LASAGNA
Italian Style

Creamette Brand

NEW RECIPES
CHICKEN AND HAM LASAGNA

4 tablespoons butter or margarine
4 tablespoons olive oil
1 large onion, chopped
2 cloves garlic, minced
1 cup fresh mushrooms, chopped
2 cups cooked chicken, chopped
1 cup cooked ham, chopped
1 teaspoon salt
1/4 teaspoon pepper
2 (15 ounce) cans tomato sauce
1 teaspoon dried basil
1 teaspoon parsley flakes
1/2 teaspoon dried rosemary
1 (1 pound) package Creamette Lasagna
1/2 cup grated Parmesan cheese

Melt butter in large skillet; add oil. Sauté onions, garlic and mushrooms. Add chicken and ham; cook for 2 to 3 minutes. Drain excess fat. Add salt, pepper, tomato sauce, basil, parsley and rosemary. Simmer 20 minutes. Prepare Creamette Lasagna according to package directions. Drain. In lasagna pan arrange alternate layers of lasagna and meat sauce, ending with meat sauce. Top with Parmesan. Bake in a 350° oven 30 minutes. 8 to 10 servings.

MEATLESS LASAGNA

1 (8 ounce) package Creamette Lasagna, or 1/2 of a (1 pound) package
3 tablespoons butter or margarine
1/2 cup onion, chopped
1/2 cup celery, chopped
1 (28 ounce) can tomatoes, broken up, undrained
1 (6 ounce) can tomato paste
1/2 cup water
1/2 tablespoon dried basil leaves
1/2 teaspoon sugar
1/2 teaspoon salt
1/4 teaspoon pepper
1 (16 ounce) can mixed vegetables, drained
1 pound Mozzarella cheese, grated

Prepare Creamette Lasagna according to package directions. Drain. In medium size saucepan; melt butter; sauté onion and celery 'til tender. Add tomatoes, tomato paste, water, basil, sugar, salt and pepper. Simmer 15 minutes. In 3 quart shallow baking dish layer lasagna, vegetables, sauce and cheese. Repeat. Bake in a 350° oven 30 minutes. 8 to 10 servings.
Good Cooks Start With the Green Box.

When you want a pasta that cooks up tender and delicious every time . . . choose Creamettes products.

For over 70 years, we've been making Creamettes macaroni, spaghetti and egg noodles from select, hard durum wheat. It's the heart of this wheat called durum that gives Creamettes products their golden color . . . and a special texture that helps them blend deliciously with the flavors of the ingredients you serve with them.

Creamettes pasta is a nutritious food, naturally low in fat and moderate in calories. See a Creamettes package for nutrition information.

Pasta products have been popular for many years because they are budget stretchers and a favorite with families. Pasta has recently become popular with calorie watchers because it is low in calories, low in fat, high in protein and high in complex carbohydrates, an energy source which releases slowly into the body system . . . much like time capsules of energy!

Two ounces of dry pasta = 210 calories!

We suggest that you not use a microwave oven for initial cooking of Creamettes products. Time savings are negligible over the regular method of boiling. However, a microwave oven is very useful for reheating dishes made with Creamettes pasta. Just follow the instructions of your specific microwave oven manufacturer for reheating.

Creamette Brand products may be stored in their packages or tightly covered jars in a clean, dry pantry or cupboard shelf. Pasta products retain their freshness and usability almost indefinitely when stored under the conditions mentioned above.

All cooked macaroni products may be frozen — and they keep even better if frozen in a sauce. A casserole can be kept frozen for about 3 months for optimum quality.

Tip: When cooking Lasagna be sure to use a large deep pot, dropping in a few pieces at a time and separating with a long handled fork. Drain well. For baked dishes rinse with cold tap water. For pour over sauces rinse with hot tap water and toss with little butter or margarine. A drop of margarine or oil may be added to the boiling water to prevent the pieces from sticking together.

LASAGNA ITALIAN STYLE

1 pound sweet Italian sausage
1 pound ground beef
1 clove garlic, minced
1 tablespoon dried basil leaves
1 teaspoon salt
1 (16 ounce) can tomatoes, broken up, undrained
1 (6 ounce) can tomato paste
1/4 cup dry red wine
1 (1 pound) package Creamette Lasagna
2 eggs, beaten
3 cups Ricotta cheese
1/4 cup grated Parmesan cheese
2 tablespoons parsley flakes
1 teaspoon salt
1/2 teaspoon pepper
1 pound Mozzarella cheese, sliced

In large skillet, brown meat, drain excess fat. Add garlic, basil, salt, tomatoes, tomato paste and wine. Simmer uncovered 30 minutes. Prepare Creamette Lasagna according to package directions. Drain. Blend eggs, Ricotta, Parmesan, parsley, salt and pepper; blend well. In lasagna pan layer half the lasagna, sauce, Ricotta and Parmesan cheese. In a 350° oven 30 minutes. Let stand 10 minutes before slicing. 8 to 10 servings

LASAGNA AND MUSHROOMS

1 pound ground beef
1 cup chopped onion
2 cloves garlic, minced
3/4 cups tomato juice
1 (6 ounce) can tomato paste
1 tablespoon Worchester sauce
1 teaspoon dried oregano leaves
1/2 teaspoon salt
1/2 teaspoon pepper
1 (8 ounce) package Creamette Lasagna, or 1/2 of a (1 pound) package
1 (15 ounce) container Ricotta Cheese
1 cup grated Parmesan cheese
2 cups grated Mozzarella cheese

In large saucepan brown meat, onion and garlic. Drain excess fat. Stir in tomato sauce, mushrooms, tomato paste and seasonings. Cover and simmer 20 minutes. Prepare Lasagna according to package directions. Drain. Blend Ricotta and Parmesan cheese. In a 3 quart shallow baking dish (13 x 9 inch) layer half each of the lasagna, sauce, Ricotta and Mozzarella cheese. Bake in a 350° oven 30 minutes. 8 servings

RED CLAM LASAGNA

1 pound package Creamette Lasagna
1/2 cup butter or margarine
2 cloves garlic, minced
3 (6/7 ounce) cans minced clams, drained
1 (28 ounce) can tomatoes, broken up and drained
2 eggs, beaten
2 cups Ricotta cheese
1/2 cup grated Parmesan cheese
2 tablespoons parsley flakes
1 teaspoon salt
1/2 teaspoon pepper
1 pound Mozzarella, sliced

Prepare Creamette Lasagna according to package directions. Drain. Melt butter in skillet; sauté garlic and clams until garlic is lightly browned. Stir in tomatoes. Cook over medium heat, stirring occasionally, 15 minutes. Combine eggs, Ricotta, Parmesan, parsley, salt and pepper; blend well. In lasagna pan layer half the Lasagna, spread with half the clam sauce; top with half the cheese. Repeat. Bake in a 350° oven for 30 minutes. Let stand 10 minutes before slicing. 8 to 10 servings

TUNA LASAGNA

1 (8 ounce) package Creamette Lasagna, or 1/2 of a (1 pound) package
3 tablespoons butter or margarine
1/2 cup onion, chopped
1/2 cup green pepper, diced
2 (6-7 ounce) cans tuna, drained
1 (10 1/2 ounce) can cream of celery soup
1/2 cup milk
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon pepper
1/2 pound processed American cheese, grated
1/2 pound Mozzarella cheese, grated

Prepare Creamette Lasagna according to package directions. Drain. Sauté onion and green pepper in melted butter. Add tuna, soup, milk, oregano, salt and pepper. Simmer 10 minutes. In a 3 quart shallow baking dish; alternate layers of lasagna, tuna sauce, American and Mozzarella cheese. Bake in a 350° oven 30 minutes. 8 to 10 servings.