Passion for Pasta

Quick and Creative Recipes with Creamette® Macaroni, Spaghetti & Noodles
Pass the Pasta, Please

The pasta craze is sweeping the country as Americans consume almost 2 billion pounds of pasta annually. Pasta—macaroni, spaghetti and noodles—is no longer just an ingredient-stretching economy food. Its image as a gourmet food has grown as elaborate pasta dishes are showing up throughout the country. As a result, pasta preparation possibilities are limitless. They range from family-oriented one-pot spaghetti dishes to lighter Oriental variations perfect for entertaining.

Developed with Creamette pasta, these recipes offer exciting, new ways to serve this nutritious, versatile and quick-cooking food. Creamette pasta is made from select, hard wheat. This high-quality wheat gives Creamette products a golden color and a texture and flavor that deliciously blend with all types of sauces.

Cooking and Serving Tips

In preparing pasta, remember two tips: overcooking is its worst enemy, and an important part of cooking pasta is using the correct amount of water. Cook according to package directions and test for doneness by biting or pinching. A flexible yet tender-firm noodle indicates it is cooked to perfection. Use the required amount of water and put a lid on the pot to get the water boiling more quickly. Creamette pasta cooks in just 7 to 10 minutes depending on thickness and shape.

Sauces should be ready the instant the pasta is drained because pasta quickly cools. Before serving, toss cooked pasta with oil or butter. Serve in a warm plate or bowl to slow the cooling process. For salads or baked dishes, drain and rinse the pasta thoroughly in cold water.

How to Estimate Cooked Portions

By the Measure
- 1 cup uncooked Creamettes Macaroni makes 2 cups cooked
- 2 ounces uncooked Creamette Spaghetti makes 2 cups cooked
- 1 cup uncooked Creamette Noodles makes 1 1/4 cups cooked

By the Package
- One 7-oz. package Creamettes Macaroni (2 cups uncooked) makes 4 cups cooked
- One 7-oz. package Creamette Spaghetti makes 4 cups cooked
- One 12-oz. package Creamette Noodles (about 4 cups uncooked) makes about 5 cups cooked
Marinated Pasta & Vegetable Salad

*(makes 8 to 10 servings)*

1 (7-ounce) package or 2 cups uncooked Creamettes® Elbow Macaroni, cooked as package directs, rinsed and drained
1/2 cup vegetable oil
1/4 cup ReaLemon® Lemon Juice from Concentrate
1/4 cup water
1 (0.7-ounce) package Italian salad dressing mix
1-1/2 cups small broccoli flowerettes
1 cup coarsely shredded carrots
1-1/2 cups sliced zucchini
1/2 cup chopped green onions
1/3 cup grated Parmesan cheese
Lettuce leaves, optional

In cruet or small jar with tight-fitting lid, combine oil, ReaLemon, water and salad dressing mix; shake well. In large bowl, combine with dressing, all ingredients except lettuce; toss. Cover; chill several hours or overnight, stirring occasionally. Serve on lettuce if desired. Refrigerate leftovers.

---

Macaroni and Cheese Pizza

*(Makes 6 to 8 servings)*

1 (7-ounce) package or 2 cups uncooked Creamettes® Elbow Macaroni, cooked as package directs, rinsed and drained
3 eggs
1/2 cup finely chopped onion
1/2 cup grated Parmesan cheese
1 (15-ounce) can pizza sauce
1 teaspoon Italian seasoning
1/2 (2-1/2-ounce) package thinly sliced pepperoni
1 (4-ounce) can sliced mushrooms, drained
2 cups (8 ounces) shredded Mozzarella cheese

Preheat oven to 375 °. In large bowl, beat eggs; stir in cooked macaroni, onion and Parmesan cheese. Spread evenly on well-greased 14-inch pizza pan or 15 x 10-inch jellyroll pan. Bake 15 minutes. Meanwhile, in medium saucepan, combine pizza sauce and Italian seasoning; simmer 10 minutes. Spoon evenly over baked macaroni. Top with pepperoni, mushrooms and cheese. Bake 20 minutes. Let stand 5 minutes before serving. Refrigerate leftovers.
Vegetable Lasagna
(Makes 12 to 15 servings)

4 cups sliced yellow squash (4 medium)
4 cups sliced zucchini (4 medium)
3 cups sliced fresh mushrooms (about 12 ounces)
1 cup chopped onion
2 cloves garlic, chopped
3 tablespoons olive or vegetable oil
1 (32-ounce) jar spaghetti sauce
1 teaspoon basil leaves
1 teaspoon oregano leaves
1/2 (1-pound) package Creamette® Lasagna, cooked as package directs, rinsed and drained
1 (15- or 16-ounce) container ricotta cheese
1 cup grated Parmesan cheese
2 cups (8 ounces) shredded Mozzarella cheese

Preheat oven to 350°. In Dutch oven or large kettle, cook vegetables and garlic in oil until tender; drain well. Add spaghetti sauce, basil and oregano. Simmer 20 minutes. In 13 x 9-inch baking pan, spread enough sauce to cover bottom of pan. Top with half the lasagna, half the sauce and half the cheeses. Repeat layering, ending with Mozzarella cheese. Bake 30 minutes or until bubbly. Let stand 10 minutes before serving. Refrigerate leftovers.

Pesto Sauce and Pasta
(Makes 6 to 8 servings)

2-1/2 cups fresh basil leaves, torn
2/3 cup olive oil
1/4 cup pine nuts or walnuts
2 cloves garlic
3/4 cup freshly grated Parmesan cheese
1/2 (1-pound) package Creamette® Italian Style Spaghetti or Fettuccini, cooked as package directs, rinsed and drained
1/2 cup margarine or butter

In blender container, combine basil leaves, oil, nuts and garlic; blend well. In small bowl, combine basil mixture with Parmesan cheese. In large bowl, combine pesto sauce, hot spaghetti and margarine; toss to coat. Serve immediately. Refrigerate leftovers.

Spinach & Basil Pesto: Decrease basil leaves to 1 cup. Add 1 1/2 cups fresh spinach leaves, torn. Proceed as above.

Spinach Pesto: Omit fresh basil leaves. Add 2 1/2 cups spinach leaves, torn, and 3/4 teaspoon dried basil leaves. Proceed as above.
Nacho Macaroni & Cheese
(Makes 6 to 8 servings)

1 (7-ounce) package or 2 cups uncooked Creamettes® Elbow Macaroni, cooked as package directs, rinsed and drained
1/2 pound bulk country sausage
1/2 cup chopped onion
3 cups (12 ounces) shredded pasteurized process cheese spread
1-3/4 cups milk
3 eggs, beaten
1 teaspoon ground cumin
1 (4-ounce) can chopped green chilies, drained
Crushed tortilla chips, shredded cheese, chopped green onions, chopped tomatoes, sliced black olives and sour cream for garnish, optional

Preheat oven to 350°. In large skillet, brown sausage and onion; pour off fat. In large saucepan, combine cooked macaroni, cheese, milk, eggs and cumin. Over medium heat, cook and stir until cheese melts. Stir in sausage mixture and chilies; turn into greased 1 1/4-quart baking dish or 9 x 5-inch loaf pan. Bake 30 minutes or until bubbly. Let stand 10 minutes. Garnish as desired. Refrigerate leftovers.

Shrimp Louie Macaroni Salad
(Makes 6 to 8 servings)

1 (7-ounce) package or 2 cups uncooked Creamettes® Elbow Macaroni, cooked as package directs, rinsed and drained
1 pound medium fresh or frozen shrimp, peeled, deveined and cooked
4 hard-cooked eggs, chopped
1 cup chopped celery
1/4 cup chopped green onions
1 cup mayonnaise or salad dressing
1/2 cup bottled French dressing
1/4 cup sweet pickle relish
1 teaspoon salt
1/2 teaspoon dill weed

In large bowl, combine all ingredients; mix well. Cover; chill throughly. Garnish as desired. Refrigerate leftovers.
Spaghetti-In-The-Pot
(Makes 4 to 6 servings)

1 pound lean ground beef
1/2 cup chopped onion
1 clove garlic, finely chopped or 1/4 teaspoon garlic powder
1 (32-ounce) jar spaghetti sauce
1 teaspoon sugar
1 teaspoon oregano leaves
1 (7-ounce) package Creamette® Italian Style Spaghetti, cooked as package directs, rinsed and drained
Grated Parmesan cheese

In Dutch oven or large saucepan, brown meat, onion and garlic; pour off fat. Stir in remaining ingredients except spaghetti and grated cheese. Bring to a boil; reduce heat and simmer 30 minutes. Stir spaghetti into sauce; heat through. Serve with grated cheese if desired. Refrigerate leftovers.

Chinese Chicken with Spaghetti
(Makes 6 servings)

1/4 cup soy sauce
1/4 cup water
1 clove garlic, finely chopped
1 teaspoon ground ginger
2 whole, boneless chicken breasts (about 1 pound), skinned and cut into strips
1 (7-ounce) package Creamette® Italian Style Spaghetti, cooked as package directs, rinsed and drained
2 tablespoons vegetable oil
3 cups frozen bulk Oriental-style vegetables
1 teaspoon Wyler's® Chicken-Flavor Instant Bouillon

In shallow baking dish, combine soy sauce, water, garlic and ginger; stir in chicken. Cover; refrigerate 2 hours, turning occasionally. Reserving marinade, remove chicken. In large skillet, brown chicken in oil. Add marinade, vegetables and bouillon; cook and stir until vegetables are tender-crisp. Stir in cooked spaghetti; heat through. Serve immediately. Refrigerate leftovers.

Recipes developed and tested by the home economists of the Borden Kitchens

Consumer Affairs Department
Borden, Inc.
180 East Broad Street
Columbus, OH 43215