

Spaghetti Noodle Recipes



Cold Pasta Salad

You will need:

| | | |
|---|---------------------------------------|-----------------------------|
| 1 pkg. (16 oz.) spaghetti, cooked and drained | 1 - 2 bottles Italian salad dressing | |
| 2 tomatoes, diced or 1 can tomatoes, drained | 1 bell pepper, diced | 6 green onions, diced |
| 1 cucumber, diced | 1 small can pitted black olives | Parmesan cheese |
| celery, (optional) | diced canned ham or bacon, (optional) | |
| feta cheese, (optional) | broccoli, (optional) | sugar snap peas, (optional) |

Instructions:

- In a large bowl, place cooked pasta and cut up vegetables. Pour in $\frac{1}{2}$ bottle of Italian dressing.
- Put in olives and sprinkle with cheese. Add meat, (optional.) Let chill for two hours.
- Pour remaining dressing on salad and serve. Make a day ahead of time and keep refrigerated.

Tomato and Basil Noodles

You will need:

| | | |
|---|--|-------------------------|
| 1 pkg. (16 oz.) spaghetti, cooked and drained | $\frac{1}{4}$ cup extra virgin olive oil | 2 garlic cloves, peeled |
| 2 pints cherry tomatoes, halved | 5 leaves fresh basil, chopped | salt to taste |
| $\frac{1}{2}$ cup Romano cheese (optional) | | |

Instructions:

- Boil spaghetti according to package instructions.
- Heat olive oil in a large skillet. Peel and gently press garlic.
- Add garlic to skillet. Cut the cherry tomatoes in half and chop basil into small pieces.
- Add cherry tomatoes and garlic to the skillet. Simmer for 5 minutes. Season with salt.
- Discard garlic cloves. Cook spaghetti according to package instructions.
- Drain and toss with sauce. Garnish with grated Romano cheese.

Baked Spaghetti and Cheese

You will need:

| | | |
|--|--|---------------------------------------|
| 1 (16 oz.) pkg. spaghetti | 2 tbsp. salt | 4 to 6 quarts boiling water |
| 1 (10 - $\frac{1}{2}$ oz.) can condensed cream of celery soup, undiluted | | 4 cups cheddar cheese, grated |
| 1 cup milk | $\frac{1}{2}$ cup chopped parsley | 2 hardboiled eggs, sliced, (optional) |
| chopped peppers, celery, onion, or garlic (optional) | 1 lb. ground meat or cooked chicken (optional) | |

Instructions:

- Gradually add spaghetti and salt to rapidly boiling water so that water continues to boil.
- Cooked, uncovered, stirring occasionally until tender. Drain in colander.
- Combine with soup, 3 cups cheese, milk and parsley. Add optional meat and other optional ingredients.
- Place into 2 - 1/2 quart greased casserole dish. Sprinkle remaining cheese on top.
- Bake in preheated 375 degree F oven for 25 minutes, or until bubbling.

Leisha's Spaghetti Casserole

You will need:

1 (16 oz.) pkg. spaghetti
2 (10 - $\frac{1}{2}$ oz.) cans cream of mushroom soup
1 medium onion, diced
2 cans vegetables of choice (corn, sweet peas, mixed veggies): or 1 (12 oz.) package frozen mixed vegetables

1 lb. ground meat; turkey or beef
4 tbsp. Worcestershire sauce

$\frac{1}{2}$ cup grated cheese
milk, salt, pepper

Instructions:

- Preheat oven to 350 degrees F. Cook ground meat. Add diced onions and sauté with ground meat.
- Cook pasta with pinch of salt added to the boiling water. Drain pasta and add to a large mixing bowl.
- Combine with 2 cans cream of mushroom soup, 2 cans vegetables, Worcestershire, salt, and pepper.
- Add a splash of milk (just enough to mix ingredients) and coat the spaghetti with mixture.
- Pour mixture into greased casserole dish.
- Pour enough milk into casserole so there is 1 inch of milk on the bottom.
- Cover the dish with a lid or foil and place in the oven for no more than 45 minutes.
- Take casserole out of oven and cover with grated cheese and place back in oven for 5 minutes.
- Remove casserole from oven and let cool for 5 - 10 minutes.

Spaghetti al Limón

You will need:

1 pound spaghetti
2/3 cup extra-virgin olive oil
2 tsp. grated lemon zest

1-1/2 cups Parmesan cheese
 $\frac{1}{2}$ tsp. salt
2 cups firmly packed basil leaves, slivered

$\frac{3}{4}$ cup fresh lemon juice
 $\frac{1}{2}$ tsp. pepper
1 lb. cooked chicken breasts

Instructions:

- In a large pot, cook spaghetti in salted, boiling water until al dente.
- Place a colander over a large serving bowl, drain spaghetti into it (hot water will warm the bowl.)
- Pour water from bowl, wipe bowl dry, and empty spaghetti into it.
- Meanwhile, combine cheese and lemon juice in a small mixing bowl.
- Gradually beat in olive oil until mixture becomes thick and creamy and cheese "melts" into oil.
- Season with salt and pepper. Stir in lemon zest. Pour sauce over cooked spaghetti in serving bowl.
- Toss thoroughly. Add basil and toss again. Serve with baked or grilled chicken breasts (optional.)

Peanut Noodles with Shredded Chicken and Vegetables

You will need:

8 oz. spaghetti
2 tbsp. soy sauce
1 (12 oz.) bag vegetable medley, such as carrots, broccoli, snow peas

1 lb. boneless, skinless chicken breasts
1 tsp. powdered or minced fresh ginger

$\frac{1}{2}$ cup smooth peanut butter
2 tsp. minced garlic
1-1/2 tsp. chile or hot sauce

Instructions:

- Put a large pot of water on to boil for cooking pasta.
- Meanwhile, place chicken in a skillet or saucepan and add enough water to cover; bring to a boil.
- Cover, reduce heat to low and simmer gently until cooked through and no longer pink, 10 to 12 minutes.
- Transfer chicken to a cutting board. When cool enough to handle, shred into bite-size strips.
- In a small saucepan, whisk peanut butter, soy sauce, garlic, chili or hot sauce, and ginger over low heat.
- Cook pasta in the boiling water until not quite tender, about 1 minute less than package recommends.
- Add vegetables and cook until pasta and vegetables are just tender, 1 minute more.
- Drain, reserving 1 cup of the cooking liquid. Rinse the pasta and vegetables to refresh.
- Stir the reserved cooking liquid into the peanut sauce; add pasta, vegetables, and chicken.
- Toss well to coat. Serve warm or chilled.