garlic, salt, pepper, can of chopped tomatoes, sugar, parsley, sweet basil and oregano. Heat thoroughly.

Preheat oven to 350 degrees F.

In a 9 x 13-inch pan, (greased, if it's not a nonstick pan) layer 3 noodles, 1/3 to beef mixture, 1/3 the ricotta, mozzarella, and parmesan. Repeat layers of noodles, meat, and cheese twice, ending with layer of grated parmesan and mozzarella. Bake for 30 to 60 minutes until golden and bubbly.

Quick Vegetable Pasta

**1 (16 ounce) bag frozen cauliflower, broccoli
or vegetable medley
1/4 teaspoon garlic powder
1/2 teaspoon parsley
Salt and pepper to taste
1 chicken bouillon cube (optional)
1 onion, chopped (optional)
1 pound spaghetti
3 tablespoons olive oil
2 to 3 cloves garlic, chopped**

In a large saucepan, Bring 6 cups water to a boil. Add frozen vegetables, salt, pepper, parsley, garlic powder, bouillon cube and onion, (if using), and return to a boil. Reduce heat and simmer until cauliflower is tender. Break spaghetti into fourths and add to pot. Simmer until pasta is tender.

Meanwhile, heat olive oil in a small skillet and brown garlic. Very carefully add oil and garlic to pot of boiling spaghetti (mixture will splatter, so be careful!). (DO NOT DRAIN.)

Serve in a shallow bowl with plenty of grated parmesan cheese.

Ranch Noodles

8 to 12 ounces narrow egg noodles
1 cup mayonnaise
1 cup sour cream
1 package ranch–style salad dressing mix
Minced fresh parsley and/or fresh dillweed

Yield: 12 side–dish servings

Boil noodles in lightly salted water until done. Drain. Blend mayonnaise, sour cream and dry ranch dressing mix. Dress the hot, drained noodles with as much ranch dressing as you like.

Serve noodles warm, strewn with fresh minced parsley and/or dillweed. Use any remaining ranch dressing mix as a dip for blanched vegetables.

Rancho Pasta

1 pound angel hair pasta

Enchilada sauce, simmered until very thick

1/2 cup feta cheese, grated

Cook the pasta until it is al dente. Top with sauce, then sprinkle on the cheese.

Serves 4.

Ravioli

4 cups all-purpose flour
3 eggs
1 tablespoon water

Mix all ingredients together, making a dough, and work until firm. Cut in two and roll into 2 thin sheets.

Filling

10 ounces frozen chopped spinach
1 tablespoon finely chopped onion
1 tablespoon butter or margarine
1 beaten egg
2/3 cup ricotta cheese
1/2 cup grated Romano cheese
1/8 teaspoon ground nutmeg
1/2 teaspoon salt

In a skillet cook onion in butter or margarine until onion is tender but not brown. Squeeze spinach to remove the excess moisture, then add the spinach to the sautéed onions mixture and heat thorough.

In mixing bowl combine egg, ricotta, Romano, salt, nutmeg and spinach mixture. Mix thoroughly.

Place 1 teaspoon of mixture on one of the dough sheets at 2-inch intervals. To seal the dough, dip your finger into cold water and moisten the dough around each ricotta mound. Place second sheet over the first and press with fingers around each mound. Cut into 2-inch squares, making sure that the edges are well sealed.

Boil water which has been salted, adding a little olive oil to the water to prevent sticking. Drop the ravioli one by one into the boiling water. Cook only as many as fit comfortably into the pan. When the ravioli are cooked, they will raise to the top of the water. Remove with a slotted spoon.

Serve with spaghetti sauce or with butter and Romano cheese.

Ravioli Lasagna

1 package frozen cheese ravioli
1 (28 ounce) jar pasta sauce
1 pound ground beef
1 1/2 cups shredded mozzarella cheese

Preheat oven to 425 degrees F.

Brown ground beef in skillet.

Spoon 1 cup pasta sauce onto bottom of a 9 x 11 x 2-inch baking dish. Layer 1/2 of the frozen ravioli on top of sauce. Cover with 1/2 ground beef and then 3/4 cup mozzarella cheese. Cover with 1 cup sauce. Repeat layering with pasta and ground beef and top with remaining sauce, making sure the sauce covers the ravioli. Bake, covered, for 35 minutes.

Sprinkle with remaining mozzarella cheese and bake, uncovered, until cheese is browned and bubbly (about 5 minutes). Garnish with Parmesan cheese and parsley.

Serves 4 to 6.

Ravioli with Artichoke Sauce

1 (25 ounce) package frozen beef or chicken ravioli
1 cup sliced fresh mushrooms
1 garlic clove, minced
2 tablespoons olive oil or vegetable oil
3 tablespoons all-purpose flour
1 2/3 cup milk
3/4 cup shredded Gruyere, Swiss provolone or mozzarella cheese
2 tablespoons dry white wine or milk
1 (14 ounce) can artichoke hearts, drained and quartered
1/4 cup pine nuts or slivered almonds, toasted
Chopped parsley (optional)

Prepare ravioli according to package directions.

Meanwhile, in a medium saucepan, cook mushrooms and garlic in hot oil until mushroom are tender.

Stir in flour. Add milk; cook and stir until thickened and bubbly. Add cheese and wine; heat and stir until cheese is melted.

Add artichoke hearts and pine nuts; heat through. Serve sauce over prepared ravioli. Garnish with chopped parsley, if desired.

Ravioli with Tomato Gravy

Tomato Gravy

1 1/2 cups olive oil
5 pounds pork neck bones
3 pounds or 5 large onions
1 whole pod garlic
1 small rib celery with leaves
2 (28 ounce) cans tomatoes
2 cans water
3 tablespoons oregano leaves
4 tablespoons basil leaves
1 (4 ounce) bottle Kitchen Bouquet®
1 (12 ounce) can tomato paste
20 (15 ounce) cans tomato sauce
Salt and pepper

Put olive oil in large kettle to heat. Add neck bones to brown. Add onions, garlic and celery to sauté. Mash tomatoes with hands. Add to kettle; then add seasonings, Kitchen Bouquet®, tomato paste and tomato sauce. Rinse cans and add water, not to exceed 2 sauce cans full. Salt and pepper to taste and let simmer for 5 to 6 hours. Yields 12 quarts.

Ravioli Filling

6 pounds pork butt, ground
2 tablespoons salt
Pepper, to taste
1 clove garlic
10 eggs, beaten
1 1/2 cups olive oil
30 ounces Romano cheese
1/2 pound crackers, finely crushed
6 (10 ounce) packages chopped frozen
spinach, cooked and squeezed
3 tablespoons parsley flakes

Brown pork with salt and pepper. Add garlic while cooking gently over low heat. Beat eggs in large container. Add olive oil, cheese and crackers, blending well. Add spinach and blend. Put meat mixture into egg mixture. Add parsley. Mix well with hands. Cover and refrigerate overnight.

Ravioli Dough

4 cups flour, sifted
1 tablespoon salt
1 egg
1 cup water

Sift together flour and salt. Make a little well and put egg in with a little water. With your hand, begin to mix adding a little water at a time. When thoroughly mixed, put on smooth surface and knead until dough is smooth, easy to handle and quite elastic. With a rolling pin or dough stick roll out very very thin. This takes time and flour must be added as rolled to keep dough from sticking. When dough feels like a chamois, place balls of filling (about 1 tablespoon) onto the dough about 1 inch apart. Roll dough

Pasta Perfetta

over filling and seal by pressing dough with fingers. Press firmly between balls of filling with side of hand, making sure all air is out of ravioli pocket. Cut into squares with serrated wheel. Dust with flour. Seal individually in foil to freeze.

To serve, drop ravioli in boiling salted water to which a few drops of oil have been added. Let cook at a slow boil 12 to 15 minutes and lift out gently with a slotted spoon. Pour small amount of sauce on plate.

Place 2 to 4 ravioli on plate and top with additional sauce. Sprinkle generously with Romano cheese.

Yields 15 to 20 servings.

Red Chili Fettuccini

1/2 pound red chili fettuccine (store-bought or homemade)
1 large garlic clove, peeled
2/3 cup vegetable oil
1/3 cup white wine vinegar
2 tablespoons fresh lime juice
2 teaspoons salt
1/2 teaspoon dry mustard
1/4 teaspoon freshly ground white pepper
Pinch of paprika
4 fresh jalapeño peppers
1 large skinless, boneless chicken breast
8 ounces Monterey jack cheese, chilled
1 medium onion
1 avocado

Fettuccine

3 tablespoons chili powder
2 cups unbleached all-purpose flour
1 1/2 teaspoons salt
3 large eggs
2 tablespoons water
1 1/2 teaspoons vegetable oil

Toast chili powder in a 250 degree F oven on a cookie sheet for 8 to 10 minutes. If chili powder does not already include other spices, add 1 teaspoon cumin and 1 teaspoon garlic powder before toasting. Watch carefully so that it does not burn.

Use metal blade of food processor to mix chili powder, flour and salt. Pulsate in processor 3 or 4 times. With machine running, add eggs, water and oil through feed tube and process until dough forms ball. Add flour if ball is too sticky or water if too dry. Continue processing for 60 seconds to knead dough. Remove and wrap in plastic and let stand at room temperature for 30 minutes.

Divide dough into 6 equal parts and shape and cut or use pasta machine. Bring 2 quarts of salted water to boil; add pasta and cook until tender, 45 to 60 seconds. Do not overcook. Drain and transfer to a serving dish.

In food processor using metal blade, with machine running, drop garlic clove through feed tube and process until minced. Add oil, vinegar, lime juice, 1 teaspoon salt, mustard, pepper, paprika and pulse 3 or 4 times to mix. Pour 1/2 of the dressing over pasta and toss well. Set remaining dressing aside in a small bowl.

Roast jalapeño chiles on all sides under broiler or hold over gas flame with tongs until evenly blistered and blackened. Put chiles in plastic bag and place in freezer for 10 minutes. Remove from freezer and peel off skins, split open and remove stem and seeds. (Use rubber gloves if possible.) Cut chiles in slices; pat dry and add to pasta salad.

Bring 1 quart water to a simmer. Poach chicken 8 to 10 minutes or until done. Drain and let cool; shred chicken by hand and add to pasta. Use shredding disc to process cheese and add to pasta. Use

Pasta Perfetta

metal blade to chop onion and add to pasta. Peel and seed avocado; cut into 1/2-inch pieces and add to pasta.

Pour reserved dressing on salad and serve.

Yield: 6 to 8 servings.

Ricotta Lasagna Swirls

8 lasagna noodles
2 pounds fresh spinach
2 tablespoons Parmesan cheese
1/4 teaspoon nutmeg
1/2 pound ricotta cheese
Salt
Pepper

Cook and drain 8 lasagna noodles.

Steam 2 pounds fresh spinach for 7 minutes, then chop. Mix spinach with 2 tablespoons Parmesan cheese, 1/4 teaspoon nutmeg, 1/2 pound ricotta cheese, salt and pepper. Coat each noodle with 2 to 3 tablespoons of mixture along the entire length of the noodle. Roll up. Stand on end in a baking dish.

Sauce

2 cloves garlic, minced
1/2 cup chopped onion
2 cups tomato sauce
1/2 teaspoon basil
1/2 teaspoon oregano

Sauté garlic and onion. Add tomato sauce, basil and oregano. Pour sauce over noodles and bake at 350 degrees F for 20 minutes.

Rigatoni

4 cloves garlic, minced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 cup fresh basil, torn into small pieces
1 pound shredded mozzarella cheese
1/3 cup olive oil, divided
1 pound rigatoni noodles, cooked al dente
10 plum tomatoes, diced
Salt
Freshly-ground pepper

In a skillet, sauté garlic in 2 tablespoons olive oil over very low heat until almost brown; remove from heat.

In a large bowl, combine peppers, tomatoes, basil, remaining olive oil and garlic; lightly salt and pepper heavily; stir and cover let set at room temperature for at least 6 hours.

When ready to serve, boil water and cook rigatoni until al dente. While rigatoni is cooking, cover tomato mixture with mozzarella cheese and a dash more olive oil; toss mixture. Drain pasta and stir into tomato mixture.

Serve immediately with garlic bread.

Rigatoni with Tomatoes and Artichokes

3 cups uncooked rigatoni
3 tomatoes, chopped
1 (14 ounce) can artichoke hearts, drained and quartered
3 tablespoons olive oil
2 teaspoons dried basil or 3 tablespoons fresh basil
1 tablespoon lemon juice
1 teaspoon granulated sugar
1/2 teaspoon salt
1/8 teaspoon. crushed red pepper flakes
2 cloves garlic, minced
1/4 cup grated Parmesan cheese

Cook rigatoni according to package directions. Rinse and drain.

In large serving bowl, combine remaining ingredients except parmesan cheese. Toss with cooked rigatoni. Sprinkle Parmesan cheese over the top to serve.

Serves 4.

Rio Grande Spaghetti

2 1/2 pounds ground round
2 (16 ounce) cans tomatoes
1 (10 ounce) can Ro-Tel (tomatoes with diced green chiles)
1 medium onion
8 ounces sliced mushrooms
1/2 cup green olives, chopped
2 pounds Velveeta cheese, cubed
16 ounces spaghetti cooked
1 pound bacon, cooked crisp and crumbled
Salt and pepper to taste

Brown meat and drain off excess fat. Add tomatoes, Ro-Tel, mushrooms, olives and onions. Mix thoroughly. Add cheese and spaghetti. Crumble bacon over top. Mix gently and pour into a 3-quart casserole dish. Bake at 350 degrees F for 35 to 40 minutes.

Rusty's Lasagna

1 pound ground beef (or ground sausage or both)
1 regular can tomato puree
2 large cans tomato sauce
1 small can Italian flavored tomato paste
1 small onion
1 clove garlic
Spices (I use basil, oregano, Italian seasoning, and parsley).
1 pound ricotta
1 cup parmesan
1 egg
Olive oil
1 pound mozzarella
Fresh mushrooms
Blanched spinach, optional
Lasagna noodles (usually a box and a half)

I don't use Hunt's tomato products because they can taste bitter.

Brown meat in olive oil with finely chopped onion and garlic. Drain meat but save oil for sauce. Refrigerate meat until ready to use. Heat tomato paste in oil until it's thinned out a bit (5 minutes) Add tomato sauce, tomato puree, mushrooms, and spices. Cook on medium for at least 4 hours.

Mix together ricotta cheese, parmesan, parsley, and egg in a medium bowl. Cook lasagna noodles right before you're ready to put it together. Put a little sauce on the bottom of the lasagna pan so that the noodles don't stick. First layer of noodles go lengthwise in the pan. Make sure that they overlap. Sprinkle some meat on top of the noodles. Put a teaspoon of ricotta mix every few inches along the noodles. Sprinkle some mozzarella on top and cover with sauce. The next layer should go crosswise. Repeat until you use all ingredients. A layer of noodles on the top. Cover with sauce and sprinkle with remaining mozzarella. Heat in a 350 degrees F oven for about an hour.

Servings: 4

Salmon and Pasta Primavera

8 ounces uncooked linguine pasta
2 cups sugar snap peas
2 tablespoons butter
1 pound salmon fillet or 1 (15 ounce) can salmon
1 1/2 cups fresh mushrooms
3/4 cup chopped onion
1 cup chicken broth
3 tablespoons all-purpose flour
1/2 teaspoon salt
1 teaspoon dill weed
1/4 teaspoon thyme
1/4 teaspoon rosemary
1/4 cup dry white wine
1/4 cup heavy cream

Cook pasta according to package directions, adding sugar snap peas during the last 3 to 4 minutes. Drain.

Bake salmon, flake, and set aside.

In a large skillet, melt butter; add mushrooms and onion. Sauté for 3 to 4 minutes. Whisk together broth, flour, salt and herbs; add wine and cream; gently stir in salmon. Cook until heated through.

Serve over pasta and snap peas.

Serves 6.

Salmon Fettuccine

8 ounces uncooked fettuccine
1 1/2 tablespoons butter or margarine
1 1/2 tablespoons all-purpose flour
2 cups half-and-half
1 cup freshly-grated Parmesan cheese
1 1/2 teaspoons dry sherry
1/4 teaspoon salt
1/4 teaspoon white pepper
1 clove garlic, minced
2 tablespoons butter or margarine, melted
1/2 pound salmon fillet, cut into 2-inch pieces

Cook fettuccine according to package directions; drain and set aside.

Melt 1 1/2 tablespoons butter in a heavy saucepan over low heat; add flour, stirring until smooth. Cook 1 minute, stirring constantly. Gradually add half-and-half; cook over medium heat, stirring constantly, until mixture is thickened and bubbly. Stir in cheese, sherry, salt and pepper. Keep warm.

Sauté garlic in 2 tablespoons butter in a large skillet. Add salmon; cook until fish begins to flake. Add sauce and fettuccine, tossing gently. Cook over low heat just until thoroughly heated.

Serve immediately.

Makes 4 servings.

Santa Fe Chile Pepper Pasta

Yield: 4 servings

12 ounces chile pepper–flavored fettuccine or penne rigate
1/4 cup extra virgin olive oil
12 ounces chicken breast; julienned
1 cup yellow bell pepper, julienned
1 cup leeks, sliced
1 cup jicama, julienned
1 teaspoon garlic, minced
1/3 cup fresh cilantro, chopped
1 teaspoon oregano
3/4 cup chicken broth
1/3 cup Romano cheese, grated
Salt, to taste

Cook pasta according to package directions.

Meanwhile, heat olive oil, chicken and pepper in large skillet for 4 minutes. Add bell peppers, jicama, garlic, and spices and cook for additional 5 minutes. Add chicken broth and simmer for 3 minutes. Mix with the hot, drained pasta, sprinkle with cheese and serve.

Makes 3 dinner or 6 appetizer portions.

Santa Fe Pasta

1/2 cup sliced scallions
1 clove garlic, minced
1 tablespoon vegetable oil
1 medium green bell pepper, cut into 2-inch strips
1/2 large red bell pepper, cut into 2-inch strips
1/2 pound boneless skinless chicken breasts, cut into 2-inch strips
1/2 teaspoon salt
1/2 teaspoon chili powder
1/2 teaspoon ground black pepper
Dash of cayenne pepper
1 (12 ounce) can evaporated milk
1 tablespoon cornstarch
1/4 cup fresh cilantro leaves
1/2 pound dry pasta, cooked, drained and kept warm

Cook scallions and garlic in oil in large skillet over medium–high heat for 1 to 2 minutes. Add bell peppers, chicken, salt, chili powder, black pepper and cayenne pepper; cook for 4 to 5 minutes or until chicken is no longer pink.

Mix small amount of evaporated milk with cornstarch in small bowl. Add to skillet; stir in remaining milk and cilantro. Mix well. Cook over medium–high heat until slightly thickened, stirring occasionally.

Serve over pasta.

Makes 6 servings.

Sausage Stuffed Manicotti

8 uncooked manicotti shells

2 (8 ounce) packages brown and serve sausages (thawed)

2 (15 ounce) jars of your favorite pasta sauce

1/2 cup water

Shredded mozzarella cheese

Fill each uncooked manicotti with 1 1/2 sausages. In a greased 9 x 13 pan, spread 1/2 jar of sauce; arrange stuffed manicotti in sauce. Pour remaining sauce and water over manicotti. Cover tightly with tin foil and bake in preheated 350 degree F oven for 45 minutes. Uncover and sprinkle with mozzarella cheese. Return to oven for 15 – 20 minutes or until manicotti are tender. Enjoy!

Sausage–Mostaccioli Bake

6 ounces mostaccioli, uncooked
1 (12 ounce) package reduced–fat ground turkey sausage
1 (28 ounce) jar spaghetti sauce
2/3 cup grated Parmesan cheese
2 cups (8 ounces) shredded mozzarella cheese

Cook mostaccioli according to package directions; drain and set aside.

Brown sausage in a large skillet, stirring until it crumbles; drain well. Stir in mostaccioli, spaghetti sauce and Parmesan cheese; pour into a lightly greased 2 1/2–quart baking dish. Top with mozzarella cheese. Bake at 350°F for 25 minutes or until thoroughly heated.

Yields 4 servings.

Scallops over Pasta

3/4 to 1 pound scallops
1 whole onion (sweet, Spanish, or purple)
Garlic (as many cloves as you like)
1 to 1 1/2 cups white wine (depending on taste) ;)
1/2 cup milk
Seasoning (pepper, Mrs. Dash seasoning blend)
Spaghetti or linguine
Flour (Wondra or another fine flour for sauces)

In a large pot, bring salted and oiled water to boil (oil will help noodles from sticking to each other when cooking).

In a large skillet, sauté onion until translucent, and add garlic (garlic takes less time to cook). Continue cooking until onions are lightly brown. Your water should be boiling now, so add your pasta to cook.

Deglaze the skillet with 1/2 cup white wine. Add scallops. When the scallops have been in for about a minute, add the remaining wine and milk. Cook a few minutes until bubbly. Your pasta should be done, so drain it while you're waiting.

Add flour to the scallops mixture to thicken the sauce – don't add too much! Season to taste and spoon over pasta.

Serve with finely shredded cheese over the top.

Serve with garlic bread and a nice salad.

Scarpapa Sauce with Pasta

1 1/2 cups onions, finely chopped
3 tablespoons olive oil
5 large cloves garlic, crushed
2 (16 ounce) cans whole tomatoes or
4 (10 ounce) cans tomato wedges (use
juice and cut each tomato into eighths
2 tablespoons capers, chopped
1 (4 1/2 ounce) can chopped ripe olives
2 cups water
4 tablespoons chopped pimento–stuffed olives
3 tablespoons chopped parsley
1/2 teaspoon salt
1/2 teaspoon black pepper
3/4 teaspoon oregano
1 teaspoon sugar
18 ounces linguine or spaghetti
6 quarts water with 3/4 tablespoon salt

Sauté onions in olive oil for 5 minutes stirring so it will not burn.

Add garlic; sauté 3 more minutes. Add all ingredients except linguine or spaghetti. Cook 45 minutes over medium heat. This will make 1 1/2 quarts. Sauce is very thick.

Cook linguine in salted water. Cook pasta for 6 to 10 minutes or al dente, slightly undercooked.

Remove pasta from water and drain well. Add 1/2 linguine to sauce and let it absorb some sauce before adding remaining linguine.

Yields 5 servings.

Seafood Lasagna

1 pound lasagna noodles
1 large onion, chopped
4 ounces butter
8 ounces cream cheese, softened
12 ounces ricotta cheese
1 egg, beaten
2 teaspoons basil
1/2 teaspoon each salt and pepper
2 (10 1/2 ounce) cans cream of mushroom soup
1/3 cup milk
1/3 cup medium dry white wine
2 pounds cooked, peeled shrimp
6 ounces cooked, flaked crab meat
6 ounces sliced mozzarella cheese
Parmesan cheese

Cook and drain noodles.

Cook the onion in the butter and wine until just tender. Turn off heat, blend in cream cheese, ricotta, beaten egg, basil, salt and pepper. Set aside.

In a bowl, combine soup and milk, then stir in chopped shrimp and flaked crab meat. (You can boil the shrimp in crab boil to give them a little more flavor.) Alternate layers of noodles, cream cheese spread and soup. Top the bottom layer with half of the cheese, reserving the final half for later. Sprinkle only parmesan on final layer.

Bake uncovered at 350 degrees F for 45 minutes. Top with remaining mozzarella, (and more parmesan, if you like), then bake another 15 minutes. Let stand for 15 minutes prior to serving.

Serve with salad and fresh–baked garlic bread.

Serves 6 to 8.

Seafood Linguini

1/3 pound small fresh shrimp, peeled
1/4 pound bay scallops
1 small onion, thinly sliced
1 clove garlic, minced
1 (14 1/2 ounce) can whole tomatoes, drained and chopped
1/2 cup chopped green pepper
1/2 cup Chablis or other dry white wine
1 tablespoon chopped fresh parsley
1 bay leaf
1/2 teaspoon dried whole basil
1/8 teaspoon salt.
1 pound linguini (pasta)

Cook linguini until tender.

Coat a large skillet with cooking spray and place over medium heat until hot. Add onion and garlic and sauté 5 minutes until tender.

Add tomatoes, green pepper, wine and spices. Bring mixture to a boil and reduce heat. Simmer uncovered for 10 minutes.

Add shrimp and scallops. Cover and simmer 4 minutes until done. Discard bay leaf and serve over cooked linguini.

Seafood Pasta Supreme

1 (8 ounce) package vermicelli
4 tablespoons butter
4 tablespoons flour
1 cup chicken broth
1 cup heavy cream
1/3 cup shredded Gruyere or Swiss
2 tablespoons sherry
White pepper, to taste
1/4 pound mushrooms, quartered
2 tablespoons butter
1 1/2 pounds cooked shrimp
1/3 cup grated Parmesan cheese
1/2 cup slivered almonds, toasted

Cook and drain vermicelli.

Melt the 4 tablespoons butter in large saucepan. Blend in flour. Gradually add broth and cream. Cook over low heat, stirring constantly until sauce thickens. Blend in cheese, sherry and pepper. Stir until cheese melts.

In small skillet, sauté mushrooms in the 2 tablespoons butter and add to sauce. Remove from heat. Stir in shrimp and vermicelli. Transfer to casserole. Sprinkle with Parmesan cheese and almonds. Broil until lightly browned, about 6 minutes.

Shrimp and Mushroom Linguine

1/2 pound dried linguine
1/4 pound mushrooms
1/4 cup olive oil
1/2 pound raw shrimp, shelled and deveined
Salt and freshly ground pepper to taste
1/4 cup chopped fresh parsley

Cook the pasta in a large pot of boiling, salted water until tender but still firm, 7 to 9 minutes. Drain well.

While the pasta is cooking, slice the mushrooms.

Heat 2 tablespoons of the olive oil in a large frying pan over medium-high heat. Add the mushrooms and cook, stirring often, until softened and lightly browned, 3 to 4 minutes. Remove to a plate. Add the remaining 2 tablespoons of olive oil to the frying pan. Add the shrimp and cook, turning occasionally, until pink, firm and cooked through, 2 to 3 minutes. Turn off the heat, return the mushrooms to the frying pan and season with salt and pepper to taste. Add the cooked pasta to the frying pan along with the parsley and toss well.

Serves 4

Shrimp Durango

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

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.

Shrimp Spaghetti

1 (12 ounce) package vermicelli spaghetti
1 pound shrimp, cooked, cleaned, cut into bite-size pieces
1 (6 ounce) can sliced mushrooms, drained
3/4 cup margarine, melted
8 ounces shredded Cheddar cheese
1/4 cup grated Parmesan cheese
1 tablespoon plus 1 teaspoon garlic powder
Salt, to taste
Cracked pepper, to taste

In large saucepan, break spaghetti in half and cook according to package directions.

While spaghetti is cooking, prepare remaining ingredients so they can be added immediately.
Drain spaghetti and put back in saucepan. Add remaining ingredients. Toss like salad until cheese is melted.

Serve immediately.

Shrimp Spaghetti for Two

4 ounces thin spaghetti
1/2 cup butter
2 cloves garlic, thinly sliced
1/2 teaspoon salt
1/2 teaspoon monosodium glutamate
Dash of pepper
8 jumbo shrimp
4 ounces mushrooms, sliced
3 tablespoons grated Romano cheese

Cook spaghetti according to package directions. In skillet, melt butter over low heat. Add remaining ingredients, except cheese, and sauté for 5 minutes, stirring occasionally.

Combine shrimp mixture with spaghetti. Stir in cheese. If using smaller shrimp, add more than the amount specified.

Skillet Lasagna

1 1/2 pound ground beef
1 small onion, chopped
1 medium green pepper, chopped
1 (30 ounce) jar spaghetti sauce with mushrooms
1 teaspoon dried oregano
1 teaspoon dried basil
6 lasagna noodles, cooked, rinsed and drained
3 cups (12 ounces) shredded mozzarella cheese
1/2 cup grated Parmesan cheese

In Dutch oven, brown beef, onion and green pepper; drain. Stir in spaghetti sauce, oregano and basil. Simmer, uncovered, 10 to 15 minutes.

Spread 1/4 cup of meat sauce in large skillet. Top with three noodles, cutting to fit as needed. Spread half of remaining sauce over noodles; sprinkle with half the mozzarella and Parmesan cheeses. Top with remaining noodles, meat sauce and Parmesan. Cover and cook over medium heat 3 minutes. Reduce heat; cook 35 minutes longer.

Sprinkle with remaining mozzarella; let stand until cheese is melted.

Makes 6 to 8 servings.

Skillet Mac 'n' Beef

**1 pound ground beef
1 medium onion, chopped
1 can cream of celery soup
1/4 cup catsup
1 tablespoon Worcestershire sauce
2 cups cooked corkscrew macaroni**

In skillet over medium-high heat, cook beef and onion until beef is browned, stirring to separate meat. Pour off fat. Add soup, catsup, Worcestershire and macaroni. Heat through over low heat.

Serves 4.

Skillet Macaroni and Beef

**2 tablespoons vegetable oil
1/4 cup chopped onion
1/4 chopped green bell pepper
1 pound ground beef
2 cups cooked elbow macaroni
1 teaspoon prepared mustard
1 can condensed tomato soup
1/2 cup sour cream**

Heat oil in a large skillet over moderate high heat. Add onions and pepper. Cook until light brown. Stir in ground beef and brown meat lightly, stirring frequently. Drain off fat. Stir in macaroni, mustard, tomato soup and sour cream. Blend well. Add salt to taste. Heat mixture to serving temperature.

Skillet Ravioli

1 (about 1 pound 10 ounce) package frozen cheese ravioli

2 1/4 cups water

1/2 teaspoon salt

1 (26 ounce) jar pasta sauce

1/4 cup whipping cream or half-and-half

In a 12-inch nonstick skillet or 4-quart nonstick saucepot, bring ravioli, water and salt to a boil over high heat. Continue boiling, stirring gently to separate ravioli, 5 minutes. Do not drain water. Stir in pasta sauce. Cover and continue cooking over medium heat, stirring occasionally, 10 minutes or until ravioli is tender. Stir in cream and heat through.

Makes 4 servings.

Skillet Sketti

1 pound lean ground beef
1/2 cup chopped onion
1/3 cup chopped green bell pepper
1 clove garlic, minced
2 teaspoons salt
4 cups water
1/2 pound spaghetti, broken into 2-inch pieces (about 2 1/2 cups)
1 (14 1/2 ounce) can tomatoes, cut in bite-size pieces
3/4 cup ketchup
Grated parmesan cheese

In large deep skillet sprayed with nonstick spray, sauté first 4 ingredients. Sprinkle with salt; stir in water. Bring mixture to a boil; add spaghetti. Cook, uncovered, for 12 to 15 minutes until spaghetti is tender.

Stir in tomatoes and ketchup; simmer about 10 minutes to blend flavors. Pass the Parmesan cheese.

Smoked Sausage Lasagna

6 ounces lasagna noodles, cooked, drained
1 1/2 cups ricotta cheese
3 cups spaghetti sauce
1 pound Eckrich® Smoked Sausage, thinly sliced
1 (16 ounce) package sliced mozzarella cheese
1 tablespoon oregano
1/3 cup Parmesan cheese
Salt, to taste

Place 1/2 cup spaghetti sauce in the bottom of a 2-quart oblong casserole. Alternate layers of noodles, ricotta cheese (dropped by spoonful), spaghetti sauce, Smoked Sausage and mozzarella cheese. Sprinkle top with oregano, Parmesan cheese and salt. Cover. Bake in a preheated 350 degrees F oven 45 minutes until heated through.

Makes 6 servings.

Snake Alley Noodles

Makes 4 to 6 servings

3/4 pound uncooked spaghetti
1/4 cup Kikkoman Soy Sauce
2 tablespoons dry sherry
4 teaspoons cornstarch
1 pound ground pork
1 tablespoon minced fresh ginger root
2 cloves garlic, minced
1/2 teaspoon crushed red pepper
3/4 cup chopped green onions and tops
1/2 pound cooked baby shrimp, rinsed and drained

Cook spaghetti according to package directions, omitting salt; drain and keep warm. Meanwhile, combine soy sauce, sherry, cornstarch and 1 cup water; set aside.

Stir-fry pork with ginger, garlic and red pepper in hot wok or large skillet over medium heat, until pork is cooked. Add green onions; stir-fry 1 minute.

Add soy sauce mixture; cook and stir until mixture boils and thickens slightly. Stir in shrimp and heat through. Pour over noodles and toss to combine.

Soubrette

8 ounces lasagna noodles
1/4 cup chopped onions
2 tablespoons butter
1 (10 ounce) package frozen chopped spinach
1 pound Monterey jack cheese, grated
3 cups small curd cottage cheese
2 eggs, beaten
Butter, as needed
1/3 cup grated Cheddar cheese
Paprika

Preheat oven to 350 degrees F.

Cook noodles according to directions on package and set aside.

Sauté onions in butter until transparent. Set aside.

Cook spinach until thawed, then drain and squeeze dry. Add onions and set aside.

Combine Monterey Jack cheese, cottage cheese and eggs. Divide cheese mixture into 2 equal parts and place in 2 bowls. Add spinach mixture to one bowl, blending well. Arrange a layer of noodles in a well-buttered shallow baking dish. Cover with the cheese-spinach mixture and dot with butter. Place another layer of noodles on top and cover with the plain cheese mixture. Sprinkle with Cheddar cheese and sprinkle with a little paprika. Bake for 30 minutes or until bubbly and cooked through.

Sour Cream Noodle Bake

1 1/2 to 2 pounds ground beef
1 package dry onion soup mix
3 (8 ounce) cans tomato sauce
1 teaspoon granulated sugar
12 ounces wide noodles
1/4 cup shredded Cheddar cheese

Cheese Mixture

1 cup sour cream
1 cup cottage cheese
1 cup shredded Cheddar cheese
1/2 cup sliced stuffed olives

Brown and drain fat from ground beef. Add dry soup mix, tomato sauce and sugar. Simmer for 15 minutes.

Meanwhile, cook noodles per package directions; drain. In a bowl, lightly mix Cheese Mixture ingredients.

In a deep casserole, make layers, starting with meat sauce, then noodles, then Cheese Mixture. Top with 1/4 cup shredded cheese. Bake for 25 to 30 minutes at 350 degrees F until bubbling.

Serve with salad and crusty bread.

Sour Cream Pasta

1 cup (2 sticks) butter or margarine
3 or 4 cloves garlic
1/2 pint whipping cream
1 pint sour cream
1 (16 ounce) package pasta, cooked and drained
1/2 cup Parmesan cheese (to taste)

Melt butter in small skillet or pan on low heat. Cut and crush garlic cloves and add to butter. Sauté until garlic is tender. Strain butter to remove garlic.

While garlic butter cools, mix together whipping cream and sour cream slowly (so that it won't curdle). Add butter to cream mixture, while mixing with wire whisk. Add to pasta and top with Parmesan cheese.

Southwestern Chicken Spaghetti

1 teaspoon olive oil
4 boneless, skinless chicken breasts, cut into thin strips
2 cups commercial spaghetti sauce
1 (15 ounce) can black beans, rinsed and drained
1/2 cup frozen corn
1 (4 ounce) can diced green chiles
2 tablespoons chopped fresh cilantro
1/2 teaspoon ground cumin
1/8 teaspoon crushed red pepper
12 ounces spaghetti

Heat olive oil over medium heat. Add chicken and cook about 5 minutes.

Stir in sauce, beans, corn, chiles, cilantro, cumin and crushed red pepper. Heat to boiling, reduce heat to low and simmer 20 minutes.

Cook spaghetti according to package directions. Spoon sauce over spaghetti and serve.

Southwestern Macaroni

2 tablespoons soft butter
2 cup milk
1 1/2 cups Cheddar or Monterey jack cheese, cubed
2 cups dry, uncooked macaroni
1/2 teaspoon salt
1/2 teaspoon mustard
2 tablespoons green chiles, chopped
2 eggs, beaten
2 tablespoons butter, melted
1/2 cup bread crumbs

Preheat oven to 350 degrees F.

Mix all ingredients except butter and bread crumbs. Put into a casserole. Sprinkle with crumbs mixed with butter. Bake 40 to 50 minutes.

Spaghetti alla Carbonara

**4 ounces pancetta or 6 slices bacon,
cut into 1/4 inch dice**
4 eggs, beaten
**1/2 cup freshly grated Pecorino
Romano or Parmesan cheese**
1/4 cup heavy cream
Salt and freshly-ground black pepper, to taste
1 pound dried spaghetti or pasta of choice

Sauté the pancetta or bacon until golden brown. Drain on paper towels.

Combine the eggs, half the cheese, cream, salt, and pepper in a large serving bowl and beat to combine thoroughly.

Cook the pasta according to the package directions until al dente (firm to the bite). Drain and immediately add to the serving bowl, tossing to coat the pasta with the sauce. The hot pasta will cook the eggs and make the sauce thicken. If necessary, return the pasta with the sauce to the cooking pot and shake over very low heat until the sauce thickens. Top with the cooked pancetta and the remaining cheese.

Serves 4 to 6.

Spaghetti Carbonara

1/2 pound vermicelli
1/2 pound fresh mushrooms, sliced
1/4 cup olive oil
2 tablespoons butter
1 cup diced Canadian bacon
1 cup diced ham steak
6 tablespoons freshly-grated Parmesan cheese
2 eggs, well beaten
Additional grated Parmesan cheese

Cook spaghetti according to directions on the package; drain well, and keep hot. Sauté mushrooms in oil and butter until starting to turn golden. Add Canadian bacon and ham. Heat but do not brown. Remove from heat and stir in cheese and eggs. Combine quickly with hot spaghetti and serve immediately with extra Parmesan cheese.

Spaghetti I Remember

2 large cloves garlic, chopped well

1/3 cup olive oil

6 anchovy fillets, chopped

2 tablespoons chopped parsley

1 (28 ounce) can Italian style tomatoes with juice, crushed well

Salt and pepper to taste

Hot red pepper

In large pot, boil spaghetti till cooked al dente.

Sauté garlic just until it starts to turn yellow. Add anchovies and parsley and sauté, stirring constantly for about 30 seconds.

Add tomatoes and salt and pepper to taste. And for that taste to REMEMBER, now add some hot red pepper!

Low simmer 25 minutes. Pour over spaghetti.

Spaghetti in Red Chile Sauce

8 ounces spaghetti
1/2 cup melted butter
1/2 cup evaporated milk or heavy cream
1 garlic clove, mashed
2 cups red enchilada sauce
Salt
Pepper
1 cup grated Monterey jack cheese
3 tablespoons grated Parmesan cheese
1 teaspoon Mexican oregano

Cook spaghetti with salt; drain. Add melted butter and evaporated milk or heavy cream mixed with garlic. Fold in warm red enchilada sauce. Add salt and pepper to taste. Spoon into a long baking dish. Sprinkle with mixed cheeses and oregano. Bake, covered, at 325 degrees F, until bubbling, about 15 minutes. Check often as red sauce tends to scorch easily.

Spaghetti Pork Bake

1 pound ground pork
1/2 pound bulk sausage
1 large onion, minced
2 cloves garlic, minced
1 tablespoon vegetable oil
6 ounces tomato paste
1 cup ripe olives, sliced
17 ounces creamed corn
4 ounces sliced mushrooms (canned), drained
1 cup shredded Cheddar cheese
6 ounces spaghetti, broken into 2-inch pieces
1 tablespoon granulated sugar
1 tablespoon Worcestershire sauce
1 1/2 teaspoons salt
1/2 teaspoon ground black pepper
1/4 cup grated Parmesan cheese

Cook pork, sausage, onion, and garlic in oil in heavy lidded pot until meat is browned; drain off drippings. Add remaining ingredients except Parmesan, stir well. Spoon into a greased 12 x 8 x 2-inch baking dish; sprinkle Parmesan cheese over top. Cover and refrigerate 8 to 10 hours or overnight.

Let come to room temperature; bake at 375 degrees F for 30 to 35 minutes or until lightly browned.

Yields 10 servings

Spaghetti Primavera

1 cup sliced zucchini
Salt
2 tomatoes, peeled and chopped
3 tablespoons olive oil, divided
3 cloves garlic, mashed, divided
Salt and pepper to taste
10 fresh mushrooms, sliced
8 tablespoons butter, divided
1 1/2 cups broccoli pieces, blanched
1 1/2 cups snow peas, blanched
6 asparagus stalks, blanched and sliced
1 pound spaghetti, uncooked
1 cup heavy cream, warmed
Chopped fresh basil, to taste
1/2 cup grated Parmesan cheese
Chopped parsley
Sautéed whole cherry tomatoes

Put zucchini in colander and sprinkle with salt. Set aside for 20 minutes.

Rinse with cold running water and drain. Pat dry with paper towels.

Sauté chopped tomatoes in 1 tablespoon oil with 1 mashed garlic clove, salt and pepper, until tomatoes render their juice.

In another pan, lightly sauté mushrooms with remaining garlic in 2 tablespoons of the butter and remaining oil. Add zucchini, broccoli, snow peas and asparagus; cook only until heated through.

Cook spaghetti al dente and drain.

Melt remaining butter. Toss spaghetti with butter and warm cream. Add basil, salt and pepper to taste. Toss with cheese and vegetables. Sprinkle with parsley. Garnish with cherry tomatoes.

Spaghetti Toss

1 (10 ounce) package frozen chopped broccoli
1 onion, chopped
1 clove garlic
2 tablespoons vegetable oil or butter
8 ounces pepperoni, thinly sliced
1/2 pound mushrooms, sliced
1 pound spaghetti
Grated Parmesan cheese

Parboil broccoli in 1/2 cup water for 3 to 5 minutes. Drain. In medium skillet, sauté onion and garlic in vegetable oil or butter until tender but not brown. Add pepperoni and mushrooms and cook over medium heat 5 minutes more. Add broccoli and mix. Meanwhile, cook the spaghetti according to package directions. Drain. Toss spaghetti with other ingredients, including Parmesan cheese, and serve.

Spaghetti with Clam and Bacon Sauce

8 slices bacon, fried crisp and crumbled
1 small onion, finely chopped
1 clove garlic, minced or pressed
2 tablespoons flour
1/3 cup dry white wine
3 (6 1/2 ounce) cans chopped clams
Freshly-ground pepper
1/2 cup fresh chopped parsley
6 ounces spaghetti
Parmesan cheese
Boiling salted water

In a wide pan over medium heat, cook the bacon until crisp; lift out and set aside. Discard all but about 2 tablespoons of the drippings, then add the onion and garlic to the pan. Cook until onion is translucent, then sprinkle the flour on top and stir in. Add wine, clams and their liquid, bacon, parsley and pepper. Cook, stirring until thickened and bubbly, then set aside.

Cook spaghetti in a large kettle of boiling salted water for about 10 minutes or until just tender to bite. Drain well.

Place in a serving dish and toss with the clam sauce. Pass the Parmesan cheese. Serves 3 to 4.

Spaghetti with Clam Sauce

8 ounces spaghetti
1 tablespoon salt
3 quarts boiling water
2 cloves garlic, crushed
1/4 cup olive or vegetable oil
2 (7 1/2 ounce) cans chopped clams, undrained
1/4 teaspoon salt
3/4 cup chopped parsley
Grated cheese
Pepper, to taste

Gradually add spaghetti and salt to rapidly boiling water so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander.

Meanwhile, in a saucepan, cook garlic in oil until golden; add remaining ingredients. Heat slowly and pour over spaghetti in serving dish.

Spaghetti with Red Clam Sauce

2 (10 ounce) cans whole baby clams and liquid
1 cup minced onions
1 minced clove garlic
2 tablespoons olive oil
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 No. 2 1/2 can Italian tomatoes
1 teaspoon salt
1/4 teaspoon pepper
1/2 teaspoon sweet basil
1/2 teaspoon oregano
1 tablespoon chopped parsley
1 pound spaghetti, cooked
Parmesan cheese (optional)

In a Dutch oven sauté onions and garlic in oil until tender. Add tomato sauce, tomato paste, tomatoes, salt, pepper and basil. Cook, stirring occasionally, until mixture has cooked down about two-thirds and is very thick (about 2 hours).

Add clams and their liquid, oregano and parsley. Cook about 10 minutes longer.

Serve over hot spaghetti. Sprinkle with cheese if desired.

Makes 4 to 6 servings.

Spaghetti with Ripe Olive Clam Sauce

3/4 cup canned pitted ripe olives
1 (8 ounce) can minced or chopped clams
Milk
2 tablespoons butter
2 tablespoons flour
1 teaspoon onion powder
1/2 teaspoon salt
1/2 teaspoon Worcestershire sauce
2 teaspoons lemon juice
2 drops Tabasco® sauce
1 tablespoon minced parsley

Drain olives and slice. Drain claims. To clam liquid add enough milk to make 1 1/4 cups. In a 1-quart saucepan over low heat, melt butter. Stir in flour, onion powder and salt. Remove from heat. Gradually stir in milk mixture, keeping smooth. Cook over moderately low heat, stirring constantly, until thickened and boiling. Stir in Worcestershire, lemon juice, Tabasco, clams, olives and parsley; reheat.

Makes about 1 3/4 cups sauce, enough for 1/2 pound spaghetti, cooked. Makes 4 servings.

Spaghetti with Shrimp Sauce

1/2 pound vermicelli or thin spaghetti
1/4 cup margarine
1 1/2 cups sliced fresh mushroom
1/4 cup sliced scallions (tops included)
1 pound frozen shrimp, peeled and de-veined
3 tablespoons flour
1 1/2 teaspoon salt
1/2 teaspoon paprika
1 cup milk
1 cup light cream
1/2 cup shredded Swiss cheese
2 tablespoons sherry
2 tablespoons diced pimento
2 tablespoons grated Parmesan cheese

Thaw shrimp. Cook vermicelli or spaghetti as directed on package. Drain well. Arrange in a shallow 2-quart baking dish sprayed with a vegetable cooking spray.

Heat margarine. Add mushrooms and scallions; cook until mushrooms are tender. Add shrimp; cook until shrimp turn pink.

Stir in flour, salt and paprika. Add milk and cream. Cook, stirring constantly, until sauce is thickened.

Stir in Swiss cheese, sherry and pimento. Spoon shrimp mixture over vermicelli or spaghetti. Sprinkle with Parmesan cheese. Place under broiler 3 to 4 inches from heat. Broil about 5 minutes or until hot and bubbly and cheese browns slightly.

Yields 6 servings.

Spaghetti with Stuffed Peppers

6 medium green bell peppers
1 egg
1/2 cup milk
2/3 cup soft bread crumbs
1/2 cup chopped onion, divided
1 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon celery salt
1/8 teaspoon sage
2 pounds ground beef
4 (8 ounce) cans tomato sauce or more
1/2 teaspoon garlic salt
1/2 teaspoon oregano leaves
1/2 teaspoon basil leaves
2 teaspoons vegetable oil
3/4 pound spaghetti, cooked
Salt and cracked black pepper

Place peppers in boiling salted water and simmer 5 minutes. Drain well and allow to cool slightly.

Beat egg lightly; add milk, bread crumbs, 1/4 cup of the onion, salt, pepper, celery salt and sage and mix well. Add ground beef and mix gently. Stuff peppers with meat mixture. Arrange peppers stuffed side up in a 2-quart casserole.

Combine tomato sauce with remaining 1/4 cup chopped onion, garlic salt, oregano and basil. Pour around peppers in casserole. Bake at 375 degrees F for 45 minutes to 1 hour.

Sprinkle vegetable oil over hot, cooked spaghetti and season to taste with salt and cracked black pepper. Toss gently. Arrange spaghetti on a large serving platter. Top with baked peppers and spoon sauce over spaghetti.

Serves 6.

Spaghetti with Zucchini Sauce

1 medium onion, sliced
1/4 cup olive oil
2 medium zucchini, sliced
3 cups diced tomatoes
1/2 teaspoon salt
1 bay leaf
1/4 teaspoon pepper
1/4 teaspoon basil leaves
1/4 teaspoon oregano leaves
8 ounces spaghetti
Grated Parmesan cheese

In large skillet or pot, sauté onion in hot oil until crisp-tender.

Add zucchini, tomatoes, salt, bay leaf, pepper, basil and oregano. Simmer covered for 15 minutes; uncover and simmer 10 minutes longer.

Discard bay leaf.

Meanwhile, cook spaghetti as directed on package; drain.

Serve spaghetti topped with zucchini sauce and grated Parmesan cheese. Makes 4 to 6 servings.

Spaghettini

4 to 6 ounces Roquefort or blue cheese

1/2 pint fresh cream

1 clove garlic

Freshly-ground Parmesan cheese

8 ounces spaghetti

Crush Roquefort with fork in a small bowl and add cream gradually while stirring until contents are the consistency of medium paste. Add crushed clove garlic. Keep mixture at room temperature and cook spaghetti.

Drain cooked spaghetti and place in serving bowl. Add paste mixture to hot spaghetti and toss like a salad until spaghetti and cheese are well mixed. Sprinkle with Parmesan and serve immediately.

Spaghettini with Burnt Butter

1 pound spaghettini or thin spaghetti
1/2 cup butter (no substitutes)
Coarsely ground black pepper, to taste
1/4 cup pine nuts (pinones or pignoli), toasted
Fresh Italian flat leaf parsley, finely chopped
Parmigiano–Reggiano cheese, freshly grated

Begin cooking pasta. Cook the pasta to the al dente stage, following package directions.

Meanwhile, place butter in a heavy frying pan and cook it over medium high heat until the foam turns slightly brown and subsides. Set it aside until the pasta is ready.

Drain pasta well, then place in a large bowl. Slowly pour the burnt butter over the pasta, and toss well to coat. While tossing the pasta, add the pepper, pine nuts and parsley.

Place the pasta on individual plates and top each with grated cheese.

Makes 6 servings.

Spanish Noodles

2 tablespoons oil
1 medium onion, chopped
1/2 medium green bell pepper, chopped
1/2 cup chopped celery
1 pound ground beef
2 (8 ounce) cans tomato sauce
2 (8 ounce) cans water
1 tablespoon brown sugar
2 tablespoons Marukan® Rice Vinegar
1 teaspoon salt
6 ounces noodles, uncooked

Heat oil in large skillet. Sauté vegetables in skillet until golden brown and slightly transparent. Push the vegetables to one side of the skillet. Add meat and brown lightly. Add remaining ingredients and mix together. Cover. Bring the mixture to boil over full flame. Adjust to simmer and continue cooking 25 to 30 minutes.

Special Linguine

1/2 cup (1 stick) butter
4 cloves garlic, minced
4 (6 1/2 ounce) cans chopped clams, liquid reserved
1/4 cup chopped walnuts
Salt and pepper
1 pound cooked linguine
Grated Parmesan cheese

Heat butter in a large skillet. Add garlic and cook until golden. Add clams and cook for 2 minutes more. Add parsley. Gradually add reserved clam juice until sauce is desired thickness. Add walnuts. Season with salt and pepper. Cook an additional 2 minutes. Toss with hot cooked linguine. Top with grated cheese and serve immediately.

Speedy Goulash

2 pounds lean ground beef
2 cans beef broth
8 ounces elbow macaroni
1 tablespoon paprika
1 tablespoon garlic powder
1 teaspoon black pepper
1 cup sour cream

Put beef and onion in deep pot and brown. Add remaining ingredients except sour cream. Bring to a boil, stirring occasionally. Reduce heat to medium and simmer for 10–15 minutes. Stir in sour cream, and serve at once.

Spicy Chicken Lasagna

2 yellow bell peppers, halved, cored and seeded
1 cup bottled green salsa
9 no-boil lasagna noodles
1 cup sour cream
1 cup milk
1 large egg
2 teaspoons all-purpose flour
2 cups shredded cooked chicken
2 cups fresh cilantro leaves, chopped
1 1/2 cups shredded Monterey jack cheese
1 (15 ounce) can whole corn, drained

Place pepper halves over fire or on broiler pan rack, cut sides down. Broil or char until skins are mostly charred. Remove peppers to a saucepan, cover and let stand 10 minutes. Pull charred skin from peppers (some will remain), then cut peppers in 1 1/2-inch pieces. Heat oven to 350 degrees F. Have a 13 x 9-inch baking dish ready.

Spread 1/4 cup salsa over bottom of baking dish. Top with 3 noodles placed crosswise, leaving 1 inch between each. Whisk sour cream, milk, egg and flour in a medium bowl until blended (mixture will be thin). Pour 2/3 cup sauce over the noodles to cover. Scatter chicken, then 1/4 cup cilantro over top. Sprinkle with 1/2 cup shredded Monterey Jack cheese and dot with 2 tablespoons salsa. Cover with 3 more noodles and another 2/3 cup sauce. Top with yellow peppers, 1/2 cup cheese, the corn and 1/4 cup cilantro. Top with 3 more noodles and the remaining sauce, salsa and cheese. Cover with foil.

Bake 40 to 45 minutes until noodles are tender. Let stand, covered, for 10 minutes. Uncover and sprinkle with remaining cilantro.

Spicy Lemon Pasta

1 pound spaghetti or fettuccine
3 tablespoons olive oil, divided
Zest and juice of 2 lemons
3 garlic cloves, thinly sliced
2 jalapeno peppers, seeded and thinly sliced
1 1/2 cups frozen peas, thawed
1 teaspoon kosher salt
1/8 teaspoon freshly ground pepper
1/3 cup freshly grated Parmesan (optional)

Bring a pot of lightly salted water to a boil. Add the pasta and cook according to the package directions. Drain and set aside.

Heat 2 tablespoons of the oil in a large sauté pan over medium–low heat. Add the lemon zest, garlic, and jalapenos and cook until lightly browned, 4 to 5 minutes.

Add the pasta, lemon juice, peas, salt, pepper and remaining 1 tablespoon oil and cook until heated through, 3 to 4 minutes.

Add the Parmesan, if desired. Toss well, and serve.

Spinach Lasagna

1 pound small curd cottage cheese
1 1/2 cups shredded Mozzarella cheese, divided
1 egg
1 (10 ounce) package frozen chopped spinach, thawed and drained
1 teaspoon salt
3/4 teaspoon oregano
1/8 teaspoon pepper
1 (30 ounce) jar spaghetti sauce
1 (8 ounce) package lasagna noodles
1 cup water

In large bowl mix cottage cheese, 1 cup of the Mozzarella, the egg, spinach, salt, oregano and pepper. In greased 13 x 9-inch baking dish layer about 3/4 cup sauce, a third of the noodles and half the cheese mixture. Repeat. Top with remaining noodles, then remaining sauce. Sprinkle with remaining 1/2 cup Mozzarella. Pour water around edges. Cover tightly with foil. Bake at 350 degrees F for 1 hour 15 minutes or until bubbly.

Let stand 15 minutes before serving.

Spinach Noodles

4 cups flour, sifted
1 cup pureed cooked spinach or baby food spinach
1 egg, slightly beaten
1/2 teaspoon salt
1/4 teaspoon red pepper

Combine all ingredients, starting with 2 cups of the flour and adding as much more as necessary. Roll out thin to dry. Before completely dry, cut into desired widths. Let finish drying.

Spinach, Pesto and Cheese Lasagna

3 cups ricotta cheese
1 cup shredded Parmesan cheese
1 large egg
2 (10 ounce) packages frozen chopped spinach, thawed, squeezed dry
1 (7 ounce) package prepared pesto
Oil to coat baking dish
4 cups bottled chunky pasta sauce
12 no-boil lasagna noodles from one 8-ounce package
2 cups grated Fontina cheese

Blend ricotta and Parmesan in medium bowl. Season cheeses with salt and pepper; stir in egg.

Blend spinach and pesto in another medium bowl.

Brush 13 x 9 x 2-inch glass baking dish with oil. Spread 1 cup pasta sauce in prepared dish. Arrange 3 noodles side by side atop sauce. Spread 1 1/4 cups ricotta cheese mixture over in thin layer. Drop 1/3 of spinach mixture over ricotta by spoonfuls. Repeat layering with sauce, noodles, ricotta cheese mixture and spinach mixture 2 more times. Top with remaining 3 noodles and 1 cup sauce.

Preheat oven to 350 degrees F. Cover lasagna with foil. Bake 35 minutes. Uncover; sprinkle with Fontina cheese. Bake lasagna until heated through, sauce bubbles and cheese on top is melted, about 15 minutes longer.

Let stand 10 minutes before slicing.

Makes 8 servings.

Square Spaghetti

8 ounces vermicelli
1 egg, lightly beaten
1/2 cup milk
1 (14 ounce) jar spaghetti sauce
4 ounces sliced pepperoni
2 cups grated mozzarella cheese
2 tablespoons grated Parmesan cheese

Cook pasta according to package directions, drain and place in a large mixing bowl.

Combine egg and milk. Pour over pasta and mix well.

Coat a 13 x 9-inch pan with non-stick vegetable spray. Pour pasta mixture into pan. Cover pasta with spaghetti sauce. Layer pepperoni over sauce and top with mozzarella and Parmesan cheeses. Bake in a preheated 350 degree F oven for 25 to 30 minutes or until golden brown. Remove from oven and cool on wire rack for 10 minutes.

Cut into squares to serve.

Stuffed Jumbo Shells

2 cups cooked chicken or turkey, diced
1 can peas, drained
1/2 cup mayonnaise
1/4 cup chopped onion
1 can cream of chicken soup mixed with 1/2 cup water
12 ounces jumbo shells

Cook shells until barely soft. Mix all other ingredients. Stuff shells with filling mixture and put into casserole. Sprinkle lots of grated cheese over the top. Bake at 325 degrees F for 25 minutes.

Stuffed Shells

1 package jumbo shells
10 ounces frozen chopped spinach
2 pounds ricotta or cottage cheese
1 egg
2 tablespoons Parmesan cheese
29 ounces marinara sauce
1/2 teaspoon salt
1/2 teaspoon oregano
1/4 teaspoon pepper

Parboil shells for 9 minutes. Drain and arrange on a flat surface.

Cook spinach and mix with ricotta or cottage cheese, egg and Parmesan cheese. Spoon into shells. Combine sauce and spices. Simmer for 2 minutes. Spread a little sauce into baking dish. Arrange shells in dish and cover with remaining sauce. Bake at 350 degrees F for 15 to 20 minutes.

Stuffed Shells Formaggio

12 ounces jumbo pasta shells
1 cup mozzarella cheese, shredded
1 cup Parmesan cheese, grated
2 pounds ricotta cheese
4 large eggs, lightly beaten
1 teaspoon black pepper
1 teaspoon garlic powder
8 ounces spaghetti sauce

In an 8-quart pot, bring water to a boil and cook shells for 8 minutes, Drain with hot water and cool immediately with cold water. Drain and place open side down on paper towels.

In a medium bowl, combine the rest of ingredients except the spaghetti sauce.

Place a thin layer of spaghetti sauce onto the bottom of a 12 x 9 x 2 inch baking dish. Preheat oven to 375 degrees F.

Spoon the cheese mixture into each pasta shell and place open side up, in a single layer, in prepared pan. Pour the rest of sauce over the stuffed shells. Loosely cover with foil and bake for 40 minutes.

Serves 12 small servings or 6 to 8 large servings.

Sweet Pasta

1/2 pound ziti, rigatoni or penne
1 pound ricotta
4 tablespoons granulated sugar
1 teaspoon nutmeg
4 eggs, slightly beaten
1 teaspoon cinnamon
1/2 teaspoon salt

Cook pasta al dente.

Mix ricotta with eggs, add remaining ingredients and incorporate them well with cooked pasta. Place in a buttered 2-quart baking dish and bake about 40 minutes at 375 degrees F or until center is dry.

Taco Lasagna

2 pounds ground beef
2 envelopes taco seasoning mix
4 cloves pressed garlic or 1 teaspoon garlic powder
1/2 teaspoon cayenne pepper
1 1/2 cups water
1 tablespoon cornmeal
20 to 24 flour or corn tortillas
1 (24 ounce) jar salsa
1 cup sliced onions
16 ounces sour cream mixed with
1 tablespoon chili powder
3 cups shredded Monterey jack cheese, divided
3 cups shredded Cheddar cheese, divided

Preheat oven to 375 degrees F.

In large saucepan, cook ground beef until brown, and drain well. Add taco seasoning packets, garlic cayenne pepper and water. Simmer uncovered for 10 minutes. Set aside.

Sprinkle cornmeal in bottom of a 13 x 9-inch baking pan. Place 6 tortillas in the bottom of pan, overlapping and extending a little up the sides of the pan. Layer in the following order:

1 cup salsa
1/2 of the meat mixture(about 2 cups)
1/2 of the onions
1 cup of the sour cream mixture
2 cups of combined cheeses

Repeat layering, starting with the corn, 6 tortillas, salsa, meat, onions, sour cream mixture and 2 cups of cheese. Bake for 40 minutes.

Remove from oven and sprinkle with any remaining cheese. bake an additional 10 minutes or until cheese is melted. Let stand at least 10 minutes before serving.

Chop lettuce and tomatoes, and put over top at serving time with choice of hot or mild taco sauce. This is even better reheated as flavors mingle. This can also be frozen in airtight containers.

Yields 10 to 12 servings.

Taco Shells

1 large package large shell macaroni
1 pound chopped beef or turkey
1 package taco seasoning mix
1 small jar picante sauce
1 can refried beans
Shredded cheese
Shredded lettuce (optional)
Tomatoes (optional)

Cook shells as directed. Drain and cool.

Brown meat in large skillet. Drain off excess fat. Add taco seasoning mix, picante sauce and refried beans. Mix well and heat thoroughly. Stuff shells with meat mixture and place in a large baking pan. Cover with shredded cheese and bake until cheese is melted. Serve hot. Add shredded lettuce and tomatoes, if desired.

Taco Spaghetti

1 pound hamburger
1 packet taco seasoning mix
1 (8 ounce) jar taco sauce
1 can mushrooms (optional)
2 cups spaghetti sauce
1 pound dry spaghetti
Cheese, shredded
Sour cream
Tortilla chips, crumbled

Brown hamburger; drain. Mix with taco seasoning mix, taco sauce, mushrooms and spaghetti sauce.

Meanwhile, cook spaghetti, then mix into the hamburger mixture. Put into a casserole dish. Sprinkle shredded cheese on top. Cover and bake at 400 degrees F until the cheese is melted.

Spread as much sour cream on top as you desire. Sprinkle cheese and crumbled tortilla chips on top.

Taco Spaghetti Supreme

8 ounces spaghetti, broken
1 1/2 pounds lean ground beef
1 large onion, chopped (1 cup)
1 cup water
1 (1 1/4 ounce) envelope taco seasoning mix
1 (2 1/2 ounce) can sliced pitted ripe olives
1 (16 ounce) jar thick and chunky–style salsa (mild or medium)
2 cups shredded Cheddar cheese (8 ounce)

Cook pasta according to package directions. Drain pasta and rinse with cold water. Drain again.

In a 12–inch skillet, cook ground beef and onion until meat is brown. Drain off fat. Stir in 1 cup water and 1 package of taco seasoning mix. Bring to a boil, then reduce heat. Simmer, uncovered, for about 2 minutes, stirring occasionally. Stir in cooked pasta, olives, half the shredded cheese and salsa. Simmer another 5 minutes. Transfer mixture to a lightly greased 2–quart round casserole. Cover and bake at 350 degrees F for 15 to 20 minutes or until heated through.

Sprinkle with remaining cheese.

Makes 6 main dish servings.

Taco Stuffed Shells

1 package jumbo pasta shells
2 pounds ground beef
8 ounces cream cheese
1 tablespoon minced dried onion
1 cup shredded Cheddar cheese
1 small bottle taco sauce (not salsa)

Boil shells per box instructions, then drain and cool.

Brown ground beef in skillet with minced onion. Drain beef and add cream cheese, Mix until combined. Let beef and cream cheese mixture cool.

Preheat oven to 325 degrees F.

Stuff shells with large spoonful of meat mixture. Place in baking pan seam-side up. Once shells are filled, pour jar of taco sauce over shells. Top with cheese and place in oven until cheese is melted and shells are heated through – about 20 minutes.

Three Cheese Chicken Bake

8 ounces lasagna noodles, cooked and drained
1/2 cup chopped onion
1/2 cup chopped green pepper
3 tablespoons butter or margarine
1 teaspoon basil
16 ounces cottage cheese
1 can cream of chicken soup
1 (6 ounce) can sliced mushrooms, drained
1/2 cup milk
2 cups cooked, diced chicken
2 cups shredded American cheese
1/2 cup grated Parmesan cheese

Sauté onion and green pepper in butter till tender. Stir in soup, mushrooms, milk and basil. Heat through. Arrange 1/2 of the noodles in a 9 x 13-inch pan. Top with 1/2 of each of the sauce, cottage cheese, American and Parmesan cheese. Repeat noodles, sauce, cottage cheese and chicken. Bake at 350 degrees F for 60 minutes.

Top with remaining American and Parmesan cheeses and bake for 3 minutes longer or until cheese on top melts. Let stand 15 minutes before serving.

Three Cheese Lasagna

1 tablespoon oil
1 large onion, chopped
1/2 pound mushrooms, sliced
1/2 pound zucchini, sliced, with skin
1 clove garlic, crushed
1/2 teaspoon oregano, crushed
1/2 teaspoon dried rosemary
40 ounces spaghetti sauce
1 pound cottage or ricotta cheese
2 cups shredded mozzarella cheese
3/4 cup grated Parmesan cheese
1/2 pound UNCOOKED lasagna noodles

In a glass bowl, combine oil, onion, mushrooms, zucchini, garlic, rosemary, oregano, 1/2 teaspoon salt and 1/8 teaspoon pepper. Cover with plastic wrap. Turn back one corner to vent. Microwave on HIGH for 6 minutes, stirring once.

In a microwave-safe, shallow 3 1/2-quart baking dish, spread 1 cup sauce. Cover with 3 noodles; spread with half the ricotta or cottage cheese. Drain vegetable mixture. Arrange half the mixture over ricotta or cottage cheese. Sprinkle with half the mozzarella and 1/4 cup Parmesan; spoon 1 cup sauce over cheeses. Repeat with remaining ingredients, ending with 3 noodles spread with 1 cup sauce; sprinkle with remaining Parmesan.

Cover; vent. Cook on MEDIUM 35 to 40 minutes, rotating dish every 10 minutes, until noodles are tender. Let stand, covered, for 5 minutes before cutting.

Three Cheese Manicotti

2 cups ricotta cheese (15 ounces), preferably fresh
1 cup shredded mozzarella (about 6 ounce)
2/3 cup coarsely chopped basil
Salt
1/2 teaspoon freshly ground pepper
1 cup all-purpose flour
1 cup water
4 large eggs, lightly beaten
Unsalted butter
3 cups tomato sauce, preferably homemade
2 tablespoons freshly grated Parmesan cheese

In a large bowl, combine the ricotta with the mozzarella, basil, 1 teaspoon of salt and the pepper.

In a blender, process the flour, water, eggs and 1/2 teaspoon of salt until smooth. Transfer to a bowl.

Heat an 8-inch crepe or omelet pan over moderately high heat. Lightly butter the pan and add 2 tablespoons batter; working quickly, swirl the pan to coat it evenly. Cook until the top of the crepe is dry and the bottom is lightly golden about 1 minute. Flip the crepe and cook until the bottom is lightly golden, about 20 seconds longer. Transfer the crepe to a large plate and repeat with the remaining batter to make a total of 16 crepes.

Preheat the oven to 375 degrees F. Coat the bottom of a 3-quart baking dish with 1 cup of the tomato sauce. Arrange the crepes on a work surface. Spoon 3 tablespoons of the ricotta filling in a line down the center of each crepe. Loosely roll up the crepes and arrange them, seam side up, side by side in the baking dish. Pour the remaining 2 cups of tomato sauce over the manicotti and sprinkle with the Parmesan cheese. Bake for 15 to 20 minutes, or until the tomato sauce is bubbling and the manicotti are heated through. Serve piping hot. Makes 8 servings.

Make Ahead: The unbaked manicotti can be refrigerated overnight. Allow up to 15 minutes longer for baking.

Tomato and Basil Fettuccini

1/4 cup chopped onion
1 clove garlic, minced
1/4 cup olive oil
3 1/2 cups (28 ounce can) peeled tomatoes with liquid
6 fresh basil leaves, chopped, or 1 tablespoon dry basil
1 teaspoon salt
1/2 teaspoon pepper
12 ounces fettuccine, uncooked
Parmesan cheese (optional)

Sauté onion and garlic in oil in medium skillet until onion is tender, but not brown. Chop tomatoes into small pieces; reserve liquid. Add tomatoes, tomato liquid, basil, salt and pepper; bring to boil over medium heat. Reduce heat; simmer, uncovered, 15 to 20 minutes, stirring occasionally.

Cook fettuccini according to package directions; drain well. Immediately toss hot fettuccini with tomato basil sauce in large serving dish. Garnish with Parmesan cheese, if desired.

Tomato Gravy over Rice

1 (28 ounce) can crushed tomatoes

1/2 cup onions, chopped

4 slices bacon

1/4 cup diced green bell pepper

3 tablespoons flour

Salt

Black pepper

Fry bacon until done but not crisp. Cut into pieces. Set aside.

Add onions and green peppers to skillet; sauté until soft.

Add tomatoes and simmer 20 minutes. Salt and pepper to taste.

Mix flour with enough cold water to make a smooth paste. Add to skillet, stirring constantly until thickened.

Serve over cooked rice.

Serves 4 to 6.

Tortellini

2 to 3 servings

1 pound frozen meat tortellini
4 tablespoons (1/2 stick) sweet butter
1 teaspoon minced garlic
1/4 cup artichoke hearts
1/3 cup sliced fresh mushrooms
1/3 cup frozen green peas
2 cups half-and-half
1 cup grated parmesan cheese
Parsley, chopped for garnishing

Cook tortellini according to package instructions. Drain and set aside.

Melt butter in a large skillet over medium/high heat. Add garlic and sauté for 1 minute. Stir in artichoke hearts, mushrooms peas and half-and-half. Stir to blend all ingredients and bring to a boil.

Add parmesan cheese and mix well. Stir in tortellini until well blended with sauce and heated through.

Sprinkle individual portions with parsley.

Tortellini in Parmesan Cheese Sauce

1 (16 ounce) package frozen cheese tortellini
1/3 cup butter or margarine
1 teaspoon flour
1/2 cup milk
1/2 cup grated Parmesan, mozzarella,
Romano or Monterey Jack cheese
2 tablespoons chopped fresh parsley (optional)

Cook tortellini according to package directions; drain. Meanwhile, for sauce, heat milk in a medium saucepan.

While milk is heating, melt butter in a separate bowl in microwave. Stir flour and butter together. Add mixture to milk; cook and stir until slightly thickened and bubbly.

Add cheese; cook and stir until well blended. Salt and pepper to taste. Pour over tortellini; stir gently. If desired, sprinkle with parsley.

Tortellini with Sage Sauce

1 (9 ounce) package fresh refrigerated cheese tortellini
6 tablespoons butter
2 tablespoons finely shredded fresh sage leaves
1/2 cup freshly grated Parmigiano–Reggiano cheese

Prepare pasta according to package directions.

Meanwhile, melt butter with olive oil in a 10–inch skillet over medium–high heat. Add sage leaves and cook until butter just begins to turn brown. Remove from heat. Ladle sauce over tortellini. Sprinkle with cheese.

Yields 3 or 4 servings.

Tortiglioni with Spicy Sausage Sauce

2 tablespoons olive oil
1 onion, finely chopped
1 celery stalk, finely chopped
2 large garlic cloves, crushed
1 fresh red chile, seeded and chopped (Since I can't easily get this ingredient here, I use 1/2–1 teaspoon crushed Italian pepper, or you can omit it altogether if you want.)
1 pound ripe Italian plum tomatoes, peeled and finely chopped
2 tablespoons tomato paste
2/3 cup red wine
1 teaspoon granulated sugar
12 ounces dried tortiglioni (or use rigatoni, penne, or ziti)
6 ounces spicy salami, rind removed (I sometimes use pepperoni)
Salt and freshly ground black pepper
2 tablespoons chopped fresh parsley, to garnish
Grated Parmesan cheese, to serve

Tip: Buy the salami in one piece so that you can chop it into large chunks.

Heat oil and add onion, celery, garlic and chili and cook gently, stirring frequently, for about 10 minutes, until softened. Add tomatoes, tomato paste, wine, sugar, salt and pepper to taste and bring to a boil, stirring occasionally. Lower heat, cover and simmer gently, stirring occasionally, for about 20 minutes. Add a few spoonfuls of water occasionally if the sauce becomes too thick.

Meanwhile, cook pasta. Chop the salami into bite-size pieces and add to the sauce. Heat through, then taste for seasoning. Drain pasta and put into large bowl, pour sauce on top and toss to mix. Scatter parsley on top and serve with grated cheese.

Tuna and Mushroom Pasta

450g (16 ounces) can tuna
1 large onion
90g (3 ounces) butter
90g (3 ounces) button mushrooms
300ml carton cream
2 tablespoons tomato paste
Salt
Pepper
1 tablespoon chopped parsley

Melt butter in pan. Add peeled and finely chopped onion and drained tuna to pan, stir over medium heat until onion is just tender.

Chop mushrooms in half, add to pan, toss lightly. Stir in cream, tomato paste, season with salt and pepper. Bring sauce to boil, remove from heat immediately. Stir in chopped parsley.

Serves 4.

This is delicious served with a salad with lots of lettuce and a simple dressing, also some fresh Italian or French bread for mopping up any sauce. A nice Chianti would be good as well. This is really easy everyone and extremely tasty.

Tuna Italiano

1/2 cup chopped onion
2 tablespoons butter
1/4 teaspoon oregano, crushed
1 can cream of mushroom soup
2 cups cooked elbow macaroni
1/2 cup chopped canned tomatoes
1 large can tuna, drained and flaked

Sauté onion in butter with oregano until tender. Blend in soup; add remaining ingredients. Heat, stirring occasionally.

Serve with grated Parmesan cheese.

Tuna Lasagna

2 (6 1/2 ounce) cans Star-Kist® Tuna
1/2 cup chopped onion
2 cloves garlic, minced
1 (15 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 teaspoon sugar
1 teaspoon dried leaf oregano
1/2 teaspoon dried leaf basil
1 tablespoon lemon juice
1/2 (8 ounce) package lasagna noodles, cooked
according to package directions
2 cups (16 ounces) small curd creamed cottage
cheese or ricotta cheese
1 pound mozzarella cheese, thinly sliced
1 cup (4 ounces) grated Parmesan cheese

Drain 1 tablespoon of oil from tuna into medium saucepan. Add onion and garlic. Cook until tender. Add tomato sauce, tomato paste, sugar, oregano, basil and lemon juice. Simmer uncovered 45 minutes.

Remove from heat; stir in tuna. Spoon a small amount of sauce over bottom of a 13 x 9-inch baking dish or shallow 3-quart casserole. Add layers of one-third noodles, one-third sauce, half the cottage cheese and one-third mozzarella cheese. Repeat, ending with layers of noodles, sauce and mozzarella cheese. Sprinkle Parmesan cheese over top. Bake at 350 degrees F 30 minutes.

Let stand 10 minutes before serving. Yields 8 servings.

Tuna Tetrazzini

1/2 pound spaghetti
1/4 cup butter
1 cup heavy cream
1/2 pound American process cheese, grated
1/4 cup chopped pimento
1 cup chopped ripe or green olives
1/4 cup chopped onion
1/4 cup chopped green bell pepper
3/4 cup chopped celery

Cook spaghetti until tender in boiling, salted water; drain well. Melt butter in skillet. Add onion, pepper and celery. Cook until tender. Add cream, olives and cheese. Cook over low heat until cheese melts. Stir in tuna. Pour over spaghetti. Mix well. Pour into a 1 1/2-quart casserole and sprinkle top with more grated cheese. Bake at 350 degrees F for 25 minutes.

Turketti

1 1/4 cups spaghetti (not thin)
2 cups cooked turkey or chicken
1/2 cup chopped onion
1 can cream of mushroom soup, undiluted
1/2 cup turkey broth or water
1/2 teaspoon salt
1/8 teaspoon pepper
1 3/4 cups shredded sharp Cheddar cheese

Break spaghetti into 2-inch pieces. Cook, drain and rinse. Place turkey and onion in casserole. Mix soup, broth, salt and pepper. Pour over meat. Add 1 cup of the cheese and the spaghetti. Toss lightly. Sprinkle remaining cheese over top. Bake, uncovered, at 350 degrees F for 45 minutes.

NOTE: a double recipe should be baked for 1 hour.

Turkey Tetrazzini

1 1/2 teaspoons salt
1 pound dry spaghetti
8 tablespoons butter
6 tablespoons flour
2 cups turkey or chicken broth
1 cup milk
2 tablespoons sherry (optional)
1 cup freshly grated Parmesan cheese
1/4 teaspoon black pepper
1 bunch scallions
1 pound fresh mushrooms
4 ounces canned pimento
4 cups diced cooked turkey or chicken

Preheat oven to 375 degrees F. Grease a 9 x 13-inch baking pan or similarly shaped casserole.

Combine 4 quarts of water and 1 teaspoon salt in a large pot. Bring to a boil over high heat and add spaghetti. Cook until barely tender, then drain well.

Meanwhile, melt 6 tablespoons butter in a saucepan over medium heat. Add flour and stir to blend. Add broth, stirring to prevent lumps (this is easier with a whisk). When the mixture is thick, add milk, sherry, 3/4 cup cheese, pepper and remaining salt. Cook another minute or so to heat through, then remove from the burner and set aside.

Trim onions of their roots and green leaves. Mince the onions and slice the mushrooms. Melt remaining 2 tablespoons butter in skillet and add onions. Cook 1 minute over medium heat. Increase heat to high and add mushrooms.

Stir about 3 minutes, until mushrooms are glistening. Add them to the sauce.

Toss spaghetti, sauce, pimento and turkey.

Spread in prepared pan and sprinkle with remaining cheese.

Bake for 20 minutes until it is heated through and bubbly.

Serves 8.

Vegetarian Italian Spaghetti

8 ounces fresh mushrooms sliced
1 large red pepper diced
1 large green pepper diced
10 green onions chopped
1 large onion diced
8 large garlic cloves chopped
3 large shallots chopped
2 teaspoons dried basil crushed
1 teaspoon dried oregano crushed
Dash red pepper
1/4 cup olive oil
4 (15 ounce) cans diced tomatoes, undrained
Salt and pepper to taste
1 (16 ounce) package spaghetti, cooked
according to directions

Cook and stir mushrooms, peppers, onions, garlic, shallots, basil, oregano and red pepper in hot oil in a large skillet until lightly brown.

Add tomatoes with juice and bring to a boil. Reduce heat to low and simmer 45 minutes. Season to taste with salt and pepper. Spoon sauce over hot spaghetti.

Vegetarian Lasagna

1 (8 ounce) package lasagna noodles
2 (10 ounce) packages chopped spinach
2 cups sliced fresh mushrooms
1 cup grated carrot
1/2 cup chopped onion
1 tablespoon oil
2 (8 ounce) cans tomato sauce
1 (6 ounce) can tomato paste
1/2 cup chopped black olives
1 1/2 teaspoons oregano
2 cups cottage cheese, drained
1 pound Monterey jack cheese, shredded
Parmesan cheese

Cook noodles in boiling unsalted water for 8 to 10 minutes or until tender; drain and set aside.

Cook spinach according to package directions and drain well.

In a saucepan cook mushrooms, carrot and onion in oil until tender. Stir in tomato sauce, tomato paste, olives and oregano.

In a greased 13 x 9-inch baking dish, layer half the noodles, cottage cheese, spinach, Jack cheese and sauce mixture; repeat the layers, reserving about 1/2 cup cheese for the top. Sprinkle with Parmesan cheese. Bake at 375 degrees F for 30 minutes.

Let stand for 10 minutes before serving. Freezes well.

Wagon Wheels with Meat Sauce

**1 tablespoon vegetable oil
1 small onion, chopped
1 clove garlic, finely chopped
1 pound ground beef
1/2 teaspoon salt
1/8 teaspoon pepper
1 teaspoon oregano
Dash of cinnamon
1 (8 ounce) can tomato sauce
1 (No. 303) can tomatoes
1 package wheel pasta
Parmesan cheese**

Heat vegetable oil over medium heat. Add onion, garlic and beef. Cook, stirring beef until browned. Add tomatoes and cook for 5 minutes.

Add tomato sauce, salt, pepper, oregano, cinnamon and simmer for 30 minutes, stirring occasionally.

Meanwhile, cook wheels according to package directions. Drain.

Serve wheels topped with meat sauce and sprinkled with Parmesan cheese.

Serves 4 to 6.

World's Best Macaroni and Cheese

12 ounces elbow macaroni
2 tablespoons butter
2 cloves garlic, chopped fine
2 tablespoons all-purpose flour
3/4 tablespoon dry mustard
1 bay leaf
1 sprig fresh thyme
1/2 cup milk
2 cups half-and-half
3/4 tablespoon Worcestershire sauce
1/4 teaspoon hot pepper sauce
2 cups grated French Gruyere cheese
1 cup grated Swiss Fontina cheese
1/2 cup grated Parmigiana-Reggiano cheese
Kosher salt and freshly ground black pepper to taste
Crispy Topping (recipe follows)
2 tablespoon butters, room temperature, for greasing dish

Cook macaroni according to package directions, drain and let cool.

To make sauce: Melt butter in a saucepan over medium heat. Add garlic and sauté 20 seconds. Add flour and cook, stirring with a wooden spoon, 1 to 2 minutes; do not brown. Add mustard, bay leaf and thyme and whisk in milk and half-and-half. Bring up to a boil while whisking, add Worcestershire and hot pepper sauce and simmer slowly about 20 minutes. Strain through a medium strainer, add the cheeses and mix until smooth. Season to taste with salt and pepper.

Prepare crispy topping.

Preheat oven to 375 degrees F.

Butter a 13 x 9-inch baking dish. Mix macaroni with sauce. Place in baking dish and top with crispy topping. Bake in preheated oven 20 to 30 minutes until golden and bubbly. Serve immediately.

Makes 4 servings.

Crispy Topping

1 1/2 cups coarse bread crumbs
1/4 cup (1/2 stick) melted butter
1/2 cup chopped parsley
Salt and pepper to taste

In skillet, sauté bread crumbs lightly in melted butter until lightly browned. Add parsley and season with salt and pepper.

Zippy Zucchini Pasta

1 (7 ounce) package angel hair pasta or thin spaghetti
2 small zucchini, sliced 1/4-inch thick
2 garlic cloves, minced
3 tablespoons olive oil or vegetable oil
1 (16 ounce) can Mexican diced tomatoes, undrained
1/4 cup minced fresh parsley
1 teaspoon dried oregano
1/8 to 1/4 teaspoon crushed red pepper flakes

Cook pasta according to package directions.

Meanwhile, in a skillet sauté zucchini and garlic in oil until zucchini is crisp tender. Add the tomatoes, parsley, oregano and red pepper flakes. Heat through. Drain pasta and top with zucchini mixture.