



COOKING WITH JAN RECIPES AT COBORN'S & kokk.com ~ October 4, 2017

Fall Means COMFORT FOOD

MILLION DOLLAR WHITE SPAGHETTI CASSEROLE

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| 1 LB UNCOOKED SPAGHETTI | 1 TSP OLIVE OIL |
| 8 OZS FRESH BABY SPINACH | 2 CUPS COOKED CHICKEN, DICED |
| 22 OZ JAR ALFREDO PASTA SAUCE | 15 OZ CONTAINER RICOTTA CHEESE |
| 1 1/2 CUPS MOZZARELLA CHEESE | 1 EGG |
| 2 CLOVES GARLIC, FINELY CHOPPED | 1 TSP EACH SALT & BLACK PEPPER |
| 2 TSP CHOPPED FRESH PARSLEY | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING DISH WITH COOKING SPRAY. COOK THE SPAGHETTI TO AL DENTE AS DIRECTED ON PACKAGE; DRAIN, THEN RETURN TO PAN. IN A 10" SKILLET, HEAT THE OLIVE OIL; ADD SPINACH AND COOK ABOUT 3 MINUTES OR UNTIL WILTED, SET ASIDE. ADD THE CHICKEN AND ALFREDO SAUCE TO THE COOKED SPAGHETTI; TOSS TO COAT. SPREAD ABOUT HALF OF THE MIXTURE INTO THE BAKING DISH. IN A SMALL BOWL, MIX THE RICOTTA CHEESE, 1 CUP OF THE MOZZARELLA CHEESE, THE EGG, GARLIC AND THE SALT & PEPPER; STIR UNTIL COMBINED. SPREAD THE CHEESE MIXTURE OVER THE SPAGHETTI; TOP WITH THE WILTED SPINACH, THEN THE REMAINING SPAGHETTI. SPRINKLE WITH THE REMAINING 1/2 CUP OF MOZZARELLA CHEESE. BAKE FOR 20 MINUTES; SPRINKLE WITH THE PARSLEY BEFORE SERVING. MAKES 6 SERVINGS!

BACON CHEESEBURGER TATER TOT DINNER

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| 1 LB HAMBURGER | 1 CUP CHOPPED ONIONS |
| 2 TSPS STEAK SEASONING | 1/2 CUP SOUR CREAM |
| 1 CAN CREAM OF ONION SOUP | 32 OZ BAG FROZEN TATER TOTS |
| 4 SLICES COOKED BACON, CHOPPED | 1/4 CUP CHOPPED GREEN ONIONS |
| 2 CUPS SHREDDED CHEDDAR CHEESE | |

PREHEAT OVEN TO 350 DEGREES; SPRAY 9X13" BAKING DISH WITH COOKING SPRAY. IN SKILLET, COOK THE HAMBURGER AND ONIONS, STIRRING FREQUENTLY, ABOUT 10 MINUTES UNTIL BROWNED; DRAIN AND RETURN TO SKILLET. ADD IN THE STEAK SEASONING, THE SOUP AND THE SOUR CREAM, STIR UNTIL WELL BLENDED. PLACE HALF OF THE TATER TOTS IN A SINGLE LAYER IN THE BAKING DISH. SPOON THE BEEF MIXTURE OVER THE TOP, THEN TOP WITH HALF OF THE CHOPPED BACON AND 1 CUP OF THE CHEDDAR CHEESE. OVER TOP OF THE CHEESE, PLACE THE REMAINING TATER TOTS, THEN THE REMAINING 1 CUP OF CHEESE. BAKE 40 MINUTES; TOP WITH THE REMAINING CHOPPED BACON. BAKE 5-10 MINUTES OR UNTIL CASSEROLE EDGES ARE BUBBLY AND THE POTATOES ARE LIGHTLY BROWNED. BEFORE SERVING, SPRINKLE WITH THE CHOPPED GREEN ONIONS. MAKES 8 SERVINGS.

STUFFED PEPPER CASSEROLE

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| 1 LB HAMBURGER | 1/2 CUP DICED YELLOW ONIONS |
| 3 CLOVES GARLIC, FINELY CHOPPED | 2 CUPS DICED BELL PEPPERS |
| 1/2 TSP SALT | 1/4 TSP BLACK PEPPER |
| 1 CAN DICED TOMATOES, UNDRAINED | 2 1/2 CUPS BEEF BROTH |
| 8 OZ CAN TOMATO SAUCE | 1 TBLS SOY SAUCE |
| 1 TSP ITALIAN SEASONING | 1 CUP UNCOOKED BASMATI RICE |
| 1 1/2 CUPS SHREDDED CHEDDAR CHEESE | |

IN SAUCEPAN, COOK THE HAMBURGER, ONIONS AND GARLIC 5-8 MINUTES UNTIL HAMBURGER IS BROWNED; DRAIN. ADD PEPPERS, SALT & PEPPER; COOK 5-7 MINUTES LONGER OR UNTIL THE PEPPERS HAVE SOFTENED. REDUCE HEAT TO MEDIUM; ADD THE TOMATOES, BROTH, TOMATO SAUCE, SOY SAUCE AND SEASONING. STIR UNTIL WELL COMBINED; HEAT TO BOILING. ADD THE UNCOOKED RICE; RETURN TO BOILING, THEN REDUCE HEAT TO LOW. COVER AND SIMMER FOR 25-30 MINUTES OR UNTIL THE RICE IS TENDER. REMOVE FROM HEAT; SPRINKLE WITH THE SHREDDED CHEESE TO SERVE.

CAESAR CHICKEN PASTA

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| 32 OZ CARTON CHICKEN BROTH | 8 OZS ANGEL HAIR PASTA, HALVED |
| 2 CUPS COOKED CHICKEN, CHOPPED | 1/4 TSP GARLIC POWDER |
| 1 1/2 CUP FRESH BROCCOLI FLORETS | 1/4 TSP EACH SALT & PEPPER |
| 1/2 CUP CREAMY CAESAR CRESSING | 1/4 CUP SHREDDED PARMESAN |

IN DUTCH OVEN, ADD CHICKEN BROTH, PASTA, CHICKEN, BROCCOLI, GARLIC POWDER, SALT AND PEPPER. HEAT TO BOILING; REDUCE HEAT AND COOK 8-10 MINUTES, STIRRING OCCASIONALLY, UNTIL MOST OF THE LIQUID IS ABSORBED. ADD IN THE CAESAR DRESSING; COOK 1-2 MINUTES LONGER OR UNTIL IT IS HEATED THROUGH. REMOVE FROM HEAT; STIR IN PARMESAN CHEESE; SERVE WITH ADDITIONAL PARMESAN CHEESE, IF DESIRED. MAKES 6 SERVINGS.