

Recipes for Furman's Spaghetti Sauce

Neighbors, Inc., South St. Paul, MN 55075



Spaghetti Sauce Dip



Easy Ravioli Lasagna



San Francisco Spaghetti



Pepperoni Casserole



Minute Minestrone



Chicken Parmesan

Recipes for Furman's Spaghetti Sauce

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Minute Minestrone

You will need:

1 or 2 (15 oz.) cans Furman's Spaghetti Sauce	6 cups chicken broth	1 potato, peeled and chopped
1 carrot, peeled and sliced into rounds	2/3 cup bell pepper, chopped	1 lb. Italian sausage, cooked
4 cups cooked pasta ½ tsp salt	½ tsp. ground paprika	1/4 tsp. ground pepper
1 (16 oz.) can garbanzo beans	1 (8 oz.) can cut green beans	1 (8 oz.) can kidney beans

Instructions:

- In a large stockpot combine chicken broth and spaghetti sauce. Brown sausage in a separate pan.
- Add potato, carrot, pepper, and browned sausage to stockpot.
- Simmer until vegetables are softened, about 15. Drain all canned beans.
- Add canned beans to soup and simmer an additional 15 - 20 min.
- Stir in noodles and cook another 5 minutes until soup is hot. Add seasonings to taste.

San Francisco Spaghetti

You will need:

2 (15 oz.) cans Furman's Spaghetti Sauce	1 lb. ground beef	2 cloves garlic, minced
½ cup diced onion	1 tbsp. oil	1 tbsp. dried oregano
1 tsp. red pepper or red pepper flakes, add more to taste		1 tbsp. dried basil
1 tsp. chili powder, add more to taste	1 can sliced black olives	½ cup raisins
½ to 1 small can spiced green chilies	1 cup sliced fresh or canned mushrooms	
1 pkg. dried spaghetti, cooked	2/3 cup Parmesan cheese	

Instructions:

- Heat oil in large heavy saucepan. Brown meat over medium-high heat.
- Add garlic and onions and cook another few minutes. Skim fat from mixture.
- Add spaghetti sauce and all the seasonings. Simmer 30 - 40 minutes.
- Add olives, raisins, mushrooms, and green chilies. Simmer another 5 - 10 minutes.
- Add salt and pepper if needed. Cook spaghetti according to package instructions and drain.
- Place on individual plates and top with sauce. Top with Parmesan cheese if desired.

Easy Ravioli Lasagna

You will need:

2 (15 oz.) cans Furman's Spaghetti Sauce	1 (25 oz.) package frozen meat or cheese filled ravioli
2 cups shredded mozzarella cheese	1 tbsp. grated Parmesan cheese

Instructions:

- Heat oven to 350 degrees F. Spray bottom and sides of 13x9x2-inch baking dish with cooking spray.
- Spread $\frac{3}{4}$ cup of sauce in baking dish. Arrange $\frac{1}{2}$ of frozen ravioli in single layer over sauce.
- Top with $\frac{2}{3}$ cup pasta sauce and 1 cup mozzarella cheese.
- Repeat layers again, starting with ravioli. Top with sauce and sprinkle with Parmesan cheese.
- Cover with aluminum foil and bake 40 minutes. Remove foil.
- Bake uncovered 15 - 20 minutes longer or until bubbly and hot in the center.
- Let stand 10 minutes before serving.

Chicken Parmesan

You will need:

1 (15 oz.) can Furman's Spaghetti Sauce	2 large boneless, skinless chicken breasts cut into strips	
1 cup shredded mozzarella cheese	2 eggs, beaten	2 tbsp. olive oil
1 cup or more Italian bread crumbs	salt and pepper to taste	1 pkg. dried spaghetti, cooked

Instructions:

- Preheat oven to 350 degrees F. Rinse chicken breasts; cut into strips. Drizzle the oil in baking dish.
- Dip chicken strips into beaten eggs and then into bread crumbs.
- Let chicken strips sit for 20 min. to set coating.
- Place breaded strips into oil coated baking dish. Bake for 30 minutes. Remove from oven.
- Pour sauce over chicken. Return to oven for 10 minutes.
- Remove and sprinkle mozzarella cheese over top of chicken. Replace in oven for 10 minutes.
- Add salt and pepper to taste. Serve with cooked spaghetti noodles.

Pepperoni Casserole

You will need:

2 (15 oz.) cans Furman's Spaghetti Sauce	1 lb. ground beef	2 cups shredded mozzarella cheese
8 oz. elbow macaroni, cooked	3-1/2 oz. pepperoni slices	$\frac{1}{2}$ small onion, diced

Instructions:

- Preheat oven to 350 degrees F. Brown ground beef and onion together in frying pan. Drain fat.
- Mix spaghetti sauce and beef mixture together and then pour over macaroni.
- Stir well and layer in greased casserole dish alternating layers with pepperoni slices and cheese.
- Top with final layer of shredded cheese. Bake for 30 minutes or until cheese is melted and bubbly.

Spaghetti Sauce Dip

You will need:

1 (15 oz.) can Furman's Spaghetti Sauce	1 (10 oz.) can stewed tomatoes	1 tsp. basil	
1 large onion, chopped fine	3 garlic cloves, chopped fine	1 tbsp. sugar	
1 small green pepper, chopped fine	1 tbsp. oregano	1 tsp. salt	$\frac{1}{2}$ tsp. pepper

Instructions:

- Sauté onions, garlic, and pepper in hot oil until tender.
- Mix spaghetti sauce, stewed tomatoes, and all of the spices together and blend well.
- Add to onion mixture and simmer uncovered for 30 minutes. Serve with bread or baked cheese sticks.