INTERNATIONAL RECIPES
LASAGNA ROLL-UPS

1 package (1-1/4 oz.)
DURKEE SPAGHETTI SAUCE MIX
1 can (6 oz.) tomato paste
1-3/4 cups water
1 pound bulk sweet Italian sausage,
browned and drained
1/2 cup dry bread crumbs
1 cup (4 oz.) shredded mozzarella cheese
1 cup (8 oz.) cottage cheese
1 egg, beaten
1/2 teaspoon Durkee Garlic Salt
1/4 teaspoon Durkee Ground Black Pepper
6 cooked, drained lasagna noodles, cut in
half crosswise
Grated Parmesan cheese

Prepare sauce according to package directions. Spread 1/2 cup sauce over bottom of a 2-quart shallow baking dish. Combine sausage, bread crumbs, mozzarella cheese, cottage cheese, egg and seasoning. Spread about 3 tablespoons of mixture on each noodle. Roll up. Place seam-side down in pan. Pour remaining sauce over top. Bake, covered, at 350° for 30 to 40 minutes, or until heated through. Sprinkle with Parmesan cheese.

Makes 6 servings
ITALIAN BEEF BAKE

3 cups (8 oz.) macaroni twists, uncooked
1 pound ground beef
1 package (1-1/8 oz.) DURKEE SPAGHETTI SAUCE MIX WITH MUSHROOMS
1-3/4 cups water
1 cup (8 oz.) ricotta cheese
1/2 cup sour cream
1 teaspoon Durkee Garlic Salt
1/4 teaspoon Durkee Imported Oregano
1 cup (4 oz.) shredded mozzarella cheese

Cook macaroni according to package directions; drain. Brown ground beef; drain. Prepare sauce mix according to package directions. Thoroughly blend together ricotta cheese, sour cream and seasonings. Place macaroni in bottom of a 2-quart shallow baking dish. Spread cheese mixture over and top with meat sauce. Bake, covered, at 350° for 30 minutes. Top with mozzarella cheese and bake, uncovered, 5 minutes longer.

Makes 4 to 6 servings
STUFFED SHELLS

1 package (2-1/2 oz.)
DURKEE SPAGHETTI SAUCE MIX
3-1/2 cups water
1 can (12 oz.) tomato paste
1 pound ground beef
1 package (10 oz.) frozen spinach, cooked and drained
1/4 cup grated Parmesan cheese
2 tablespoons Durkee Instant Minced Onion
1/2 teaspoon each Durkee Sweet Basil and Imported Oregano
1/4 teaspoon Durkee Garlic Powder
1 egg, slightly beaten
21 large shells, cooked and drained

Prepare spaghetti sauce mix according to package directions. Brown ground beef; drain. Stir spinach, cheese, spices and egg into ground beef. Stuff shells with meat mixture. Spoon 1/2 cup sauce in 9 x 13-inch baking pan. Place shells in pan; pour remaining sauce over shells. Bake, covered, at 350° for 45 minutes.

Makes 8 to 10 servings
VEAL MILANO

1 package (1-3/4 oz.) DURKEE EXTRA THICK AND RICH SPAGHETTI SAUCE MIX
1-1/2 cups water
1/4 cup red wine
1 can (6 oz.) tomato paste
1 can (4 oz.) mushroom stems and pieces, drained
4 (about 1 pound) breaded veal cutlets, 1/4-inch thick
2 tablespoons vegetable oil
1/3 cup grated Parmesan cheese
1 cup (4 oz.) shredded mozzarella cheese

Prepare sauce mix according to package directions except use 1-1/2 cups water and 1/4 cup wine. Stir in mushrooms and set aside. In large skillet, brown veal cutlets on both sides in hot oil. Spoon 1/2 cup sauce in 2-quart baking pan. Place cutlets in pan; cover with sauce. Sprinkle with Parmesan cheese. Bake, covered, at 350° for 30 minutes. Top with mozzarella cheese; bake, uncovered, 2 minutes longer or until cheese melts.

Makes 4 servings
STUFFED CHICKEN BREAST ITALIANO

1 package (1-3/4 oz.)
  DURKEE MARINARA SAUCE MIX
1-3/4 cups water
1 can (6 oz.) tomato paste
1 can (4 oz.) mushroom stems and pieces, drained
8 chicken breast halves, skinned and boned
3 oz. (about 40 slices) thinly sliced pepperoni
2 cups (8 oz.) shredded mozzarella cheese

In saucepan, combine sauce mix, water, tomato paste and mushrooms. Bring to a boil, stirring constantly. Reduce heat and simmer, covered, for 1 to 2 minutes; set aside. Pound chicken between waxed paper to 1/2-inch thickness. Place about 5 slices pepperoni and 1/4 cup shredded mozzarella cheese on each chicken breast. Roll up jelly roll fashion; fold ends under and secure seams with toothpicks. Place seam side down in 9 x 13-inch baking pan. Pour prepared sauce over stuffed chicken. Bake, covered, at 350° for 30 minutes. Baste with sauce and bake, covered, 15 minutes longer. Remove toothpicks before serving.

Makes 8 stuffed breasts
ITALIAN SLOPPY JOE PIE

2 cups (4 oz.) medium noodles
1 package (1 oz.) DURKEE ITALIAN SLOPPY JOE SEASONING
1 pound ground beef
1 can (15 oz.) tomato sauce
1 can (4 oz.) mushroom stems and pieces, drained
1/4 cup grated Parmesan cheese
1 tablespoon butter
1 tablespoon milk
1 egg, beaten
1 teaspoon Durkee Italian Parsley
1/2 teaspoon Durkee Garlic Salt
1 cup (4 oz.) shredded mozzarella cheese

Cook noodles according to package directions; drain. Prepare Sloppy Joe Seasoning according to package directions except stir in mushrooms. Combine cooked noodles, Parmesan cheese, butter, milk, egg, parsley and garlic salt. Place noodle mixture in 9 or 10-inch greased pie plate. Press evenly over bottom and up sides of plate, forming a crust. Fill with meat mixture. Bake, uncovered, at 350° for 25 minutes. Top with cheese and bake 5 minutes longer. Let stand 5 minutes before serving.

Makes 4 to 6 servings
ZESTY MEATROLL

1 package (1 oz.)
  DURKEE ITALIAN MEATBALL SEASONING
1 egg
2 tablespoons water
1 pound ground beef
1/2 pound ground pork
3 to 4 oz. thinly sliced boiled ham
3 slices (1 oz. each) mozzarella cheese

Combine seasoning, egg, water and ground meats; mix well. On waxed paper or foil, press meat into a 10 x 8-inch rectangle. Reserve 1 slice cheese. Arrange ham and cheese slices on top of meat, leaving an inch margin around edges. Starting from short end, carefully roll up meat, using paper to lift; seal edges and ends. Place roll, seam side down, in shallow baking pan. Bake, uncovered, at 350° for 1 hour. Cut reserved cheese slice into 4 triangles, overlap atop meat. Bake 3 to 5 minutes longer or until cheese melts. Let stand 5 minutes before cutting.

Makes 6 to 8 servings
Ideal served with any Durkee Italian Sauce.