Easy & Delicious Dinners
from Creamette® and Hillshire Farm®
# EASY & DELICIOUS DINNERS from Creamette® & Hillshire Farm®

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SMOKED SAUSAGE ANTIPASTO SALAD
Makes 4 to 6 servings

1 to 1½ pounds Hillshire Farm® Lite or Regular Smoked Sausage, any variety, sliced ⅛-inch thick
¾ cup Italian salad dressing
6 cups lettuce, torn
8 leaves romaine lettuce, torn
3 tomatoes, cut into wedges
1 cucumber, sliced
1 carrot, peeled and sliced
1 cup cauliflower pieces
3 ounce black olives
4 green onions, sliced
4 ounces Feta cheese, crumbled (optional)

Brown Hillshire Farm® Smoked Sausage in a skillet and drain well on paper towels. Arrange lettuce on a large serving dish and top with vegetables and sausage. Add Feta cheese if desired. Pour dressing over salad and serve immediately.

Variation: For a spicier salad, try Hillshire Farm® Smoked Sausage with Italian Seasonings or Hot Links.

Total Preparation and Cooking Time: 15-20 minutes

LITE SMOKED SAUSAGE ITALIANO
Makes 4 servings

½ pound Hillshire Farm® Lite Smoked Sausage, cut into thin circles
2 garlic cloves, minced
2 cups sliced fresh mushrooms
2 cups coarsely chopped fresh tomatoes
1 ½ teaspoons dried basil or ½ cup coarsely chopped fresh basil leaves
4 ounces extra thin spaghetti, cooked
2 tablespoons capers, rinsed and drained (optional)
Salt and freshly ground pepper to taste

In a non-stick skillet, saute sausage, garlic, mushrooms and basil 2-3 minutes. Remove from heat, add tomatoes. Toss tomato mixture, hot pasta and capers. Season to taste. Serve immediately.

*Salad Variation: Add ¼ cup white wine vinegar. Chill until ready to serve.

Total Preparation and Cooking Time: 15 minutes

SMOKED SAUSAGE SALAD NICOISE
Makes 4 servings

½ pound Hillshire Farm® Lite, Turkey, or regular Smoked Sausage, cut into julienne strips
8 small red potatoes, cooked in jackets and quartered
1 large tomato, cut into wedges
20 ripe pitted olives
Purple onion slices for garnish

MUSTARD VINAIGRETTE
½ cup red wine vinegar
3 tablespoons olive oil
½ cup water
2 tablespoons Dijon mustard
1 small garlic clove, minced
2 tablespoons chopped parsley
1 teaspoon sugar
1 teaspoon freshly ground pepper

Combine all ingredients. Prepare at least 30 minutes prior to serving to allow flavors to blend.

Total Preparation and Cooking Time: 45 minutes; including Mustard Vinaigrette
### SOUPS

#### NEW ORLEANS STEW
Makes 6 servings

- 1 to 1½ pounds Hillshire Farm® Lite or Regular Polska Kielbasa Links, sliced bite-sized
- 1 large onion, chopped
- 2 large bell peppers, chopped
- 3 celery ribs, chopped
- 2 tablespoons seafood seasoning, salt and pepper
- 1 tablespoon marjoram
- 4 ears corn on the cob, broken in quarters
- 1 pound raw, unpeeled shrimp
- Salt and pepper to taste

Put onion, bell pepper and celery ribs into stew pot or soup pot, allowing enough water to cover ingredients. Add seafood seasoning and salt and pepper to taste. Boil 10 to 15 minutes. Add Hillshire Farm® Polska Kielbasa. Add corn on the cob and boil 5 to 10 minutes. Add shrimp and boil 3 minutes. Remove pot from heat and let stand for 5 minutes. Drain in colander. Serve with basic cocktail sauce for shrimp—catsup and horseradish mixed to taste with a dash of lemon juice.

Total Preparation and Cooking Time: 30-45 minutes

### POUR OVERS

#### SAUSAGE RAREBIT BRUNCH
Makes 6 servings

- 1 to 1½ pounds Hillshire Farm® Smoked Sausage (any variety)
- ¾ cup beer
- 1 teaspoon dry mustard
- ½ teaspoon Worchestershire sauce
- ¼ teaspoon salt
- 4 cups (1 pound) shredded American cheese
- 6 slices bread, toasted

Cut sausage into 6 equal pieces; partially split lengthwise. Combine beer, dry mustard, Worchestershire sauce, salt, and cheese in heavy saucepan. Heat over low heat, stirring until cheese melts and mixture is smooth. Keep rarebit sauce warm. Broil or grill sausage or brown in skillet, until heated through. Place sausage on toast and top with rarebit sauce.

Total Preparation and Cooking Time: 20 minutes

### MICROWAVEABLE

#### SAUSAGE ORIENTAL
Makes 6 servings

- 1 to 1½ pounds Hillshire Farm® Beef Smoked Sausage, cut into ½-inch pieces
- 1 green pepper, chunked
- 1 medium onion, chopped
- 3 small tomatoes, cut into sixths
- 1 tablespoon butter or margarine*
- 1 tablespoon cornstarch
- ½ teaspoon ground ginger
- 1 tablespoon soy sauce
- ½ cup apricot preserves
- 2 cups drained pineapple chunks
- Chow mein noodles or rice

Saute green pepper, onion, tomato, and sausage in butter for 5 minutes. Combine cornstarch, ginger, vinegar, soy sauce, and preserves. Stir into sausage mixture. Cook over low heat until sauce thickens. Mix in pineapple chunks and heat. Serve with chow mein noodles or rice. Microwave Directions: (*Omit butter.*) In a 2-quart microwave-safe casserole, combine green pepper, onion, and sausage. Microwave, covered, HIGH, 5 minutes, stirring once. Add tomatoes. Combine cornstarch, ginger, vinegar, soy sauce, and preserves. Stir into sausage mixture. Microwave, covered, HIGH, 3 to 5 minutes or until sauce thickens, stirring once. Add pineapple chunks and allow to stand, covered, 5 minutes.

Total Preparation and Cooking Time: 20 minutes
HOLIDAY NACHOS

- Hillshire Farm® Hot Smoked Sausage
- tortilla chips
- sharp Cheddar or Monterey Jack cheese
- jalapeño pepper
- black olives
- guacamole
- chopped tomato

Top tortilla chip with sharp Cheddar or Monterey Jack cheese. Place a hearty slice of Hillshire Farm® Hot Smoked Sausage on each chip. Broil or microwave (on high for 15 seconds) until cheese melts and sausage is warm. Garnish with jalapeño peppers, black olives. Serve with guacamole and chopped tomato.

Total Preparation and Cooking Time: 10 minutes

HILLSHIRE FARM® SMOKED SAUSAGE POCKET SANDWICHES

Makes 8 Pocket Sandwiches

- 1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage (any variety), cut into 1/4-inch slices
- 2 tablespoons butter or margarine
- 1 cup chopped onion
- 1 green pepper, cut into thin strips
- 2 cups sauerkraut, drained
- 2 tablespoons prepared mustard
- 1 cup sour cream
- 1 cup chopped onion
- 4 individual pita breads, cut in half
- 1 (15-ounce) can kidney beans, drained (optional)
- 1 (8-ounce) package tortilla chips, crushed
- 2 cups (8-ounces) shredded Cheddar or Monterey Jack cheese
- sour cream, shredded lettuce, sliced tomato
- 1/2 teaspoon oregano

In a saucepan, sauté onion and green pepper in butter. Mix in Hillshire Farm® Smoked Sausage slices and sauerkraut and heat through. Combine mustard and sour cream and stir into the mixture. Warm over low heat until mixture is hot but not boiling. Fill pita breads with sausage-sauerkraut mixture.

Microwave Directions: In a 2-quart casserole, combine onion, green pepper, and butter. Microwave, covered, HIGH, 4 to 5 minutes or until limp. Stir in Smoked Sausage slices and sauerkraut. Microwave, covered, HIGH 5 to 7 minutes or until hot, stirring once. Combine sour cream and mustard and stir into sausage-sauerkraut mixture. Allow to stand, covered, 3 to 4 minutes before filling pita bread pockets.

Total Preparation and Cooking Time: 20 minutes

PARTY TIME SAUSAGE SURPRISE

Makes 6 servings

- 1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage or Polska Kielbasa, sliced
- 1 cup sliced California Olives
- 1/2 cup chopped onion
- 2 (8-ounce) cans tomato sauce
- 1/2 teaspoon oregano
- 1 (15-ounce) can kidney beans, drained (optional)
- 1 (8-ounce) package tortilla chips, crushed
- 2 cups (8-ounces) shredded Cheddar or Monterey Jack cheese
- sour cream, shredded lettuce, sliced tomato
- 1/2 teaspoon oregano

Lightly brown sausage and onion in a large skillet. Add tomato sauce, oregano and kidney beans. Simmer 5 minutes. Place 1/3 of the crushed tortilla chips in the bottom of a 2-quart buttered baking dish. Layer half the cheese over chips. Layer half the olives over cheese. Pour sausage mixture over cheese and olives. Layer on remaining chips and remaining cheese. Bake at 350° for 10 to 15 minutes or until heated through. Top with sour cream, shredded lettuce, sliced tomato and remaining olives.

Microwave Directions: In a 2-quart casserole combine sausage with onion and microwave, uncovered, HIGH, 3 minutes, drain. Add tomato sauce, oregano and kidney beans. Microwave, covered, HIGH 4 to 5 minutes or until bubbly, stirring once. Assemble as above but reserve top layer of cheese. Microwave, covered, HIGH, 5 to 7 minutes or until hot. Sprinkle with cheese and allow to stand, covered, 3 to 5 minutes before serving.

Total Preparation and Cooking Time: 30 minutes
STIR-FRY KIELBASA STEW
Makes 4 servings

1 to 1 1/2 pounds Hillshire Farm® Polska Kielbasa, sliced
1 (16-ounce) polybag frozen, broccoli, carrots and cauliflower
1 (14 1/2-ounce) can stewed tomatoes
1 medium tomato, sliced
1/2 teaspoon ground red cayenne pepper (optional)
1 (16-ounce) can black beans rinsed and drained

Cook vegetables, tomatoes, garlic and ground red pepper in a large skillet over medium heat; bring to boil. Reduce heat to low, add Hillshire Farm® Polska Kielbasa and cook about 2 minutes. Stir in black beans; cook 1 or 2 minutes longer until heated through. Garnish with sliced fresh tomato.

Total Preparation and Cooking Time: 15-20 minutes

SIZZLING SAUSAGE STIR-FRY
Makes 6 servings

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage or Polska Kielbasa, any variety, sliced into bite-size pieces
3 tablespoons oil
3 1/4 cups fresh or frozen chopped vegetables, like broccoli, carrots, onion, mushrooms
1/2 cup grated Parmesan cheese
1 1/2 cups raw rice
Seasoning, like salt, pepper, garlic, oregano

Cook rice and keep warm. Saute vegetables in oil until crisp and tender. Add sausage and season to taste. Heat thoroughly. Mix in 1/2 cup Parmesan cheese and serve immediately over warm rice sprinkling with remaining Parmesan cheese.

Helpful Hint: Substitute other Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 15-20 minutes

SMOKED SAUSAGE SCRAMBLE
Makes 4 servings

1 pound Hillshire Farm® Smoked Sausage cut into slices
2 medium onions, thinly sliced
2 apples, cored and sliced
2 tablespoons vegetable oil or butter

Saute sausage, onions and apples in oil in a large skillet until onions and apple slices are tender, stirring constantly.

Helpful Hint: Substitute other Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 15 minutes
LITE SMOKED SAUSAGE RATATOUILLE
Makes 4 servings

- ½ pound Hillshire Farm® Lite Smoked Sausage, cubed
- ½ sweet red pepper, cubed
- ½ green pepper, cubed
- 3 cups eggplant, cut into 1-inch cubes
- 1 tablespoon olive oil
- 2 garlic cloves, minced
- 1 medium onion, cubed
- 1 small zucchini, cubed
- 1 small yellow summer squash, cubed
- 10 cherry tomatoes, halved
- 2 tablespoons minced parsley
- 2 ounces wagon wheel pasta, cooked

Sprinkle eggplant cubes with salt and let stand 15 minutes. Drain, rinse and pat dry. In a skillet, heat oil over medium-high. Saute garlic, sausage and onions 2 minutes. Add squash, peppers and seasonings. Continue to saute 10 minutes. Cover and simmer 20 minutes, stirring occasionally. Add tomatoes, parsley and pasta. Serve hot or chilled.

Total Preparation and Cooking Time: 30 minutes

HILLSHIRE FARM® SMOKED SAUSAGE CREOLE
Makes 4 servings

- 1 to 1½ pounds Hillshire Farm® Smoked Sausage, any variety, sliced and halved
- 2 tablespoons oil
- ½ cup chopped onion
- ½ cup diced bell pepper
- ½ cup chopped celery
- ¼ cup sliced green olives
- ½ package Lipton’s® Spanish Rice Mix
- 1 (10-ounce) can diced tomatoes and peppers
- ¼ cup water
- ¼ teaspoon pepper

Saute onion, bell pepper and celery in oil. Combine all ingredients in a large sauce pan. Bring to a boil while stirring well. Cover and simmer until liquid is absorbed, about 10-12 minutes. Remove from stove and let stand 5 minutes before serving.

Variation: For a spicier creole taste, use Hillshire Farm® Hot Links. If you like a hotter creole, add ⅛ teaspoon of cayenne pepper or Louisiana Hot Sauce.

Total Preparation and Cooking Time: 20 minutes

TASTY CHEDDARWURST & BEANS
Makes 4 servings

- 1 to 1½ pounds Hillshire Farm® CheddarWurst
- 1 (16 ounce) can Baked Beans
- ½ cup brown sugar
- ½ cup catsup
- ½ cup chopped onion
- ½ cup chopped bell pepper
- 1 green pepper, chopped

Cut each CheddarWurst into 3 sections. Chop onions and green pepper. Heat in skillet. Add baked beans and the remaining ingredients. Cook until cheese in CheddarWurst is warm. Serve hot.

Helpful Hint: Substitute other Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 15 minutes
SMOKED SAUSAGE WITH CABBAGE, SWEET POTATOES AND APPLES
Makes 4 servings

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, any variety, cut in 1/4-inch slices
1 (13 1/4-ounce) can chicken broth
1 tablespoon prepared mustard
1 teaspoon mustard seeds (optional)
1 pound sweet potatoes, peeled, quartered and cut in 1/4-inch chunks
3/2 cup coarsely chopped onion
1 1/4 pounds green cabbage, shredded coarse (6 packed cups)
1 large golden delicious or firm apple, quartered, cored and cut in 1/4-inch pieces

Stir chicken broth and mustard in deep 12 inch skillet. Stir in mustard seeds. Bring to a boil. Add potatoes and onions, reduce heat to medium, cover and cook about 5 minutes, until potatoes are almost tender, stirring occasionally. Add Hillshire Farm® Smoked Sausage and cabbage. Cover and cook about 15 minutes longer, stirring once or twice, until potatoes are tender and cabbage is crisp-tender. Stir in apple. Cover and simmer 3 minutes until apple is crisp-tender.

Total Preparation and Cooking Time: 45 minutes

STOVETOP SMOKED SAUSAGE BREAKFAST BURRITOS
Makes 4 to 6 servings

1 1/2 pound Hillshire Farm® Lite or Regular Smoked Sausage, sliced 1/4-inch thick and halved
2 tablespoons butter or margarine
6 large eggs, beaten
2 tablespoons sour cream
1/4 cup bell pepper, diced
1 medium tomato, chopped
4 scallions, chopped
1/4 cup sliced black olives
1 cup sliced Colby cheese, grated
8 to 10 flour tortillas
1 cup picante sauce
Salt and pepper to taste

Saute Hillshire Farm® Smoked Sausage pieces until brown and drain well. Combine eggs, sausage, tomato, sour cream, bell pepper, black olives, scallions, salt and pepper. Cook scrambled eggs and sausage mixture in melted butter until firm. Spoon eggs and sausage down the center of each warm tortilla and sprinkle with 2 tablespoons Colby cheese. Add picante sauce to taste. Roll tortillas closed and serve immediately.

Total Preparation and Cooking Time: 20 minutes

STOVETOP FIESTAS TOSTADAS
Makes 6 servings

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage or Polska Kielbasa, any variety, sliced 1/4-inch thick
12 corn tortillas
1 head of lettuce, shredded
2 tomatoes, chopped
2 avocados, sliced in wedges
1 large red onion, chopped
1 cup grated Cheddar cheese
Taco sauce to taste

Bake tortillas on cookie sheet at 450° until golden (8-10 minutes). Brown sausage in skillet and drain. Top tortillas with lettuce, tomatoes, avocados, onion, sausage, cheese and sauce.

Total Preparation and Cooking Time: 15-20 minutes
GERMAN SMOKED SAUSAGE SKILLET SUPPER
Makes 4 to 6 servings

1 to 1 1/2 pounds Hillshire Farm® Polska Kielbasa, cut into 6 pieces
6 slices bacon
1 medium (about 2 pounds) firm head green cabbage, cut into 6 wedges and cored
2 tablespoons sugar
1 medium onion, chopped
1/4 cup water
1 teaspoon minced garlic
1 teaspoon seasoned salt
1/2 teaspoon crushed red pepper (optional)
2 teaspoons caraway seed

In a large skillet, fry bacon until crisp. Remove bacon. Add the following ingredients to the drippings: cabbage, onion, sugar, water and spices. Cook, covered, over medium heat, 10 to 15 minutes, stirring several times. Add Polska Kielbasa. Return cover and continue to cook 10 to 15 minutes or until the sausage is heated. Top with reserved bacon, crumbled.

Total Preparation and Cooking Time: 30 minutes

STOVE TOP

SMOKED SAUSAGE OKTOBERFEST
Makes 4 to 6 servings

1 to 1 1/2 pounds Hillshire Farm® Polska Kielbasa or Smoked Sausage, cut into 4-inch lengths
1 teaspoon butter or margarine
1 medium onion, cut into wedges
2 (16-ounce) cans sauerkraut
1 cup apple juice
2 medium apples, cut into wedges
4 to 6 medium potatoes, cut in half
Salt and pepper

Brown sausage with butter in a 1 1/2-quart Dutch oven or large casserole. Arrange onion, sauerkraut, apples, and potatoes around sausage. Top with apple juice; salt and pepper to taste. Cover tightly and simmer over low heat, stirring once, for 30 to 40 minutes or until potatoes test done with a fork.

Total Preparation and Cooking Time: 45 minutes

GREAT ON THE GRILL

SMOKED SAUSAGE SPICY KEBOBS
Makes 6 servings

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, any variety, sliced 1-inch thick
1 (8-ounce) bottle Italian salad dressing

Fresh vegetables such as:
1 bell pepper, cut into 1 1/2-inch pieces
2 ears of corn*, broken into thirds
6 cherry tomatoes
3 new potatoes*, halved
2 zucchinis, sliced 1-inch thick
6 large mushrooms

Build skewers alternating sausage and vegetables. Dip the kebobs into salad dressing. Grill or broil for 4 minutes each side, basting frequently with remaining salad dressing.

Variation: For spicier kebobs, marinate vegetables and smoked sausage in salad dressing for 30 minutes, then build skewers.

*If using corn or potatoes, tenderize in boiling water for 3-5 minutes before building skewers.

Total Preparation and Cooking Time: 15 minutes
**GREAT ON THE GRILL**

**TEXACALI TACOS**

Hillshire Farm® Smoked Links, any variety
Corn or flour tortillas

Assorted Mexican toppings:
- grated cheese
- chopped tomatoes
- hot peppers
- salsa
- sour cream

Heat corn or flour tortillas as package directs. Meanwhile, broil or grill any variety of Hillshire Farm® Smoked Links. Wrap tortilla around smoked links and top with your favorite Mexican toppings such as grated cheese, chopped tomatoes, hot peppers, salsa and/or sour cream.

Total Preparation and Cooking Time: 15 minutes

**GREAT ON THE GRILL**

**FILL & GRILL SIZZLERS**
Makes 6 servings

6 Hillshire Farm® Smoked Sausage Links, any variety

grated Muenster cheese
sauerkraut
bacon slices (optional)

Split sausage lengthwise, ¼ through. Fill each sausage piece with mixture of 2 tablespoons grated Muenster cheese and 1 tablespoon of sauerkraut. Wrap with bacon, if desired. Secure with a toothpick. Grill or broil (4 inches from heat) until done, turning often. Garnish with additional Muenster cheese.

Helpful Hint: Substitute other Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 15 minutes

**GREAT ON THE GRILL**

**LITE SMOKED SAUSAGE AND VEGETABLE GRILL**
Makes 4 servings

½ pound Hillshire Farm® Lite Smoked Sausage, cut into 4 pieces
1 medium eggplant, cut into 1-inch circles
2 small zucchini, halved lengthwise
2 small yellow summer squash, halved lengthwise

Sprinkle eggplant with salt and let stand 15 minutes. Rinse and pat dry. Brush one side of all vegetables with Herb Glaze. Place glaze side down on medium-hot grill and brush second side of vegetables. Place thicker vegetables over the hottest area of the grill. Turn when eggplant is brown and peppers are blistered, about 6 minutes. Add the sausage to the grill and heat through, turning frequently. Vegetables are done when tender.

Herb Glaze: ¼ cup olive oil; 2 tablespoons lemon juice; 1 small garlic clove, minced; 1 tablespoon minced parsley; 1 teaspoon fresh or ¼ teaspoon dried rosemary; ½ teaspoon salt; freshly ground pepper to taste. Combine all ingredients.

Total Preparation and Cooking Time: 30 minutes
GREAT ON THE GRILL

SWEET & SOUR MARINATED SAUSAGE KEBOBS
Makes 8 kebobs

- 1 to 1½ pounds Hillshire Farm® Smoked Sausage Links (any variety) cut into 1-inch pieces
- ½ cup honey
- ¼ cup spicy brown mustard
- ¼ cup vegetable oil
- 1 tablespoon soy sauce
- 2 cloves garlic, minced

Prepare marinade by combining honey, mustard, oil, soy sauce, garlic, and ginger, blend thoroughly. Add sausage and vegetable pieces and stir. Marinate 1 hour or more, stirring occasionally. Assemble skewers by alternating sausage and vegetables as desired. Grill or broil 4 minutes on each side, basting with marinade if desired. Serve over rice.

Total Preparation and Cooking Time: 15 minutes (Marinate: 1 hour)

CONTINENTAL SAUSAGE SAMPLER
Hillshire Farm® Smoked Sausage (any variety)

Cut sausage into 4-inch pieces. Split lengthwise, ¼ through. Fill each sausage piece with mixture of 2 tablespoons grated Swiss cheese and 1 tablespoon of either sauerkraut or pizza sauce. Wrap with bacon slice. Secure with a toothpick. Grill or broil (4 inches from heat) until bacon is done, turning often.

Microwave Directions: Place bacon on paper towels and microwave 30 seconds per slice. Assemble as above. Place on microwave-safe roasting rack or paper towels. Microwave, 1 pound sausage, covered with paper towel, HIGH 3 to 5 minutes or until bacon is crisp and sausage is hot, turning over once.

Total Preparation and Cooking Time: 20 minutes

BAKED DISHES

CHEDDARWURST MUFFIN PIZZAS
Makes 4 to 6 servings

- 1 lb. package Hillshire Farm® BunSize CheddarWurst, sliced
- 6 English Muffins, split in halves
- 1 bunch green onions, chopped
- 1 large tomato, chopped
- 1 (16 ounce) jar Pizza Sauce
- 12 ounces Cheddar cheese, shredded

Chop green onions and tomato. Split English Muffins in halves. Place on cookie sheet. Spread Pizza Sauce on each muffin. Place Hillshire Farm® BunSize CheddarWurst, onions and tomato on top and sprinkle with shredded cheese. Bake in oven at 350° for 10 minutes or until cheese is melted.

Total Preparation and Cooking Time: 15-20 minutes
SMOKED SAUSAGE AND HORSERADISH CANAPES
Makes 32 canapes

16 slices white bread
1/2 pound Hillshire Farm® Polska Kielbasa, chopped
1 teaspoon flour
5 tablespoons sour cream
2 to 3 tablespoons prepared horseradish (to taste)

Cut 2 circles (2-inch each) from each slice of bread, using biscuit cutter or juice glass. Toast 1 side of the bread rounds under broiler. Meanwhile, mix together sausage, sour cream, horseradish, and flour. Spread untoasted side of each bread circle with sausage mixture. Bake at 450° for 10 minutes.

Helpful Hint: Substitute other Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.
Total Preparation and Cooking Time: 15 minutes

REUBEN SMOKED SAUSAGE
Makes 6 open-faced sandwiches

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage Links, any variety
1 (16-ounce) jar Sauerkraut
1/2 pound Swiss cheese, sliced
6 slices Rye bread
Russian Dressing; to taste

Slice Smoked Sausage Links lengthwise. Make sandwich by layering bread with Russian Dressing, Swiss cheese slices and Sauerkraut, top with Smoked Sausage. Heat thoroughly, about 10 minutes, on cookie sheet, in 350° oven.

Total Preparation and Cooking Time: 20 minutes

SMOKED SAUSAGE WITH SPRING VEGETABLES
Makes 4 servings

1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, any variety
3/4 cup rice, uncooked
1 (10 3/4-ounce) can condensed Cream of Celery Soup
3/4 cup water
1 tablespoon butter or margarine
1 (10-ounce) package frozen mixed vegetables; or substitute a combination of fresh broccoli, cauliflower, carrots, and summer squash
1 (2 1/2-ounce) can sliced mushrooms, drained
1 cup Swiss cheese, shredded

Combine rice, soup, water and butter in skillet on medium heat. Bring mixture to boil; reduce heat and simmer for approximately 5 minutes. Combine mixture with Hillshire Farm® Smoked Sausage, vegetables and mushrooms in casserole dish and sprinkle top with Swiss cheese. Heat, covered in 350° oven for 20 - 25 minutes, or until rice is cooked.

Total Preparation and Cooking Time: 45 minutes
SMOKED SAUSAGE LASAGNA LINKS
Makes 6 servings
6 links Hillshire Farm® Smoked Sausage, any variety 6 individual lasagna noodles, cooked
3/4 pound Provolone cheese 1 (8-ounce) jar prepared spaghetti sauce

Split Smoked Sausage Links lengthwise and stuff with slices of Provolone cheese. Wrap cooked lasagna noodle around Smoked Sausage Links. Place Links wrapped in noodles in casserole dish and pour spaghetti sauce over top. Grate remaining cheese over top of sauce. Bake in 350° oven about 15 minutes or until heated through.

Total Preparation and Cooking Time: 45 minutes

SUNDAY BRUNCH SOUFFLE
Makes 6 servings
1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, sliced
12 slices white or wheat bread, crusts removed
6 slices American cheese; appx. 1 ounce each
1/4 cup green onion, chopped
1/4 cup green pepper, chopped
1 teaspoon dry mustard

1 (10-ounce) package spinach, thawed and drained
3 eggs
2 cups milk
3/4 teaspoon salt
3/4 teaspoon pepper
1/2 cup Corn Flakes, crushed (optional)

Place 6 of the 12 slices of bread across bottom of oblong 2 quart casserole. Cover each bread slice with slice of American cheese. Layer each slice of cheese with green onions, green pepper, 1/2 of spinach and Smoked Sausage slices. Top with remaining 6 slices of bread. Slice each “sandwich” section in half diagonally. Combine eggs and milk thoroughly and season with salt and pepper. Pour liquid over the “sandwiches.” Cover and let stand several hours, or overnight, refrigerated. Sprinkle with crushed corn flakes and remaining spinach and bake at 350° for 40-45 minutes or until puffed and set. Let stand 5-10 minutes before serving.

Total Preparation and Cooking Time: 1 1/4 Hour; plus standing time.

SAUSAGE SOUTHERN STYLE
Makes 6 servings
1 to 1 1/2 lb. Hillshire Farm® Hot Links, sliced
1 16 oz. can red or kidney beans
1 large onion, chopped
1/2 cup catsup
1 Tb. horseradish
1 Tsp. worcestershire sauce
4 cups rice, cooked

Simmer mixture of beans, onion, catsup, horseradish, and worcestershire sauce for 30-45 minutes. Meanwhile, cook rice and saute Hillshire Farm Sausage slices until lightly browned. Layer bean mixture and sausage in greased casserole dish. Bake at 400° for 15 minutes. Serve over cooked rice.

Total Preparation and Cooking time: 1 1/4 hours
SOUPS

SUPER SIMPLE SOUP
Makes 6 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
1 to 1½ pounds Hillshire Farm® Lite Smoked Sausage, sliced and quartered
1½ cups shredded cabbage
1½ cups shredded carrot
1 green onion with tops, sliced
6 cups prepared chicken or beef broth
1 teaspoon beef bouillon
ground pepper
½ teaspoon ground nutmeg
2 to 3 drops hot sauce

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large kettle, cook Hillshire Farm® Lite Smoked Sausage and cabbage, carrots and green onion just until vegetables are tender. Add remaining ingredients. Simmer 5 minutes. Stir in macaroni and heat through. Refrigerate leftovers.

Helpful Hint: Substitute other Creamette® pasta and Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 20 minutes

HEARTY SAUSAGE SOUP
Makes 6 to 8 servings

2 tablespoons butter or margarine
1 pound Hillshire Farm® Smoked Sausage or Polska Kielbasa, cut up
1 large onion, chopped
2 cups sliced celery
2 cups sliced fresh mushrooms
1 medium green bell pepper, chopped
clove garlic, minced
3 tablespoons beef-flavor instant bouillon
1 teaspoon thyme leaves
½ teaspoon marjoram leaves
⅛ teaspoon pepper
4 cups water
1 of a (1-pound) package Creamette® Pasta Nuggets, uncooked

In large Dutch oven, melt butter. Add Hillshire Farm® Smoked Sausage or Polska Kielbasa and next six ingredients. Cook until sausage is lightly browned. Stir in bouillon and seasonings. Add water. Bring to boil. Reduce heat; simmer 20 minutes. Prepare Creamette® Pasta Nuggets according to package directions; drain. Stir into soup; heat through. Garnish as desired. Refrigerate leftovers.

Total Preparation and Cooking Time: 1 hour

SALADS

TACO SALAD SPECIAL
Makes 6 to 8 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
½ pound Hillshire Farm® Polska Kielbasa, regular or turkey, diced
1 medium tomato, seeded and chopped
1 medium avocado, peeled and chopped
1 (4-ounce) can diced green chilies, drained
½ cup vegetable oil
½ cup water
3 tablespoons taco seasoning mix
1 teaspoon salt
Lettuce leaves
Crushed corn chips

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large bowl, combine macaroni, Hillshire Farm® Smoked Sausage or Polska Kielbasa, and next 7 ingredients; mix well. In small bowl, blend oil, water, taco seasoning mix and salt. Add to macaroni mixture; toss to coat. Cover; chill thoroughly. Stir gently; place in individual lettuce-lined bowls. Top with crushed corn chips. Refrigerate leftovers.

Total Preparation and Cooking Time: 20 minutes
**SAUSAGES SALAD**

Makes 6 to 8 servings

1 (1-pound) package Creamette® Rotini, uncooked
1 pound Hillshire Farm® Smoked Sausage, Regular or Turkey, sliced
15 cherry tomatoes, halved
2 cups shredded mozzarella cheese
1 cup sliced fresh mushrooms

Prepare Creamette® Rotini according to package directions; drain. Combine rotini, Hillshire Farm® Smoked Sausage, tomatoes, cheese, mushrooms, ripe and stuffed olives, green pepper, celery and onions. Toss dressing with salad mixture. Cover; chill thoroughly. Before serving, toss croutons with salad. Refrigerate leftovers.

**BAKED DISHES**

**HEARTY HOT DISH**

Makes 6 to 8 servings

1 (1-pound) package Creamette® Rigatoni, Mostaccioli or Ziti, uncooked
1 pound Hillshire Farm® Hot Links, Regular or Lite, sliced
1 medium onion, chopped
2 cups sliced celery
1 (26 to 32-ounce) jar prepared spaghetti sauce

Prepare Creamette® Rigatoni, Mostaccioli or Ziti according to package directions; drain. In large skillet, add Hillshire Farm® Hot Links, onion and celery. Cook until onion is tender; drain. Combine all ingredients; pour into a 3-quart baking dish. Cover. Bake in a 350° oven 40 minutes. Refrigerate leftovers.

**BAKED DISHES**

**BAKE IT EASY HOTDISH**

Makes 6 to 8 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
1 pound Hillshire Farm® Smoked Sausage or Polska Kielbasa, sliced
1 (16-ounce) package frozen mixed vegetables, thawed and drained

Prepare Creamettes® Elbow Macaroni according to package directions; drain. Combine macaroni, Hillshire Farm® Smoked Sausage or Polska Kielbasa and vegetables; mix well. In medium saucepan, melt butter. Stir in flour, salt and pepper. Blend in milk. Cook, stirring constantly, until thickened and bubbly. Add cheese; stir until melted. Stir into macaroni mixture. Pour into a 13 x 9-inch baking dish. Cover. Bake in a 350° oven until hot, about 40 minutes. Refrigerate leftovers.

Total Preparation and Cooking Time: 20 minutes

Total Preparation and Cooking Time: 1 hour
COUNTRY SPAGHETTI BAKE
Makes 6 to 8 servings

- ½ of a (1-pound) package Creamette® Spaghetti, broken in half, uncooked
- 2 tablespoons vegetable oil
- 1 pound Hillshire Farm® Smoked Sausage, regular or lite, sliced
- ½ cup chopped onion
- 1 cup mayonnaise
- 1 tablespoon prepared mustard
- ½ cup milk
- 2 cups shredded Swiss cheese
- 1 (16-ounce) container sauerkraut, rinsed and drained
- 3 slices rye bread, buttered and cut into halves

Prepare Creamette® Spaghetti according to package directions; drain. In medium skillet, heat oil. Add Hillshire Farm® Smoked Sausage and onion; cook until onion is tender. In small bowl, blend mayonnaise, mustard and milk. Combine spaghetti, sausage mixture, mayonnaise mixture, cheese and sauerkraut; toss to mix. Line 2-quart baking dish with bread. Pour in spaghetti mixture. Cover. Bake in a 350° oven until hot, about 30 minutes. Refrigerate leftovers.

Total Preparation and Cooking Time: 1 hour

SAUSAGE & MOSTACCIOLI BAKE
Makes 4 to 6 servings

- ¼ cup milk
- 1 teaspoon parsley flakes
- ½ teaspoon salt
- 8 to 10 drops bottled hot pepper sauce
- ½ cup diced Monterey Jack cheese
- ½ cup diced Cheddar cheese
- ½ of a (1-pound) package Creamette® Mostaccioli, uncooked
- 1 pound Hillshire Farm® CheddarWurst, Regular or Lite, cut into 1 inch slices
- 1 (10-ounce) can cream of chicken soup
- ½ cup sour cream

Prepare Creamette® Mostaccioli according to package directions; drain. In medium skillet, brown Hillshire Farm® CheddarWurst; drain. In medium bowl, blend soup, sour cream, milk, parsley flakes, salt and hot pepper sauce. Add mostaccioli and cheeses; mix well. Pour into a 9 x 9-inch baking dish. Top with CheddarWurst. Bake in a 350° oven until hot, about 30 minutes. Refrigerate leftovers.

Total Preparation and Cooking Time: 1 hour

PIZZA MAC
Makes 8 to 10 servings

- 1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
- ½ cup milk
- 1 egg, beaten
- 1 teaspoon salt
- ½ cup shredded mozzarella cheese
- 1 small green bell pepper, finely chopped
- 1 small tomato, seeded and chopped
- 1 small onion, finely chopped
- 1 (4-ounce) can sliced mushrooms, drained
- 1 teaspoon Italian seasoning
- 2 cups finely shredded mozzarella cheese

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium bowl, blend milk, egg and salt. Add macaroni; mix well. Spread evenly onto greased 15 x 10-inch baking dish. Spoon spaghetti sauce evenly over macaroni mixture. Top with Hillshire Farm® Beef Hot Links and remaining ingredients. Bake in a 350° oven until hot and macaroni mixture is set, about 30 minutes. Let stand 5 minutes before cutting. Refrigerate leftovers.

Total Preparation and Cooking Time: 1 hour
SAUSAGE SPAGHETTI TOSS
Makes 4 to 6 servings
1 pound Hillshire Farm® Smoked Sausage, cut into 1-inch pieces
1 large red ball pepper, chopped
1 large onion, chopped
1 clove garlic, minced
1 (16-ounce) can stewed tomatoes (undrained)
1 (10-ounce) package frozen cut okra
1 1/2 cup sliced pitted ripe olives
1 teaspoon salt
1 1/4 teaspoon paprika
1 1/4 teaspoon crushed red pepper flakes
1 (1-pound) package Creamette® Spaghetti, uncooked

In large skillet, brown Hillshire Farm® Smoked Sausage. Add red pepper, onion and garlic; cook and stir until onion is tender. Stir in stewed tomatoes, okra, olives, salt, paprika and crushed red pepper. Bring to boil. Reduce heat; simmer 20 minutes, stirring occasionally. Prepare Creamette® Spaghetti according to package directions; drain. Combine hot spaghetti with sausage mixture; toss to mix. Arrange on warm serving platter. Serve immediately. Refrigerate leftovers.

Total Preparation and Cooking Time: 45 minutes

POUR OVERS

SAUSAGE SPAGHETTI TOSS

POUR OVERS

SMOKED SAUSAGE SUPPER
Makes 6 to 8 servings
2 tablespoons butter or margarine
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 (16-ounce) can whole tomatoes, cut up (undrained)
1 (6-ounce) can tomato paste
1 teaspoon salt
1 1/2 teaspoon paprika
1/2 teaspoon basil leaves
1/4 teaspoon ground nutmeg
1/4 teaspoon garlic powder
1 cup apple cider
1 pound Hillshire Farm® Smoked Sausage, cut into 1-inch slices
1 (6-ounce) can tomato paste
1 (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)

In medium skillet, melt butter. Add onion and green pepper; cook until tender. Stir in tomatoes, tomato paste, salt, paprika; bring to boil. Reduce heat; simmer 10 minutes. In medium skillet, bring cider to boil. Add Hillshire Farm® Smoked Sausage; cover and simmer 10 minutes. Drain. Prepare Creamettes® Elbow Macaroni according to package directions; drain. Arrange hot cooked macaroni on warm serving platter; top with sauce and drained sausage. Serve immediately. Refrigerate leftovers.

Total Preparation and Cooking Time: 45 minutes

POUR OVERS

SICILIAN RIGATONI & SAUSAGE
Makes 4 to 6 servings
1 pound Hillshire Farm® Hot Links, Regular or Lite, sliced
1/2 medium green bell pepper, chopped
1 small onion, chopped
1 (26 to 32-ounce) jar prepared spaghetti sauce
2 teaspoons sugar (optional)
1/2 teaspoon fennel seed, crushed
1/2 of a (1-pound) package Creamette® Rigatoni, uncooked
1 tablespoon olive oil

In medium skillet, cook Hillshire Farm® Hot Links, green pepper and onion until links are hot and vegetables are tender; drain. Stir in spaghetti sauce, sugar and fennel. Simmer, uncovered, 10 minutes. Prepare Creamette® Rigatoni according to package directions; drain. Add olive oil; toss to coat. Serve immediately with sauce. Refrigerate leftovers.

Total Preparation and Cooking Time: 30 minutes
POUR OVERS

SAUSAGE MEZZI RIGATONI
Makes 4 to 6 servings

2 tablespoons olive oil
1 1/2 pounds Hillshire Farm® Smoked Sausage or Polska Kielbasa, Regular or Lite, cut into julienne strips
1 small onion, chopped
1 small green bell pepper, chopped
1 clove garlic, minced
1 (16-ounce) can whole tomatoes, cut up (undrained)
1 (6-ounce) can tomato paste

In large skillet, heat oil. Add Hillshire Farm® Smoked Sausage, onion, green pepper and garlic; cook 5 minutes. Stir in tomatoes, tomato paste, mushrooms, salt, basil and red pepper. Bring to boil. Reduce heat; simmer 20 minutes. Prepare Creamette® Rigatoni according to package directions; drain. Toss with softened butter. Arrange on warm serving platter. Top with sauce and Parmesan cheese. Serve immediately. Refrigerate leftovers.

Total Preparation and Cooking Time: 30 minutes

POUR OVERS

SMOKED BRATS AND PASTA NUGGETS
Makes 4 to 6 servings

1/2 of a (1-pound) package Creamette® Pasta Nuggets or Rotini, uncooked
2 tablespoons olive oil
1 pound Hillshire Farm® Smoked Bratwurst, cut into slices
1 small onion, chopped
1 green bell pepper, chopped
1 clove garlic, minced
1 (15-ounce) can tomato sauce
1/2 teaspoon Italian seasoning
1/2 teaspoon salt
1/2 teaspoon sugar
Grated Parmesan cheese

Prepare Creamette® Pasta Nuggets according to package directions; drain. In medium skillet, heat olive oil. Add Hillshire Farm® Smoked Bratwurst; cook until browned. Add onion, green pepper and garlic. Cook just until green pepper is tender. Stir in tomato sauce, Italian seasoning, salt and sugar. Simmer 5 minutes. Pour sauce over hot pasta nuggets. Top with Parmesan cheese. Refrigerate leftovers.

Total Preparation and Cooking Time: 30 minutes

POUR OVERS

QUICK SPAGHETTI & SAUSAGE
Makes 4 to 6 servings

1 tablespoon olive oil
1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, cut into 1/2-inch slices
1 large onion, chopped
1 medium green bell pepper, chopped
2 cloves garlic, minced
1 (8-ounce) package fresh mushrooms, sliced

In Dutch oven, heat olive oil. Add Hillshire Farm® Smoked Sausage, onion, green pepper and garlic. Cook just until green pepper is tender, stirring often. Add mushrooms and carrots; cook 2 minutes. Add tomato sauce and water. Bring to boil. Reduce heat; simmer, covered, 20 minutes, stirring occasionally. Prepare Creamette® Spaghetti according to package directions; drain. Arrange on warm serving platter. Top with sauce. Serve with Parmesan cheese. Refrigerate leftovers.

Total Preparation and Time: 45 minutes
# POUR OVERS

## SUE'S SPAGHETTI SAUCE FOR A CROWD
**Makes about 4 quarts sauce**

| 1 1/2 pounds ground beef | 1 cup sliced pitted ripe olives |
| 1 1/2 pounds Hillshire Farm® Smoked Sausage, chopped | 3 medium carrots, finely chopped |
| 2 large onions, chopped | 2 teaspoons Italian seasoning |
| 1 medium green bell pepper, chopped | 2 teaspoons oregano leaves |
| 3 cloves garlic, minced | 4 bay leaves |
| (28-ounce) cans whole tomatoes, cut up (undrained) | 1 1/2 teaspoons salt |
| 3 (15-ounce) cans tomato sauce | 1 1/2 teaspoon pepper |
| 1 cup water | 1 1/2 teaspoon ground cinnmon (optional) |
| 1 (15-ounce) container fresh mushrooms, sliced | 3 (14-ounce) packages Creamette® Spaghetti, uncooked |
| 1 cup sliced pimiento-stuffed green olives | 4 to 5 tablespoons olive oil Grated Parmesan cheese (optional) |

In large Dutch oven or stockpot, combine ground beef, Hillshire Farm® Smoked Sausage, onions, green pepper and garlic. Cook until beef is no longer pink; drain. Stir in remaining ingredients, except spaghetti, olive oil and Parmesan cheese. Bring to boil. Reduce heat. Simmer, uncovered, until desired consistency, 4 to 8 hours, stirring occasionally. Sauce may be prepared in advance and refrigerated for 1 to 2 days. Prepare Creamette® Spaghetti in one pound batches according to package directions; drain. Add olive oil; toss to coat. Serve meat sauce over hot spaghetti. Top with Parmesan cheese. Refrigerate or freeze leftovers.

## SAUCY SAUSAGE SKILLET
**Makes 6 to 8 servings**

| 1/4 cup shredded Monterey Jack cheese | 2 tablespoons flour |
| 1/4 cup grated Parmesan cheese | 1 cup milk |
| 1 teaspoon salt | 1/4 cup shredded Monterey Jack cheese |
| 1 teaspoon dry mustard | 1/4 cup grated Parmesan cheese |
| 1 (2-ounce) jar sliced pimiento, drained | 1 (1-pound) package Creamette® Ziti, uncooked |

In large kettle, boil 3 quarts water. Add Creamette® Ziti; cook for 5 minutes. Stir in Hillshire Farm® Polska Kielbasa, broccoli and cauliflower, continue cooking for 5 minutes; drain. In medium saucepan melt butter, stir in flour. Add milk, cook until smooth. Stir in remaining ingredients. Combine ziti, Polska Kielbasa, vegetables and cheese sauce. Serve immediately. Refrigerate leftovers.

**Helpful Hint:** Substitute other Creamette® pasta and Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 20 minutes

## BEEF HOT LINKS & ROTINI
**Makes 6 to 8 servings**

| 1 to 1 1/2 pounds Hillshire Farm® Beef Hot Links, sliced | 1 (14-ounce) can diced tomatoes, drained |
| 1 medium green bell pepper, chopped | 1 tablespoon Worcestershire sauce |
| 1 medium onion, chopped | 1 teaspoon basil leaves |
| (8-ounce) cans tomato sauce | 1/2 teaspoon garlic powder |
| 1 (1-pound) package Creamette® Rotini, uncooked | |

In large skillet, combine Hillshire Farm® Beef Hot Links, green pepper and onion. Cook until green pepper and onion are tender-crisp. Stir in next 5 ingredients. Simmer, uncovered, for 10 minutes, stirring occasionally. Prepare Creamette® Rotini according to package directions; drain. Arrange rotini on large platter, top with sauce. Refrigerate leftovers.

**Helpful Hint:** Substitute other Creamette® pasta and Hillshire Farm® Smoked Sausage products for a variety of fast, delicious meals.

Total Preparation and Cooking Time: 20 minutes
SAUSAGE SPAGHETTI PRIMAVERA
Makes 6 servings
1 1/2 of a (1-pound) package Creamette® Spaghetti, uncooked
1 tablespoon olive oil
1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, cut into strips
1 medium green bell pepper, cut in thin strips
1 medium red bell pepper, cut in thin strips
1/2 cup grated Parmesan cheese
1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage, cut into strips
1 medium green bell pepper, cut in thin strips
1 medium red bell pepper, cut in thin strips
1 red onion, cut in thin wedges
1 tablespoon parsley flakes
1 teaspoon salt
1 teaspoon marjoram leaves
1/4 teaspoon garlic powder
1 dash cayenne pepper

Prepare Creamette® Spaghetti according to package directions; drain. In a large skillet, heat oil. Add Hillshire Farm® Smoked Sausage and remaining ingredients, except spaghetti and cheese. Cook and stir over medium heat just until vegetables are tender-crisp. Toss together hot spaghetti, sausage mixture and Parmesan cheese. Serve immediately. Refrigerate leftovers.

MEXICALI SKILLET DINNER
Makes 4 to 6 servings
1 (16-ounce) can whole tomatoes, cut up (undrained)
1 cup frozen corn, thawed and drained
1 (16-ounce) can pinto or kidney beans, drained
1 teaspoon salt
1/2 teaspoon chili powder
1/4 to 1/2 teaspoon ground cumin
1/2 cup finely shredded Cheddar cheese
1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
2 tablespoons vegetable oil
1 pound Hillshire Farm® Hot or Regular Smoked Sausage Links, sliced
1 medium onion, chopped
1 small green bell pepper, chopped
1 small red bell pepper, cut in thin strips
1 small zucchini, cut into julienne strips
1 clove garlic, minced
2 teaspoons chicken-flavor instant bouillon
1 teaspoon basil leaves
1 teaspoon salt
Dash cayenne pepper


LITE SAUSAGE PRIMAVERA
Makes 4 servings
1 1/2 of a (1-pound) package Creamette® Spaghetti, uncooked
3 tablespoons olive oil
1 pound Hillshire Farm® Lite Smoked Sausage or Polska Kielbasa, sliced
1 small red bell pepper, cut into strips
1 small onion, cut into wedges
1 small zucchini, cut into julienne strips
1 clove garlic, minced
2 teaspoons chicken-flavor instant bouillon
1 teaspoon basil leaves
1 teaspoon salt
Dash cayenne pepper

Prepare Creamette® Spaghetti according to package directions; drain. In medium skillet, heat oil. Add Hillshire Farm® Smoked Sausage and remaining ingredients, except spaghetti. Stir-fry until sausage is browned and vegetables are tender. Add spaghetti; toss to coat. Heat through. Arrange on warm serving platter. Garnish as desired. Serve immediately. Refrigerate leftovers.
SAUSAGE MACARONI STIR-FRY
Makes 4 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
1/4 cup olive oil
1 pound Hillshire Farm® Smoked Sausage, cut into strips
1 medium carrot, cut into small julienne strips
4 cups chopped cabbage
1/2 cup sliced green onions
1 1/2 teaspoons seasoned salt
1 clove garlic, minced
1/4 teaspoon crushed red pepper


Total Preparation and Cooking Time: 20 minutes

SAUSAGE AND VEGETABLES ALFRESCO
Makes 6 servings

1/2 of a (1-pound) package Creamette® Fettuccini, uncooked
1/4 cup butter or margarine
1/4 cup finely chopped onions
1 clove garlic, minced
1 cup mixed carrots, zucchini, red pepper, cut in thin strips
1/2 cup frozen peas
1 to 1 1/2 pounds Hillshire Farm® Smoked Sausage or Polska Kielbasa, any variety, sliced
1 cup heavy cream
2 tablespoons chopped parsley
6 tablespoons grated Parmesan cheese
Salt and pepper to taste


Total Preparation and Cooking Time: 20 minutes

MICROWAVE SMOKED SAUSAGE AND PEPPERS
Makes 6 servings

1 (1-pound) package Creamette® Thin Spaghetti or Vermicelli
1 cup raspberry vinaigrette or Italian dressing
1/2 cup pitted black olives
2 tablespoons olive oil
2 cups red and green sweet peppers, chopped

Prepare Creamette® Thin Spaghetti or Vermicelli according to package directions; drain. Lightly toss with 1/4 cup of the vinaigrette; add tomato and black olives. Set aside. Combine olive oil, peppers, asparagus, garlic and 1/2 teaspoon fennel (optional) in a microwave-safe container. Cover, microwave on HIGH until vegetables are tender, about 3-5 minutes, stirring halfway through the cooking time. Set aside. Place sausage, seasoned pepper, remaining vinaigrette and fennel in another container. Cover and microwave on HIGH until sausage is hot, about 3-6 minutes, stirring halfway through cooking time. Combine sausage and pepper mixtures; serve over hot pasta.

Stovetop Method: Follow above procedure; simply saute in skillet.
NOTE: Microwave times will vary.

Total Preparation and Cooking Time: 15-20 minutes
QUICK BEEF-VEGETABLE SOUP
Makes 8 to 10 servings
1 pound ground beef
1 (16-ounce) package frozen mixed soup vegetables
4 cups vegetable juice
4 cups water
2 tablespoons beef-flavor instant bouillon
1 teaspoon basil leaves
1 teaspoon marjoram leaves
1/2 teaspoon salt
1/2 teaspoon onion salt
1/2 teaspoon pepper
1/4 teaspoon garlic powder
1/2 of a (1-pound) package Creamette® Spaghetti, broken into thirds, uncooked
1/2 cup Grated Parmesan cheese

In Dutch oven, brown ground beef; drain. Stir in next ten ingredients. Bring to boil. Reduce heat; simmer 30 minutes. Prepare Creamette® Spaghetti according to package directions; drain. Add to soup mixture; heat through. Serve with Parmesan cheese. Refrigerate or freeze leftovers.

SOUPS
CHICKEN NOODLE SOUP
Makes 8 to 10 servings
1 cup sliced celery
2 tablespoons chicken-flavor instant bouillon
1 teaspoon basil leaves
1 teaspoon parsley flakes
1/2 of a (1-pound) package Creamette® Egg Noodles, uncooked
1 (2 1/2- to 3-pound) broiler-fryer chicken, cut up
14 cups hot water, divided
1 medium onion, cut into wedges
2 bay leaves
2 teaspoons salt
1/2 teaspoon pepper
1 cup sliced carrots

In Dutch oven, combine chicken, 8 cups water, onion, bay leaves, salt and pepper. Bring to boil. Reduce heat; simmer, covered, until chicken is tender, about 1 hour. Remove chicken; cool slightly. Remove and discard skin and bones. Cut meat into bite-size pieces. With slotted spoon, remove onion and bay leaves. Skim fat from broth. Add remaining 6 cups water, the chicken, carrots, celery, bouillon, basil and parsley to broth. Bring to boil. Reduce heat; simmer, covered, just until carrots are tender, about 10 minutes. Add Creamette® Egg Noodles. Simmer until noodles are tender, 10 to 15 minutes, stirring occasionally. Refrigerate or freeze leftovers.

HEARTY PORK SOUP
Makes 10 to 12 servings
2 tablespoons olive or vegetable oil
1 pound pork tenderloin, trimmed and cut into 3/4-inch cubes
2 cloves garlic, minced
1 medium onion, chopped
4 medium carrots, sliced
2 cups fresh broccoli flowerets
10 cups water
2 tablespoons chicken-flavor instant bouillon
1 teaspoon basil leaves
1/2 teaspoon thyme leaves
1/2 teaspoon salt-free herb seasoning
1/2 of a (1-pound) package Creamette® Rotelle, uncooked

In Dutch oven, heat oil. Add pork, garlic and onion; cook and stir until meat is cooked through. Add remaining ingredients, except rotelle; bring to boil. Reduce heat; simmer 20 minutes. Prepare Creamette® Rotelle according to package directions; drain. Stir into soup. Heat through. Refrigerate leftovers.
**SUMMER GARDEN SALAD**

Makes 6 to 8 servings

- 1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
- ½ cup bottled reduced calorie Italian salad dressing
- Juice of ½ lemon
- Peel of ½ lemon, grated
- 2 cups fresh spinach or romaine lettuce, cut in thin strips
- 1 medium zucchini or cucumber, sliced
- 10 to 12 cherry tomatoes, halved
- 6 radishes, sliced
- 2 to 3 green onions, sliced

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In small bowl, blend Italian dressing, lemon juice and lemon peel. In medium bowl, combine macaroni, vegetables and dressing; toss well. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.

**FRESH FRUIT SHELL SALAD**

Makes 8 to 10 servings

- ½ of a (1-pound) package Creamette® Medium Shells, uncooked
- 1 (8-ounce) container plain lowfat yogurt
- ½ cup frozen concentrate orange juice, thawed
- 1 (15-ounce) can juice-pack pineapple chunks, drained
- 1 large orange, peeled, sectioned and seeded
- 1 cup red seedless grapes, cut into halves
- 1 cup green seedless grapes, cut into halves
- 1 apple, cored and chopped
- 1 banana, sliced

Prepare Creamette® Medium Shells according to package directions; drain. In small bowl, blend yogurt and orange juice concentrate. In large bowl, combine remaining ingredients. Add yogurt mixture; toss to coat. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.

**QUICK ‘N’ COOL SUMMER SALAD**

Makes 6 to 8 servings

- 1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
- 1 (16-ounce) can mixed vegetables, drained
- 1 (6½-ounce) can tuna, drained and flaked
- 1 cup diced Cheddar cheese
- ½ cup diced sweet pickles
- ¼ cup chopped onion
- ½ cup sour cream
- ½ cup mayonnaise or salad dressing
- 1½ tablespoons lemon juice
- 1 teaspoon seasoned salt
- ¼ teaspoon seasoned pepper

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large bowl, combine macaroni, vegetables, tuna, cheese, pickles and onion. In small bowl, blend sour cream, mayonnaise, lemon juice, seasoned salt and seasoned pepper. Toss dressing with macaroni mixture. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.
EGG NOODLE SLAW
Makes 8 to 10 servings

1 cup plain yogurt
1/4 cup salad oil
2 tablespoons white vinegar
2 teaspoons sugar
2 teaspoons seasoned salt
1/2 teaspoon dry mustard
1/4 teaspoon white pepper

Paprika

Prepare Creamette® Egg Noodles according to package directions; drain. In large bowl, combine noodles, cabbage, celery, cucumber and cheese. In small bowl, blend yogurt, oil, vinegar, sugar, seasoned salt, dry mustard and pepper. Add to noodle mixture; toss to coat. Cover; chill thoroughly. Toss gently before serving. Sprinkle with paprika. Refrigerate leftovers.

AVOCADO ITALIANO
Makes 6 to 8 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
1/4 cup bottled Italian salad dressing
1/2 cup each sliced green onions and radishes
1/4 cup each diced green bell pepper and carrot
1/4 cup each chopped ripe olives and celery
2 avocados, peeled and pitted (1 1/2 avocados cut in chunks; 1/2 avocado sliced into crescents)

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium bowl, combine macaroni, Italian dressing, lemon juice, salt and pepper. Stir in onions, radishes, green pepper, carrot, olives and celery. Cover; chill thoroughly. Carefully mix in avocado chunks. Gently toss salad. Serve on a bed of lettuce. Top with avocado crescents. Refrigerate leftovers.

PICNIC PARTNER MACARONI SALAD
Makes 6 to 8 servings

1 (7-ounce) or 1/2 of a (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)
1 cup diced Cheddar cheese
1/2 cup frozen peas, thawed and drained
1/2 cup sliced celery
2 tablespoons finely chopped onion
1/2 cup mayonnaise
2 tablespoons milk
2 teaspoons seasoned salt
1 teaspoon parsley flakes
1/2 teaspoon sugar
1/2 teaspoon pepper
2 teaspoons vinegar

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium bowl, combine macaroni, cheese, peas, celery and onion. In small bowl, blend mayonnaise, milk, seasoned salt, parsley flakes, sugar and pepper. Stir in vinegar. Add to macaroni mixture; mix well. Cover; chill thoroughly. Stir gently before serving. Garnish as desired. Refrigerate leftovers.
PASTA NUGGET SALAD
Makes 4 to 6 servings

1/2 of a (1-pound) package Creamette® Pasta Nuggets or Rotini, uncooked
1 1/2 to 2 cups cubed cooked chicken or ham
1 small cucumber, quartered and sliced
1 medium carrot, shredded
1 rib celery, sliced
4 to 6 radishes, sliced
1/4 cup bottled Italian salad dressing
1 tablespoon Dijon mustard

Prepare Creamette® Pasta Nuggets according to package directions; drain. In large bowl, combine pasta nuggets and remaining ingredients; toss to mix. Serve immediately or cover and chill thoroughly. Stir gently before serving. Garnish as desired. Refrigerate leftovers.

GARDEN MACARONI SALAD
Makes 12 to 16 servings

1 (1-pound) package Creamettes® Elbow Macaroni (4 cups uncooked)
1 1/2 cups cubed cooked ham
2 cups small fresh broccoli flowerets
1 1/2 cups sliced fresh cauliflowerets
2 cups sliced fresh mushrooms
1 medium zucchini, sliced
1 medium yellow squash, cut into julienne strips
18 to 20 cherry tomatoes, quartered
1 cup diced Cheddar or Monterey Jack cheese
1/2 cups bottled Italian salad dressing

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large bowl, combine macaroni and remaining ingredients; toss to mix. Cover; chill thoroughly. Toss gently before serving. Garnish as desired. Refrigerate leftovers.

GARDNER'S DELIGHT SALAD
Makes 6 servings

1 (7-ounce) package Creamette® Spaghetti, broken into thirds, uncooked
1 1/2 cups julienne strips cooked chicken uncooked
1 cup finely shredded red cabbage
1/2 cup sliced fresh cauliflowerets
1/2 cup sliced pitted ripe olives
3 tablespoons chopped red onion
1 (2-ounce) jar diced pimiento, drained
1 cup bottled Italian salad dressing
2 tablespoons chopped fresh parsley

Prepare Creamette® Spaghetti according to package directions; drain. In medium bowl, combine spaghetti and remaining ingredients; toss to mix. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.
**SEA BREEZE SALAD**
Makes 6 to 8 servings

1 (7-ounce) package Creamette® Shells, or Creamettes® Elbow Macaroni (2 cups uncooked)
1 (6 1/2-ounce) can tuna, drained and flaked
1 small tomato, sliced into wedges
1 medium cucumber, sliced
1/2 cup sliced pitted ripe olives
1/4 cup chopped green bell pepper
1/4 cup sliced small red onion rings
1 teaspoon seasoned salt
1/2 cup bottled Italian salad dressing

Prepare Creamette® Shells according to package directions; drain. In medium bowl, combine shells and remaining ingredients; mix well. Cover; chill thoroughly. Toss gently before serving. Refrigerate leftovers.

**SHRIMPARONI SALAD**
Makes 4 to 6 servings

1/2 of a (1-pound) package Creamette® Medium Shells, uncooked
1 (10-ounce) package frozen cooked shrimp, thawed and drained
1 1/2 cups chopped celery
1 tablespoon grated onion
1 tablespoon seasoned salt
1/2 teaspoon pepper

Prepare Creamette® Medium Shells according to package directions; drain. In large bowl, combine shells, shrimp, celery and cucumber. In small bowl, blend mayonnaise, sour cream, horseradish sauce, onion, seasoned salt and pepper. Add to salad mixture; toss to coat. Cover; chill thoroughly. Toss gently before serving. Garnish as desired. Refrigerate leftovers.

**SEASHELL CRAB SALAD**
Makes 6 to 8 servings

1 (7-ounce) package Creamette® Shells (2 cups uncooked)
2 cups cooked crab meat, chopped
2 cups sliced fresh cauliflowerets
1 medium zucchini, chopped
1 medium cucumber, sliced
1/2 cup sliced pitted ripe olives
1/4 cup chopped green bell pepper
1/4 cup sliced small red onion rings
1 teaspoon seasoned salt
1/2 cup bottled Thousand Island salad dressing
1 tablespoon lemon juice
1/4 teaspoon pepper

Prepare Creamette® Shells according to package directions; drain. In medium bowl, combine shells, crab, cauliflowerets, zucchini and onions. In small bowl, blend mayonnaise, Thousand Island dressing, lemon juice and pepper. Add to salad mixture; toss to coat. Cover; chill thoroughly. Refrigerate leftovers.
ZITI SALMON SALAD
Makes 6 to 8 servings

1/2 of a (1-pound) package Creamettes® Ziti, uncooked
1 (16-ounce) can salmon, drained, skin and bones removed
1 (6-ounce) package frozen snow peas, thawed
1 medium red bell pepper, chopped

Prepare Creamettes® Ziti according to package directions; drain. In large bowl, combine ziti and remaining ingredients; mix well. Cover; chill thoroughly. Stir before serving. Refrigerate leftovers.

CREAMETTES® CHICKEN SALAD
Makes 6 to 8 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
2 cups cubed cooked chicken or turkey
2 cups fresh broccoli flowerets

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large bowl, combine macaroni, chicken, broccoli and oranges. In small bowl, blend orange juice, vinegar, ginger and paprika; toss with macaroni mixture. Cover; chill thoroughly. Stir before serving. Garnish with almonds. Refrigerate leftovers.

CHICKEN SPAGHETTI SALAD
Makes 6 to 8 servings

1/2 of a (1-pound) package Creamette® Spaghetti, broken in half, uncooked
2 (6-ounce) cans chunk chicken, drained and flaked
2 cups fresh broccoli flowerets
1 1/2 cups sliced fresh mushrooms
10 cherry tomatoes, cut in half

Prepare Creamette® Spaghetti according to package directions; drain. In medium bowl, combine spaghetti, chunk chicken, broccoli, mushrooms, tomatoes and onion. In small bowl, blend together Italian dressing, lemon juice, seasoned salt, basil and beau monde. Combine dressing with spaghetti mixture. Cover; chill thoroughly. Toss well before serving. Refrigerate leftovers.
**BAKED DISHES**

**BRUNCH QUICHE**

Makes 10 to 12 servings

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 (7-ounce) or ½ of a (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)</td>
<td>1 medium onion, finely chopped</td>
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<td>6 to 8 slices bacon, chopped</td>
<td>1 small green bell pepper, finely chopped</td>
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<tr>
<td>2 cups shredded American cheese</td>
<td>4 eggs, separated</td>
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<td>2 cups shredded Monterey Jack cheese</td>
<td>2 cups milk</td>
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<td>2 cups soft bread cubes</td>
<td>1 teaspoon salt</td>
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Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium skillet, cook bacon until crisp; drain. In large bowl, combine macaroni, bacon, cheeses, bread cubes, onion and green pepper. In medium bowl, beat together egg yolks, milk, salt and hot pepper sauce. Add to macaroni mixture; mix well. In large bowl, beat egg whites until stiff. Fold into macaroni mixture. Place in buttered 12-inch quiche dish or 13 x 9-inch baking dish. Place a shallow baking dish with 1 to 2 inches water on lowest rack of 325° oven. Place quiche on center rack. Bake until set and knife inserted in center comes out clean, about 1 hour. Let stand 5 minutes before cutting. Serve with salsa. Refrigerate leftovers.

**BAKED DISHES**

**MACARONI RELLANO**

Makes 6 to 8 servings

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<tr>
<td>1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)</td>
<td>1 medium onion, finely chopped</td>
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<tr>
<td>1 egg, beaten</td>
<td>1 small green bell pepper, finely chopped</td>
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<td>½ cup skim milk</td>
<td>2 cups milk</td>
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<tr>
<td>⅛ teaspoon ground cumin</td>
<td>1 (15-ounce) can pinto beans, heated and drained</td>
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<td>1 (4-ounce) can chopped green chilies, drained</td>
<td>1 (12-ounce) can shredded Monterey Jack cheese</td>
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<td>1 (4-ounce) can diced pimientos, drained</td>
<td>1 medium tomato, peeled, seeded and chopped</td>
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Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium bowl, blend egg, milk and cumin; stir in hot cooked macaroni, chilies and pimiento. Spray 9-inch non-stick skillet with vegetable cooking spray; heat pan. Add macaroni mixture. Cook, cover until mixture is set, about 15 minutes. Loosen edge with rubber spatula and invert onto warm platter. Top with remaining ingredients. Let stand 5 minutes before serving. Refrigerate leftovers.

**BAKED DISHES**

**HOMEMAKER'S HOLIDAY**

Makes 4 servings

<table>
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<tr>
<td>1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)</td>
<td>1 cup finely shredded Cheddar cheese</td>
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<tr>
<td>1 can condensed cream of mushroom or celery soup</td>
<td>1 (12-ounce) can luncheon meat, cubed</td>
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<td>¼ cup chopped green bell pepper</td>
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Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium saucepan, blend soup, milk, and cheese. Cook until cheese melts, stirring often. Combine macaroni, cheese sauce, luncheon meat, and green pepper. Pour into a 2-quart baking dish. Bake in a 325° oven until hot, about 30 minutes. Refrigerate leftovers. 

Variation: Slice luncheon meat in ⅛” slices and arrange on top of casserole before baking.
OLD FASHIONED MACARONI AND CHEESE
Makes 4 to 6 servings

1 (7-ounce) or ½ of a (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)
3 tablespoons butter or margarine
2 tablespoons finely chopped onion
2 tablespoons all-purpose flour
1 teaspoon salt
¼ teaspoon pepper
2 cups milk
3 cups shredded American cheese
1 tablespoon buttered breadcrumbs


LASAGNA ROLL-UPS
Makes 6 to 8 servings

1½ of a (1-pound) package Creamette® Lasagna, uncooked
2 tablespoons olive oil
1 large onion, chopped
1 clove garlic, minced
2 (16-ounce) cans whole tomatoes, cut up (undrained)
1 (6-ounce) can tomato paste
½ cup water
2 tablespoons chopped fresh parsley
1 tablespoon sugar
1 teaspoon oregano leaves
1 teaspoon basil leaves
½ teaspoon pepper
2 (15-ounce) containers ricotta cheese
1 cup grated Parmesan cheese
2 eggs, beaten
1 tablespoon chopped fresh parsley
1 teaspoon salt
1 cup shredded mozzarella cheese

Prepare Creamette® Lasagna according to package directions; drain. In large skillet, heat oil. Add onion and garlic; cook until tender. Add next nine ingredients; bring to boil. Reduce heat; simmer 20 minutes. In medium bowl, blend ricotta, 1 cup mozzarella cheese, Parmesan cheese, eggs, parsley and salt. Spread cheese mixture equally on lasagna strips. Roll up each strip. Pour 1½ the sauce in bottom of a 13x9-inch baking dish. Arrange lasagna roll-ups seam side down in sauce. Top with remaining sauce and mozzarella cheese. Cover. Bake in a 350° oven until hot, about 45 minutes. Refrigerate leftovers.

DAVEY JONES’ SUPPER
Makes 4 to 6 servings

1 (7-ounce) or ½ of a (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)
2 tablespoons butter or margarine
1½ cup chopped onion
¼ cup chopped green bell pepper
1 (10¾-ounce) can cream of shrimp soup
¼ cup milk
1 (6½-ounce) can shrimp, boneless salmon, crab or tuna, drained and flaked
½ cup sour cream
1 (4-ounce) can mushrooms stems and pieces, drained
2 tablespoons sliced pimiento-stuffed green olives
1 tablespoon prepared mustard
1 teaspoon Worcestershire sauce
½ teaspoon salt
1 cup crushed potato chips

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium skillet, melt butter. Add onion and green pepper; cook until tender. Blend in soup and milk; heat through. Combine macaroni, soup mixture and remaining ingredients, except potato chips; mix well. Pour into 2-quart baking dish. Top with potato chips. Bake in a 325° oven until hot, 30 to 40 minutes. Refrigerate leftovers.
**CHICKEN MACARONI CASSEROLE**

Makes 6 to 8 servings

1 (7-ounce) or ½ of a (1-pound) package Creamettes® Elbow Macaroni (2 cups uncooked)
2 slices bacon, cut up
2 (10 ¾-ounce) cans cream of mushroom soup
¼ cup milk
2 teaspoons sugar
1 clove garlic, minced
1 cup sliced cooked carrots
1 cup shredded sharp Cheddar cheese
1 cup frozen peas, thawed and drained


**TURKEY LASAGNA ROLL-UPS**

Makes 8 servings

⅔ of a (1-pound) package Creamette® Lasagna, uncooked
1 (15-ounce) container part-skim ricotta cheese
1 (5-ounce) can evaporated skimmed milk
1 ½ cup reduced calorie mayonnaise
2 tablespoons chopped fresh parsley
1 teaspoon lemon herb seasoning
½ pound thinly sliced fully cooked turkey breast
1 (10-ounce) package frozen cut asparagus, thawed

Prepare Creamette® Lasagna according to package directions; drain. In large bowl, blend ricotta, milk, mayonnaise, parsley and lemon herb seasoning. Spread cheese mixture equally on lasagna strips. Top evenly with turkey and asparagus; roll up each strip. In medium bowl, combine tomato puree, water, tomato, carrot, green onions and remaining seasonings; mix well. Spread half the sauce in 13 x 9-inch baking dish. Arrange lasagna strips seam-side down in sauce. Pour remaining sauce over lasagna roll-ups; top with mozzarella cheese. Cover. Bake in a 350° oven for 40 to 50 minutes. Refrigerate leftovers.

**MAC REUBEN HOT DISH**

Makes 6 to 8 servings

1 (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
¼ cup butter or margarine
¼ cup all-purpose flour
3 tablespoons Dijon mustard
¼ teaspoon pepper
3 cups milk
2 (6 ¼-ounce) cans chunk ham, drained and flaked
1 ½ cup sliced green onions
1 (2-ounce) jar diced pimiento, drained
1 (16-ounce) can sauerkraut, drained
1 cup buttered rye bread cubes

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In medium saucepan, melt butter. Stir in flour, mustard and pepper. Blend in milk. Cook, stirring constantly, until thickened and bubbly. Add cheese; stir until melted. Combine macaroni, cheese, ham, onions and pimiento; mix well. In a 13 x 9-inch baking dish, layer one-half each the macaroni mixture and sauerkraut. Repeat layers. Top with bread cubes. Bake in a 350° oven until hot, about 30 minutes. Refrigerate leftovers.
**HOT DIGGITY HOT DISH**

Makes 6 servings

- (7-ounce) package Creamettes® Elbow Macaroni (2 cups uncooked)
- (1-pound) package frankfurters, sliced*
- (10 3/4-ounce) can cream of mushroom or celery soup

Prepare Creamettes® Elbow Macaroni according to package directions; drain. In large bowl, combine all ingredients; mix well. Pour into a 2-quart baking dish. Cover. Bake in a 350° oven until hot and bubbly, 30 to 35 minutes. Refrigerate leftovers.

*Serving Suggestion: Instead of slicing frankfurters, score them diagonally and place on top of macaroni mixture before baking.

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**FETTUCCINI ALFREDO**

Makes 4 servings

- 1/2 of a (1-pound) package Creamette® Fettuccini, uncooked
- 1/3 cup softened butter
- 3/4 cup whipping cream, room temperature
- 1/4 cup freshly grated Parmesan cheese
- 1/2 teaspoon salt
- 1/6 teaspoon white pepper
- Dash ground nutmeg (optional)
- Coarse ground pepper (optional)
- Grated Parmesan cheese (optional)

In Dutch oven, prepare Creamette® Fettuccini according to package directions; drain. Remove pan from heat. In same pan, combine hot fettuccini and butter; toss to coat. Add one-half the cream; toss well. Add one-half the Parmesan cheese; toss well. Add remaining cream; toss well to coat. Add remaining Parmesan cheese, salt, pepper and nutmeg; toss well until coated and creamy. Arrange in warm serving dish. Serve immediately with pepper and Parmesan cheese. Refrigerate leftovers.

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**LIGHT ITALIAN SPAGHETTI PRIMAVERA**

Makes 6 servings

- 1/2 of a (1-pound) package Creamette® Thin Spaghetti, uncooked
- 1/2 cup bottled reduced calorie Italian salad dressing
- 1 medium green bell pepper, chopped
- 1 medium red bell pepper, chopped
- 1 medium yellow squash, cut into strips
- 1 cup sliced fresh mushrooms
- 1/2 cup chopped onion
- 3 tablespoons sliced pitted ripe olives
- 1/4 cup shredded part-skim mozzarella cheese
- 3 tablespoons chopped fresh parsley

Prepare Creamette® Thin Spaghetti according to package directions; drain. In large skillet, combine remaining ingredients except cheese, parsley and spaghetti; simmer just until vegetables are tender-crisp. Serve over hot cooked spaghetti; sprinkle with cheese and parsley. Refrigerate leftovers.
POUR OVERS

LINGUINE AND CLAMS
Makes 4 to 6 servings

1 (1-pound) package Creamette® Linguine, uncooked
2 to 4 tablespoons olive oil
2 to 3 cloves garlic, minced
2 to 3 (6 1/2-ounce) cans clams, drained, reserving 3/4 cup liquid

Prepare Creamette® Linguine according to package directions; drain. In large skillet, heat olive oil. Add garlic; cook and stir just until golden. Stir in reserved clam liquid, salt and pepper; heat just until mixture begins to boil. Remove from heat. Stir in clams, parsley and basil. Combine clam mixture and hot cooked linguine; toss to coat. Place in warm serving dish. Top with Parmesan cheese. Serve immediately. Refrigerate leftovers.

RIGATONI & MEAT SAUCE
Makes 4 to 6 servings

1 pound bulk Italian sausage or ground beef
1 medium onion, chopped
2 cloves garlic, minced
1 (28-ounce) can whole tomatoes, cut up (undrained)
1 (15-ounce) can tomato sauce
1/2 teaspoons Italian seasoning
1 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon crushed red pepper
1/2 of a (1-pound) package Creamette® Rigatoni, uncooked

Grated Parmesan cheese

In large skillet or Dutch oven, combine Italian sausage, onion and garlic. Cook until sausage is no longer pink; drain. Stir in next six ingredients. Bring to boil. Reduce heat; simmer 30 minutes, stirring occasionally. Prepare Creamette® Rigatoni according to package directions; drain. Serve with meat sauce. Top with Parmesan cheese. Refrigerate leftovers.

MOSTACCIOLI MOSTA
Makes 8 to 10 servings

1 pound ground beef
1 cup chopped onion
1 (16-ounce) can tomatoes, cut up (undrained)
2 (15-ounce) cans tomato sauce
1 cup chopped pitted ripe olives
3/4 cup Parmesan cheese

1 teaspoon seasoned salt
1/2 teaspoon oregano leaves
1/4 teaspoon crushed red pepper
1 (1-pound) package Creamette® Mostaccioli, uncooked
2 tablespoons softened butter or margarine
1 cup shredded mozzarella cheese

In large skillet, cook ground beef and onion. Cook until beef is browned and onion is tender; drain. Stir in tomatoes, tomato sauce, olives, Parmesan cheese, seasoned salt, oregano and crushed red pepper. Bring to a boil. Reduce heat; simmer 15 minutes. Prepare Creamette® Mostaccioli according to package directions; drain. Add softened butter; toss to coat. Spread in 13 x 9-inch baking dish. Spoon meat sauce evenly over mostaccioli. Top with mozzarella cheese. Broil until cheese melts, 2 to 3 minutes. Refrigerate leftovers.
POUR OVERS

SPAGHETTI BOLOGNESE
Makes 4 to 6 servings

1 pound ground beef  1/2 teaspoon Italian seasoning
1 cup shredded carrots  2 (15-ounce) cans tomato sauce
3/4 cup chopped onion  1 (1-pound) package Creamette® Spaghetti, uncooked
1 clove garlic, minced  Grated Parmesan cheese
1 teaspoon basil leaves  1 pound ground beef
1 teaspoon oregano leaves  1 cup shredded carrots
1 teaspoon beef-flavor instant bouillon  2 2/3 cup chopped onion
1 teaspoon sugar (optional)  1 clove garlic, minced

In a large skillet, combine ground beef, carrots, onion and garlic. Cook until beef is browned and onion is tender-crisp; drain. Add basil, oregano, bouillon, sugar, Italian seasoning and tomato sauce; mix well. Bring to boil. Reduce heat; simmer, covered, for 20 minutes, stirring occasionally. Prepare Creamette® Spaghetti according to package directions; drain. Serve sauce over hot cooked spaghetti. Top with Parmesan cheese. Refrigerate leftovers.

STIR-FRIES

BACON-TOMATO CAPELLINI
Makes 2 servings

6 slices bacon, diced  1/2 teaspoon basil leaves
2 tablespoons sliced green onion  1/2 teaspoon salt
1 clove garlic, minced  1/2 teaspoon pepper
2 medium tomatoes, peeled and chopped  1/4 of a (1-pound) package Creamette® Capellini, uncooked

In large skillet, cook bacon until crisp. Drain, reserving 1/4 cup drippings; return to skillet. Add bacon, green onion and garlic; cook 1 minute. Stir in tomatoes, basil, salt and pepper. Simmer 5 minutes. Prepare Creamette® Capellini according to package directions; drain. Add to tomato mixture; toss to mix. Serve immediately. Refrigerate leftovers.

STIR-FRIES

SPAGHETTI SHRIMP PLATTER
Makes 6 servings

1/2 of a (1-pound) package Creamette® Spaghetti, uncooked  1/2 cup grated Parmesan cheese
3 tablespoons butter or margarine  1/4 cup chopped fresh dill
3 tablespoons olive oil  1 teaspoon salt
1/2 pound medium shrimp, shelled and deveined  1/2 teaspoon coarse ground pepper

Prepare Creamette® Spaghetti according to package directions; drain. In large skillet, heat butter and olive oil. Add shrimp and garlic; cook and stir until shrimp are opaque. Combine hot cooked spaghetti, shrimp mixture, Parmesan cheese, dill, salt and pepper. Toss to mix. Arrange on warm serving platter. Serve immediately. Refrigerate leftovers.
PEPPER-CHICKEN FETTUCCINI TOSS
Makes 6 to 8 servings

1 (1-pound) package Creamette® Fettuccini, uncooked
1/4 cup olive or vegetable oil
3 whole boneless chicken breasts, skinned and cut into strips (about 18 ounces)
2 large red bell peppers, cut into strips
2 large yellow bell peppers, cut into strips

Prepare Creamette® Fettuccini according to package directions; drain. In large skillet, heat oil; add chicken, peppers, onion, mushrooms and seasoning. Cook and stir over medium heat until chicken is cooked through, 8 to 10 minutes. Add hot cooked fettuccini and Parmesan cheese; toss to coat. Serve immediately. Refrigerate leftovers.

GREEK LAMB SAUTE WITH MOSTACCIOLI
Makes 6 to 8 servings

2 cloves garlic, minced
1/4 teaspoon ground nutmeg
1/2 pound lean boneless lamb, cut into 3/4-inch cubes
2 tomatoes, peeled, seeded and chopped
1/3 cup grated Parmesan cheese

Prepare Creamette® Mostaccioli according to package directions; drain. In large skillet, heat oil; add green pepper, onion, eggplant and garlic. Cook and stir until tender-crisp. Add lamb; cook until tender. Stir in tomatoes; heat through. Toss meat mixture with hot cooked mostaccioli and Parmesan cheese. Serve immediately. Refrigerate leftovers.

ROTINI STIR-FRY
Makes 6 to 8 servings

1/2 of a (1-pound) package Creamette® Rotini, uncooked
2 tablespoons olive or vegetable oil
2 whole boneless chicken breasts, skinned and cut into strips
1 cup fresh broccoli flowerets
1 cup carrot curls
1/2 cup sliced red onion
1/4 cup water
1/2 teaspoon chicken-flavor instant bouillon
1/2 teaspoon tarragon leaves
2 tablespoons grated Parmesan cheese

Prepare Creamette® Rotini according to package directions; drain. In large skillet, heat oil; add chicken, broccoli, carrots and onion. Cook and stir over medium heat until broccoli is tender-crisp. Add water, bouillon and tarragon; cook and stir until chicken is cooked through. Add hot cooked rotini and Parmesan cheese; toss to coat. Serve immediately. Refrigerate leftovers.
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