Crunchy Beef Bake Casserole

1 (7 ounce) package Creamettes Elbow Macaroni (2 cups uncooked)
1 pound ground beef
1 (10½ ounce) can condensed cream of mushroom soup
3/4 cup shredded cheddar cheese

Prepare Creamettes according to package directions. Drain. Brown ground beef; drain. Combine all ingredients except onions. Pour half the mixture into a 2-quart casserole. Add 1/2 can onions. Pour remaining mixture over onions.

Conventional oven directions: Cover, bake at 350° for 30 minutes. Top with remaining onions and bake, uncovered, 5 minutes longer.

Microwave directions: Top casserole with onions. Cover baking dish with glass cover or plastic wrap. Microwave on Roast (4) 8 to 10 minutes. 4 to 6 servings.

Creamettes & Ripe Olive Casserole Ole!

1 (7 ounce) package Creamettes Elbow Macaroni (2 cups uncooked)
2 cups cooked pork (or 1 pound ground beef)
1 medium onion, chopped
3/4 cup green pepper, chopped
2 cloves garlic, minced
1 cup pitted ripe olives
4 cups canned whole tomatoes, cut up
1 1/2 cups whole kernel corn, drained
1 cup tomato sauce
1/2 cup grated cheddar cheese
4 teaspoons chili powder
1 teaspoon oregano
1 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
1/4 teaspoon cumin, optional
1 cup corn chips
dairy sour cream

Prepare Creamettes according to package directions. Drain. Brown meat, add onion, green pepper and garlic. Cook until tender, draining excess fat. Add macaroni, ripe olives, tomatoes with liquid, corn, tomato sauce, cheese, chili powder, oregano, salt, pepper, cayenne pepper and cumin. Pour into 3-quart casserole. Top with corn chips. Serve with sour cream.

Conventional oven directions: Bake at 325° for 25 minutes.

Microwave directions: Cover baking dish with glass cover or plastic wrap. Microwave on Roast (4) 8 to 10 minutes. Serve with sour cream. 8 servings.

Fiesta Salad

1 (7 ounce) package Creamettes Elbow Macaroni (2 cups uncooked)
1/2 cup celery, diced
2 medium tomatoes, diced
1/2 cup pitted black olives, sliced
1/2 pound ground beef
1 (15½ ounce) can kidney beans, drained
1 1/2 cup hot cherry peppers, diced
5 cups torn head lettuce (about 1/2 head)
1/4 cup chopped green onions


*Avocado Dressing:

1 ripe avocado, mashed
1/2 cup salad oil
1/2 cup sour cream
1 1/2 tablespoons lime juice
2 teaspoons salt
1/2 teaspoon chili powder
1/2 teaspoon sugar
1/4 teaspoon garlic powder
Mix above ingredients thoroughly.

Macaroni Florentine

1 (7 ounce) package Creamettes Elbow Macaroni (2 cups uncooked)
1/2 cup parmesan cheese, grated (reserve 1/4 cup)
2 eggs, beaten
1 (10 ounce) package frozen chopped spinach, cooked and drained
1 1/2 pounds cottage cheese (small curd)

Prepare Creamettes according to package directions. Drain. Combine macaroni with next seven ingredients; mix well. Pour 1/2 cup spaghetti sauce into a 13 x 9" baking dish. Spoon macaroni mixture into dish and top with remaining sauce. Sprinkle with reserved parmesan cheese.

Conventional oven directions: Bake in a 375° oven for 30 minutes or until bubbly.

Microwave directions: Cover baking dish with glass cover or plastic wrap. Microwave on Roast (4) for 8 to 10 minutes. Serves 8.
Creamettes Beef Italiano

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
1/4 cup chopped onion
1/4 cup chopped green pepper
1 pound lean ground beef
1 tablespoon salt
1 (15 ounce) jar spaghetti sauce
1/4 cup water

Prepare Creamettes according to package directions. Drain. In a large skillet, sauté onion, green pepper, and beef in salad oil. Drain excess fat. Stir in 11/4 cups spaghetti sauce. 1/2 teaspoon salt, pepper. Stir until cheese melts. Pour meat sauce into 3-quart greased casserole or 13 x 9 x 2" pan. Spoon Creamettes on top. Smother with cheese sauce. Drizzle remaining sauce on top.

Conventional Oven Directions: Bake 30 minutes at 400°. Serves 6 to 8.

Tuna-Macaroni Bake

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
1 (12 ounce) can tuna, flaked
1 (10 ounce) can condensed cream of celery soup
1 tablespoon instant minced onion

Prepare Creamettes according to package directions. Drain. Preheat oven to 350°. Toss macaroni, tuna with liquid, soup, onion, pimientos, sour cream, salt and 1/4 cup cheese. Pour into a shallow, 2 1/2 quart baking dish, sprinkle with remaining cheese, then the paprika. Prepare Creamettes according to package directions. Drain. Melt 3 tablespoons margarine. Add flour, seasonings, milk. Cook and stir till thick. Stir in cheese, heat until melted. Add macaroni and dried beef. Heat 5 minutes. Pour into 2 1/4 quart casserole. Melt remaining margarine, toss with bread crumbs. Top casserole, broil until lightly browned. 6 servings.

Beef and Macaroni Casserole

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
1/2 cup sliced dried beef, chopped
5 tablespoons margarine or butter
2 tablespoons flour


Chicken Macaroni Mingle Salad

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
2 (5 ounce) cans chunk white chicken
1 cup chopped cucumber
1/4 teaspoon pepper

Prepare Creamettes according to package directions. Drain. In a large bowl toss macaroni with remaining ingredients. Chill 6 hours or more. Makes 8 cups.

Macaroni Stroganoff

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
1 pound ground beef
1 teaspoon salt
1/2 teaspoon paprika
1 tablespoon pepper

Prepare Creamettes according to package directions. Drain. Combine ground beef, onion, salt, beef bouillon powder. Shape into small meatballs. Brown in oil. Drain excess fat. Add soup, cover and simmer 10 minutes. Combine with macaroni, peas, sour cream and cherry. Pour into 2 1/4 quart casserole. Prepare Creamettes according to directions. Drain. Preheat oven to 350°. Toss macaroni, tuna with liquid, soup, onion, pimientos, sour cream, salt and 1/4 cup cheese. Pour into a shallow, 2 1/2 quart baking dish, sprinkle with remaining cheese, then the paprika. Prepare Creamettes according to package directions. Drain. In a skillet, brown beef thoroughly; drain off fat. Combine macaroni, beef, 2 cups spaghetti sauce, ricotta, mozzarella and parmesan cheese. Pour 1/2 cup spaghetti sauce into a 13 x 9" baking dish. Spoon macaroni mixture into dish and top with remaining sauce. Sprinkle with reserved parmesan cheese. Prepare Creamettes according to package directions. Drain. In a large saucepan, fry bacon until almost crisp. Add onion and saute until translucent. Combine next six ingredients with bacon and onion. Simmer covered 20 minutes. Add vegetables and simmer 30 minutes. Stir in macaroni and sprinkle with parmesan cheese. Makes 12 one cup servings.

Summer Super Salad

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
1/4 pound ground beef
1 (2 ounce) jar spaghetti sauce
1/4 pound ricotta cheese


Cheesy Macaroni Bake

3 cups Creamettes Elbow Macaroni (uncooked)
1 1/4 pounds ground beef
1 (2 ounce) jar spaghetti sauce
1/4 cups parmesan cheese, grated (reserve 1/4 cup)

Prepare Creamettes according to package directions. Drain. In a skillet, brown beef thoroughly; drain off fat. Combine macaroni, beef, 2 cups spaghetti sauce, ricotta, mozzarella and parmesan cheese. Pour 1/2 cup spaghetti sauce into a 13 x 9" baking dish. Spoon macaroni mixture into dish and top with remaining sauce. Sprinkle with reserved parmesan cheese. Prepare Creamettes according to package directions. Drain. In a large saucepan, fry bacon until almost crisp. Add onion and saute until translucent. Combine next six ingredients with bacon and onion. Simmer covered 20 minutes. Add vegetables and simmer 30 minutes. Stir in macaroni and sprinkle with parmesan cheese. Makes 12 one cup servings.

Hearty Vegetable Soup

1 (7 ounce) package Creamettes
Elbow Macaroni (2 cups uncooked)
4 slices bacon, diced
1 large onion, chopped
1 (2 ounce) jar spaghetti sauce
3/4 cups water
