

COOKING WITH JAN ~ July 10, 2019

Recipes at Coborns and kokk.com ~ IT IS ALL ABOUT SUMMER PASTA

FARMERS' MARKET PASTA

1 LB SPAGHETTI	2 TBLS BUTTER
2 TBLS OLIVE OIL	3 CLOVES GARLIC
1 CUP GRAPE TOMATOES, HALVED	1 CUP ZUCCHINI, QUARTERED & SLICED
1 CUP FRESH CORN KERNELS	1 RED BELL PEPPER, CHOPPED
1-2 TBLS BALSAMIC VINEGAR	1/4 CUP FRESH BASIL, JULIENNED
1/2 CUP SHREDDED PARMESAN CHEESE	

COOK SPAGHETTI AS DIRECTED ON PACKAGE; DRAIN & SET ASIDE. IN SKILLET, HEAT BUTTER & OIL OVER MEDIUM HEAT UNTIL BUTTER IS MELTED. ADD THE GARLIC; COOK 1 MINUTE, THEN ADD TOMATOES AND THE ZUCCHINI & SAUTE FOR 5 MINUTES. ADD THE CORN KERNELS & PEPPERS; COOK 5 MINUTES, STIRRING OCCASIONALLY. ADD IN THE BALSAMIC VINEGAR; TOP WITH BASIL & CHEESE. SERVE OVER THE COOKED SPAGHETTI WITH GARLIC TOAST. MAKES 6 SERVINGS!

DILL PICKLE & RANCH PASTA SALAD

2 BOXES SUDDENLY SALAD RANCH & BACON SALAD MIX	1 CUP MAYONNAISE
1/2 CUP SOUR CREAM	1/4 TSP GARLIC SALT
8 OZS COLBY JACK CHEESE, CUBED	2 CUPS SLICED DILL PICKLES
1/2 CUP DILL PICKLE JUICE	4 TBLS CHOPPED FRESH DILL

BOIL PASTA (FROM SALAD MIXES) AS DIRECTED ON BOX; DRAIN & PLACE IN LARGE SALAD BOWL. IN ANOTHER BOWL, MIX THE MAYONNAISE, SOUR CREAM & 1 OF THE SEASONING PACKETS FROM THE SALAD MIXES. (DISCARD THE OTHER PACKET OR SAVE FOR ANOTHER USE). MIX UNTIL WELL COMBINED; ADD TO LARGE BOWL OF PASTA. STIR IN ALL THE REMAINING INGREDIENTS; COVER & REFRIGERATE 2 HOURS BEFORE YOU SERVE. ADD GREEN SALAD & DINNER ROLL FOR COMPLETE MEAL. MAKES 8 SERVINGS!

GRILLED SUMMER VEGGIE PASTA

8 OZS UNCOOKED LINGUINE	4 MEDIUM TOMATOES, CHOPPED
1/3 CUP COARSELY CHOPPED BASIL LEAVES	6 TBLS OLIVE OR VEGETABLE OIL
1/2 TSP SALT	1/4 TSP GROUND BLACK PEPPER
2 CLOVES GARLIC, FINELY CHOPPED	1/2 EGGPLANT, CUT INTO 1/2" SLICES
1 RED BELL PEPPER, QUARTERED	1 YELLOW SQUASH, HALVED LENGTHWISE
1 MEDIUM ONION, CUT INTO 1/2" SLICES	4 OZS FETA OR GOAT CHEESE, CRUMBLD
1/3 CUP SHREDDED PARMESAN CHEESE	

HEAT GAS OR CHARCOAL GRILL; IN DUTCH OVEN, COOK LINGUINE TO DESIRED DONENESS AS DIRECTED ON PACKAGE. IN LARGE BOWL, MIX TOMATOES, BASIL, 4 TBLS OF THE OIL & THE SALT & PEPPER; SET ASIDE. IN ANOTHER BOWL, MIX REMAINING 2 TBLS OF OIL & THE GARLIC. IN UNGREASED 15X10" PAN, PLACE THE EGGPLANT, BELL PEPPER, SUMMER SQUASH & ONIONS; BRUSH WITH THE OIL-GARLIC MIXTURE. PLACE THE VEGGIES FROM THE BAKING SHEET DIRECTLY ONTO THE GRILL; COVER & COOK 8-12 MINUTES, TURNING FREQUENTLY UNTIL THE VEGGIES ARE CRISP-TENDER. COARSELY CHOP THE VEGGIES; ADD TO TOMATO MIXTURE, ADD THE CHEESE & MIX GENTLY. DRAIN THE LINGUINE; PLACE ON SERVING PLATTER & TOP WITH THE VEGGIE MIXTURE & PARMESAN CHEESE. MAKES 6 SERVINGS!

CHICKEN ALFREDO PASTA SALAD

1 BOX SUDDENLY SALAD CLASSIC PASTA SALAD	1/2 CUP REFRIGERATED ALFREDO SAUCE
1 1/2 CUPS SHREDDED DELI ROTISSERIE CHICKEN	1 CUP HALVED GRAPE OR CHERRY TOMATOES
1 CUP HALVED SLICED CUCUMBER	2 TBLS SLICED FRESH BASIL LEAVES

IN SAUCEPAN, COOK PASTA AS DIRECTED ON BOX. DRAIN; RINSE WITH COLD WATER. IN SMALL BOWL, MIX SEASONING MIX FROM PACKET & THE ALFREDO SAUCE. PLACE COOKED PASTA, CHICKEN (SKIN REMOVED), TOMATOES, CUCUMBERS & BASIL IN SERVING BOWL. ADD THE ALFREDO MIXTURE; TOSS TO COAT, THEN SPRINKLE WITH TOPPING PACKET & BASIL LEAVES. SERVE IMMEDIATELY OR REFRIGERATE UNTIL SERVING TIME. MAKES 4-5 SERVINGS.

TOMATO BASIL PASTA SUMMER SALAD

8-10 ROMA TOMATOES, CHOPPED	4 GARLIC CLOVES, FINELY CHOPPED
1 1/2 TSPS SALT	1/2 TSP BLACK PEPPER
1/2 CUP OLIVE OIL	1/2 CUP FRESH BASIL, CHOPPED
2 CUPS MOZZARELLA CHEESE, CUBED	1 LB PKG ROTINI PASTA
1/2 CUP GRATED PARMESAN CHEESE	

IN LARGE BOWL, MIX TOMATOES, GARLIC, SALT, PEPPER, OIL, BASIL & MOZZARELLA; COVER & REFRIGERATE 2 HOURS TO BLEND THE FLAVORS. COOK & DRAIN THE PASTA AS DIRECTED ON PKG; RINSE WITH COLD WATER TO COOL, THEN DRAIN. IN LARGE SALAD BOWL, MIX COOKED PASTA & TOMATO MIXTURE UNTIL COMBINED. SPRINKLE WITH THE PARMESAN CHEESE JUST BEFORE SERVING. MAKES 24 SERVINGS!