

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

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Minute Minestrone

You will need:

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| 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:

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| 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.