

PERFECT PASTA PICKS

RATTLESNAKE PASTA

Ingredients:

1/4 c buttery spread
2 T all-purpose flour
3/4 c dairy milk
1/2 c vegetable broth
1 T vegetable base
1/2 c Parmesan cheese, shredded
salt, to taste (optional)
pepper, to taste (optional)
1/4 c pickled jalapeno slices
3 T minced garlic
10 oz. cooked rotisserie chicken, shredded
1 green bell pepper, sliced
1 red bell pepper, sliced
1 handful fresh cilantro, minced
1 pound whole-wheat linguini, cooked

METHOD

In medium pot, melt buttery spread then add flour; mix well. Slowly add dairy milk and vegetable broth, stirring well. Add vegetable base and Parmesan cheese; heat slowly until thickened. Add salt and pepper, to taste, if desired. Add jalapenos, garlic, bell peppers and roasted chicken; heat thoroughly. Serve over cooked linguini.

Family Features

HERB BAKED CHICKEN AND PASTA

Ingredients:

2 cups uncooked medium pasta, such as rotini, penne or ziti
1 pound uncooked boneless skinless chicken breasts, cut into 1-inch cubes
2 cups shredded mozzarella cheese, divided
1 1/2 cups water
1 package McCormick® Italian Herb Baked Chicken & Pasta Seasoning Mix
1 can (14 1/2 ounces) petite diced tomatoes, undrained

METHOD

Preheat oven to 375°F. Place pasta, chicken and 1 cup of the cheese in 13x9-inch baking dish. Mix water, Seasoning Mix and tomatoes until well blended. Pour over pasta and chicken. Stir to coat well, making sure most of the pasta is covered with sauce. Cover with foil. Bake 45 minutes or until chicken is cooked through. Remove foil and stir. Sprinkle with remaining 1 cup cheese. Bake, uncovered, 5 minutes longer or until cheese is melted. Let stand 5 minutes. (Sauce will continue to thicken upon standing.)

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SPAGHETTI PIE

Ingredients:

6 oz. spaghetti
2 T. butter
2 well beaten eggs
1/3 c. Parmesan cheese
1 c. cottage cheese
1 lb. ground beef
1/4 c. chopped green pepper
1/2 c. chopped onion
2 c. chopped tomatoes
1 tsp. sugar
1 tsp. oregano
1/2 tsp. garlic salt
1/2 c. shredded mozzarella

METHOD

Cook spaghetti, drain. Stir in butter, Parmesan cheese and eggs. In buttered 10 inch pie plate, form the mixture into a crust. Spread the cottage cheese over crust. Cook beef until browned. Drain fat. Stir tomatoes, sugar, oregano and garlic salt into cooked beef. Put all in spaghetti crust. Bake 350 degrees for 25 minutes. Add mozzarella and cook five minutes more or until cheese is melted. Bulk sausage may replace ground beef.

Linda Sherry, Sioux Falls

Please send your favorite dairy recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2021. All entries must include your name, mailing address, phone number and cooperative name.