

PERFECT PASTA

PAPPARDELLE

Ingredients:

Salted water
3 tbsp olive oil
3 tbsp shallots, minced
2 cloves garlic, minced
1/4 tsp chili flakes
1 cup white wine
2 cups pappardelle noodles
3/4 cup vegetable stock
3 tbsp capers (optional)
2 vine-ripened tomatoes, sliced in wedges
1 handful baby kale
1 fresh lemon, juice only
2 tbsp butter (optional)
sea salt, to taste
fresh ground black pepper, to taste
1 handful fresh basil, torn

METHOD

Bring large pot of salted water to boil. In fry pan on medium-high heat, add olive oil and onions; saute 2 minutes. Lower heat slightly and add garlic and chili flakes. Saute on medium heat 2-3 minutes. Add white wine and deglaze pan. Cook 3 minutes. Remove from heat, keep warm until ready to add freshly cooked pasta. In pot of boiling water, add pappardelle. Cook according to instructions then drain. Place fry pan back on medium heat. Add drained pasta; vegetable stock; capers, if desired; tomatoes; baby kale; and lemon juice. Add butter, if desired, toss well. Cook 2-3 minutes, tossing occasionally, and season with salt and pepper, to taste, and basil. Toss again, remove from heat and serve.

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SUMMER GARDEN PASTA SALAD

1 # thin spaghetti, broken into 1" pieces
1 pint cherry tomatoes, halved
2 zucchini, peeled & diced
2 cucumbers, diced
1 green pepper, diced
1 red pepper, diced
1 (16 oz.) can sliced black olives, drained

Dressing:

1 (16 oz.) bottle Italian dressing
1/4 c parmesan cheese
1 T sesame seeds
1 tsp paprika
1/2 tsp celery seed
1/2 tsp garlic salt

METHOD

Cook pasta and drain. Drizzle with small amount of olive oil to prevent sticking and stir to combine. Combine pasta with veggies and black olives. Whisk dressing ingredients together. Pour over salad ingredients and toss until coated. Cover and refrigerate 3 hours or overnight.

Jane Ham, Rapid City

PIZZA NOODLE HOT DISH

Ingredients:

1 lb. ground beef, browned and drained
1/2 c. chopped onion
1 jar pizza sauce
Salt and pepper to taste
3 c. noodles, cooked and drained
1 jar spaghetti sauce
1 pkg. pepperoni slices
Mozzarella cheese for top

METHOD

Mix ingredients together and put in a greased 9 x 13 pan. Bake at 350* for 20 minutes. Sprinkle 8 oz. of mozzarella cheese on top and place back in oven to melt.

JOAN ANTONEN, ARLINGTON

SPAGHETTI PIZZA

Ingredients:

1/2 lb spaghetti
4 eggs
1 c. milk
Salt & pepper
7 oz. pepperoni
1/2 lb hamburger
1/2 lb pork sausage
1 onion
1 lg jar spaghetti sauce
2 c. mozzarella cheese

METHOD

Cook spaghetti, drain, and put in the bottom of a 9x13 casserole dish. Mix eggs, milk, salt, and pepper to taste and pour over noodles. Spread pepperoni over the above. Brown hamburger, sausage, and onion and put over pepperoni. Pour spaghetti sauce over all. Sprinkle mozzarella on top. Bake at 350° for 45 min.

Ruth Morman, Volin

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