Budget Stretching RECIPES FROM... Mueller's

Pasta Main Dishes
Spaghetti with Ham-Pea Sauce

1 to 2 cups slivered cooked ham
1/4 cup chopped parsley
1/4 pound mushrooms, sliced
1 small onion, chopped
1 clove garlic, mashed
1/4 cup cooking oil
1/2 cup chopped green peas
1/2 cup chicken broth
1/2 teaspoon salt
1/2 teaspoon basil leaves
8 ounces Mueller's thin spaghetti
Grated Parmesan cheese

In skillet cook ham, parsley, mushrooms, onion and garlic in oil until onion is tender but not brown—about 5 minutes. Stir in peas, chicken broth, salt and basil; heat. Meanwhile, cook spaghetti as directed on package; drain. Toss spaghetti with sauce; top with cheese. 4 servings.

Polynesian Turkey and Noodles

2 cups cubed cooked turkey
1 egg, slightly beaten
1/4 cup cornstarch
2 tablespoons cooking oil
1 can (13 1/2 ounces) pineapple chunks, drained (reserve juice)
1/2 cup sugar
1/2 cup cider vinegar
1 medium green pepper, cut in strips
2 tablespoons cornstarch
1/4 cup water
1 teaspoon soy sauce
4 large carrots, cooked and cut in 1-inch pieces
8 ounces (5 cups) Mueller's KLOPS egg noodles

Dip turkey pieces in egg; roll in 1/4 cup cornstarch until coated. In skillet, brown turkey pieces in oil; remove and set aside. Add enough water to reserved pineapple juice to make 1 cup; add to skillet along with sugar, vinegar and green pepper. Heat to boiling, stirring constantly. Reduce heat; cover and simmer 2 minutes. Blend 2 tablespoons cornstarch and 1/4 cup water; stir into skillet. Heat, stirring constantly, until mixture thickens and boils; cook 1 minute. Stir in pineapple chunks, soy sauce, carrots and turkey pieces; heat. Meanwhile, cook noodles as directed on package; drain. Serve turkey over noodles. 4 to 6 servings.
Turkey Lasagne

8 ounces Mueller's lasagne
1 can (10 ¾ ounces) condensed cream of chicken soup
1 can (10 ¾ ounces) condensed cream of mushroom soup
1 cup grated Parmesan cheese
1 cup sour cream
1 cup finely chopped onion
1 cup sliced ripe olives
½ cup chopped pimiento
1/2 teaspoon garlic salt
2 to 3 cups diced cooked turkey
2 cups (8 ounces) shredded process American cheese

Cook lasagne as directed on package; drain. Meanwhile, blend soups, Parmesan cheese, sour cream, onion, olives, pimiento and garlic salt; stir in turkey. Spread one-fourth turkey mixture over bottom of 13x9x2" baking pan. Alternate layers of lasagne, turkey mixture and American cheese three times, ending with American cheese. Bake at 350°F. for 40 to 45 minutes. Let stand 10 minutes before cutting. 8 servings.

Spaghetti with Roast Beef Sauce

⅛ cup chopped onion
2 tablespoons butter or margarine
1 can (10 ¾ ounces) condensed tomato soup
1 can (1 pound) tomatoes
1 can (4 ounces) sliced mushrooms, undrained
1½ cup sliced ripe olives
½ teaspoon salt
¼ teaspoon basil leaves
½ teaspoon oregano leaves
½ teaspoon pepper
2 cups roast beef strips
8 ounces Mueller's spaghetti

In medium saucepan sauté onion in butter until crisp-tender. Stir in tomato soup, tomatoes, mushrooms and liquid, olives, salt, basil, oregano and pepper. Cover; simmer 30 minutes. Add beef; heat a few minutes longer. Meanwhile, cook spaghetti as directed on package; drain. Serve sauce over spaghetti. 6 servings.
Turkey Noodle Encore

8 ounces (4 to 5 cups) Mueller's münchen egg noodles
3 slices bacon
2 tablespoons butter or margarine
1/4 cup thinly sliced scallions
1/2 pound sliced mushrooms
1/3 cup dry white wine
1/2 cup half and half
1 cup cooked peas
1 to 2 cups diced cooked turkey
1/2 teaspoon salt
Generous dash pepper

Cook noodles as directed on package; drain. Meanwhile, cook bacon until crisp; remove and break into small pieces. Add butter to drippings; melt. Lightly brown scallions and mushrooms in drippings. Add wine; heat a few minutes. Stir in half and half, peas, turkey, bacon, salt and pepper; heat. Add noodles; toss. 4 servings.

Next-Day Noodle Bake

1 can (4 ounces) sliced mushrooms, drained, reserving liquid
1/3 cup chopped onion
1/4 cup butter or margarine
3 tablespoons flour
1/2 teaspoon salt
Dash pepper
Dash cayenne
3 cups milk and mushroom liquid
2 cups cubed cooked pork, beef, ham, chicken, turkey or other meat
1/3 cup dry white wine
1/2 cup half and half
1 cup cooked peas
1 to 2 cups diced cooked turkey
1/2 teaspoon salt
Generous dash pepper

Sauté mushrooms and onion in butter until crisp-tender. Blend in flour and seasonings; add milk and mushroom liquid. Cook, stirring constantly, until sauce thickens. Add cooked meat. Meanwhile, cook noodles as directed on package; drain. Combine noodles with sauce in 2-quart casserole; top with Parmesan cheese and paprika. Bake at 400°F. about 20 to 25 minutes or until bubbling and browned. 4 to 6 servings.
### Chicken Tetrazzini

| 1 can (4 ounces) sliced mushrooms, drained, reserving liquid | 1/2 teaspoon salt |
| 1/3 cup chopped onion | Dash pepper |
| 4 tablespoons butter or margarine | 1/2 cup dry vermouth or chicken broth |
| 3 tablespoons flour | 3/4 cup grated Parmesan cheese |
| 1 1/2 cups chicken broth | 8 ounces Mueller's thin spaghetti |
| 1/2 cup light cream | 2 cups diced cooked chicken |

In saucepan, cook mushrooms and onion in butter until soft; stir in flour. Gradually add 1 1/2 cups broth, cream and reserved mushroom liquid; cook, stirring, until sauce thickens. Remove from heat. Add salt, pepper, vermouth and 1/4 cup of the cheese; set aside. Meanwhile, cook spaghetti as directed on package; drain. Combine spaghetti and chicken in 2-quart casserole; pour sauce over and mix lightly. Sprinkle with remaining cheese. Bake at 375°F. for 20 minutes or until bubbling. 4 to 6 servings.

### Dumpling Dandy

| 6 ounces (3 cups) Mueller's dumpling macaroni | 1 can (10 3/4 ounces) condensed cream of chicken soup |
| 1 cup diced apple | 1 soup can water |
| 1 cup diced celery | 1 1/2 cups diced cooked chicken or ham |
| 1/2 cup chopped onion | 2 cups cooked cut green beans |
| 2 teaspoons curry powder | 1/4 cup slivered almonds |
| 1/2 cup butter or margarine | |

Cook macaroni as directed on package; drain. Meanwhile, in saucepan cook apple, celery, onion and curry powder in butter a few minutes; blend in soup and water. In 2-quart casserole, combine soup mixture, chicken, green beans and macaroni; top with almonds. Bake at 350°F. about 25 minutes or until bubbling. 6 servings.
**Spaghetti Stroganoff**

- ¼ cup chopped onion
- 2 tablespoons butter or margarine
- 2 tablespoons flour
- 1 cup beef bouillon
- 1 can (6 ounces) sliced broiled mushrooms, undrained
- 2 cups cubed cooked roast beef
- 1 ½ teaspoons finely chopped dill (or 1 teaspoon dill weed)
- 1 teaspoon salt
- ½ teaspoon pepper
- 1 cup sour cream

Add onion to butter in skillet; cook 2 minutes or until tender. Blend in flour; gradually add bouillon. Bring to a boil, stirring constantly; boil 1 minute. Add mushrooms and liquid, beef, dill, salt and pepper. Cook over low heat 5 minutes. Slowly add sour cream, stirring constantly. Meanwhile, cook spaghetti as directed on package; drain. Serve stroganoff over spaghetti. Garnish with paprika. 4 to 6 servings.

**Chicken à la Kluski**

- ¼ cup chopped onion
- ¼ cup chopped green pepper
- 2 tablespoons butter or margarine
- 1 can (10 ¾ ounces) condensed cream of chicken soup
- 1 cup chicken broth or bouillon
- ½ cup milk
- ¼ teaspoon garlic powder
- Dash pepper
- 1 to 2 cups diced cooked chicken
- ¼ cup chopped pimiento
- 8 ounces (4 ½ to 5 cups) Mueller's kluski egg noodles

In saucepan, cook onion and green pepper in butter until tender but not brown. Blend in soup, broth, milk, garlic powder and pepper; add chicken and pimiento. Heat, stirring now and then. Meanwhile, cook noodles as directed on package; drain. Arrange noodles on large serving platter; pour chicken mixture over. 6 generous servings.
Macaroni and Ham Scallop

8 ounces (3 cups) Mueller's ready-cut macaroni
1 to 2 cups diced cooked ham
4 tablespoons minced onion
½ cup shredded process or Cheddar cheese

In saucepan, melt 2 tablespoons of the butter; blend in flour, salt, mustard, paprika and pepper. Add milk; cook, stirring constantly, until sauce thickens. Meanwhile, cook macaroni as directed on package; drain. In 2-quart casserole arrange alternate layers of macaroni, ham, onion and sauce. Top with cheese; dot with remaining 2 tablespoons butter. Bake at 375° F. for 20 to 25 minutes or until bubbling. 4 to 6 servings.

Zuppa Pasta Fagiola

¾ pound dried white kidney or lima beans
Water
Ham shank (about 2 pounds) or ham bone
2 cloves garlic, minced
4 medium firm tomatoes, peeled and chopped
½ teaspoon pepper

4 tablespoons butter
3 tablespoons flour
½ teaspoon salt
½ teaspoon dry mustard
¼ teaspoon paprika
½ teaspoon pepper
3 cups milk

In saucepan, melt 2 tablespoons of the butter; blend in flour, salt, mustard, paprika and pepper. Add milk; cook, stirring constantly, until sauce thickens. Meanwhile, cook macaroni as directed on package; drain. In 2-quart casserole arrange alternate layers of macaroni, ham, onion and sauce. Top with cheese; dot with remaining 2 tablespoons butter. Bake at 375° F. for 20 to 25 minutes or until bubbling. 4 to 6 servings.
Noodle Divine

8 ounces (5 cups) Mueller's KLOPS egg noodles
2 cups diced cooked turkey or chicken
6 servings broccoli, cooked and drained
6 slices (6 ounces) process American cheese
2 cans (10 ¾ ounces each) condensed cream of chicken soup
1 soup can water
1 can (3 ounces) French fried onions

Cook noodles as directed on package; drain. Place noodles in buttered 13x9x2” pan; cover with turkey and broccoli; top with 4 slices cheese. Blend soup and water; pour over. Tear remaining cheese slices into thirds; place on top. Bake at 350°F. for 25 minutes. Sprinkle French fried onions over; bake 5 minutes more. 6 generous servings.