

Pasta Recipes

Ground Beef and Pasta Casserole

2 pounds lean ground beef

Salt and pepper, to taste

1 (4-ounce) can green chili peppers, diced

1/2 to 3/4 cup chopped onion

1 (14 to 16-ounce) can white shoepeg corn, undrained

1 (10.75-ounce) can tomato [soup](#)

1 (8-ounce) can tomato sauce

6 ounces medium-wide egg noodles

1 cup grated cheddar cheese

1/2 cup picante sauce

1. In skillet over medium-[high heat](#), brown ground beef chili peppers, onion, salt and pepper.
2. In separate sauce pan, combine corn, [tomato soup](#) and tomato sauce. Heat over medium about 5 minutes.
3. Cook egg noodles according to package directions.
4. Combine all ingredients, except cheese, in a large bowl. Pour into a greased 9x13-inch ovenproof baking dish. Top with cheese.
5. Cook in preheated 350°F oven 30 minutes or until heated through.

Serves 4 to 6.

Mac and Cheese Henwood Style

Ingredients

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

Directions

1. Fill a large pot with lightly salted water and bring to a rolling boil over high heat. Once the water is boiling, stir in the fusilli, and return to a boil. Cook the pasta uncovered, stirring occasionally, until the pasta has cooked through, but is still firm to the bite, about 12 minutes. Drain well in a colander set in the sink.
2. Preheat oven to 400 degrees F (200 degrees C). Lightly grease a casserole dish.
3. Melt the margarine in a large saucepan over medium heat; cook the onion in the melted margarine until translucent, about 5 minutes. Whisk the flour into the onion mixture; cook 1 minute more. Slowly pour the milk

into the mixture while whisking until the milk is entirely incorporated. Add the cheese food, blue cheese, Cheddar cheese, salt, pepper, and mustard; cook and stir continually the cheese has melted and the mixture is thick; fold the pasta into the mixture. Pour the mixture into the prepared casserole dish.

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

Stuffed Manicotti

serves 6

Manicotti:

12 Manicotti noodles
2 cups shredded mozzarella cheese
2 cups ricotta cheese
1/2 cup fresh basil leaves, minced
1/4 dry bread crumbs (Italian seasoning)

Parmesan Sauce:

1 1/2 cups milk
2 Tbs. flour
1 tsp. worchester sauce
1/4 red pepper flakes, crushed
1 cup fresh parmesan cheese, shredded

Manicotti:

Preheat oven to 375 degrees. Spray a 13"x9" baking dish with nonstick cooking spray. Prepare the manicotti noodles according to the package directions (most are the same.) Transfer the noodles to paper towels and keep warm.

In a small bowl, stir together the mozzarella cheese, ricotta cheese, basil and bread crumbs. Using a small spoon, stuff the manicotti with the cheese mixture. Arrange in a single layer in the baking dish.

Parmesan Sauce:

In a medium sauce pan, combine the milk, flour, worchester sauce and red pepper flakes. Use medium-high heat and bring to a boil and stir constantly until the sauce thickens. Stir in 1/2 cup of the parmesan cheese.

Pour the sauce over the manicotti noodles and completely cover the top. With the remaining 1/2 parmesan cheese, sprinkle the top. Cover with foil and bake for 20 minutes or until bubbly.

Uncover the foil, turn the oven to broil and broil for 2 minutes.

Cut into 6 servings and serve with a fresh stem of parsley.

LAURIE'S STUFFED MANICOTTI

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1 lb. mild bulk pork sausage
2 (15 oz.) cans Hunt's Italian tomato sauce
1 (6 oz.) can Hunt's tomato paste
1/4 c. water
1/2 TBSP. packed light brown sugar
1 (15 oz.) container ricotta cheese
3 c. shredded Mozzarella cheese
1 egg
1 tsp. parsley flakes
12 manicotti noodles, cooked, rinsed, drained
Grated Parmesan cheese

In large saucepan, brown sausage, drain. Remove half of sausage, set aside. Stir tomato sauce, paste, water and brown sugar into sausage, simmer 15 minutes.

Meanwhile, in bowl, combine remaining sausage, ricotta, 2 cups Mozzarella, egg and parsley.

In 9x13x2 inch baking dish, pour 1/3 of sauce mixture. Stuff manicotti noodles with ricotta mixture and place on top of sauce. Pour remaining sauce over stuffed noodles. Top with remaining Mozzarella, sprinkle with Parmesan. Bake uncovered at 350 degrees for 20 minutes.

Southwest Beef Skillet Dinner

Ingredients

- 1 pound boneless beef sirloin steak or beef top round steak
- 2 tablespoons all-purpose flour
- 2 tablespoons vegetable oil
- 3/4 cup chopped onion
- 2 cloves garlic, minced
- 1 (10.75 ounce) can Campbell's® Condensed Creamy Ranchero Tomato Soup
- 1 cup water
- 1/4 teaspoon chili powder
- 1 cup frozen whole kernel corn
- 4 cups cooked cholesterol-free wide noodle-style pasta

Directions

1. Slice beef into very thin strips. Toss beef with flour to coat.
2. Heat 1 tablespoon oil in saucepot over medium-high heat. Add beef and cook until browned, stirring often. Remove beef.
3. Add remaining oil. Add onions and garlic. Cook over medium heat 1 minute.

4. Add soup, water and chili powder. Heat to a boil. Return beef to saucepot. Cover and cook over low heat 1 hour.
5. Add corn and heat through. Serve over pasta.

Chicken Alfredo with Fettuccini Noodles

Ingredients

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

Directions

1. Bring a large pot of lightly salted water to a boil. Add fettuccini and cook for 8 to 10 minutes or until al dente; drain.
2. Melt 2 tablespoons butter in a large skillet over medium heat. Saute chicken until no longer pink and juices run clear.
3. In a large saucepan combine ricotta cheese, cream, salt, Parmesan cheese and remaining butter. Cook over medium heat until well combined, about 10 minutes. Stir in cooked fettuccini and chicken; cook until heated through.

Roast Beef Pasta Salad

Ingredients

- 1 (16 ounce) package spiral pasta
- 2 cups chopped cooked roast beef
- 1 cup chopped green pepper
- 1 cup sliced celery
- 3/4 cup chopped red onion
- 1/2 cup chopped sweet red pepper
- 1/3 cup chopped dill pickle
- 2 green onions, sliced
- DRESSING:
- 2 tablespoons beef bouillon granules
- 1/4 cup boiling water
- 1/2 cup milk
- 2 cups mayonnaise
- 1 cup sour cream
- 1 teaspoon dill weed
- Dash pepper

Directions

1. Cook the pasta according to package directions; drain and rinse in cold water. Place in a large bowl; add the beef, green pepper, celery, onion, red pepper, pickle and green onions.
2. For dressing, dissolve bouillon in water. Add the milk, mayonnaise, sour cream, dill and pepper; mix well. Toss with pasta mixture. Cover and refrigerate until ready to serve

Simple Saucepan Tetrazzini

What You Need!

1 pkg. (14 oz.) KRAFT Deluxe Macaroni & Cheese Dinner

1 onion, chopped

2 cups chopped cooked turkey

1 can (4 oz.) sliced mushrooms, drained

1/3 cup milk

1/2 tsp. poultry seasoning

1 Tbsp. chopped fresh parsley

PREPARE Dinner as directed on package, adding onions to the boiling water the last 5 min. of the Macaroni cooking time.

ADD remaining ingredients; mix well.

COOK until heated through, stirring occasionally.

MEXICAN STUFFED SHELLS

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12 large pasta shells (cooked and drained)

1 lb ground beef

1 small jar picante sauce

1/2 cup of water

1 cup spaghetti sauce

4 oz. shredded Monterey Jack cheese

1 can (2.8 oz) French fried onions

1 4 oz can diced green chiles

Brown ground beef, drain and set aside. Combine picante sauce, water and spaghetti sauce. Stir 1/2 cup into ground beef along with chiles, 1/2 cup cheese and 1/2 can of French fried onions. Mix well.

Pour half of remaining sauce mixture on bottom of 8x12 baking dish. Stuff cooked shells with ground beef mixture. Arrange shells in baking dish. Pour remaining sauce over shells. Bake covered at 350 for 30 minutes. Top with remaining cheese and onions. Bake 5 minutes longer.

Tortellini

2 pkg. cheese tortellini

1 jar spaghetti sauce

1 can diced tomatoes

½ c. water

1 pkg. Italian blend shredded cheese

Parmesan Cheese

Place 1 c. spaghetti sauce in the bottom of a 9x13 pan. Layer half the cheese, half the tortellini, the rest of the sauce, rest of the tortellini, the rest of the cheese. Top with Parmesan cheese. Cover with foil. Bake at 350 for 25 minutes. Uncover and continue baking for 15 minutes longer.