



Mr. Food
TEST KITCHEN

Easy Pasta Recipes

**31 Best Pasta Recipes with
Chicken, Beef, and More**

A Free eCookbook from the Mr. Food Test Kitchen

"OOH IT'S SO GOOD!!®"



Easy Pasta Recipes: 31 Best Pasta Recipes with Chicken, Beef, and More

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Dear Friend,

Get ready 'cause it's pasta time! When you've got to get dinner on the table, pasta is one of the most versatile ingredients out there. Pair it with different sauces, veggie, and meats, and you've got a brand new meal at your fingertips. Plus, you can stock up whenever there's a sale and keep the extra in your pantry until you need them, making dinner easier on your wallet.

Seafood fans can rejoice 'cause we've got a few can't-miss recipes, including our **Family-Favorite Tuna Noodle Casserole** (page 3). It's our favorite way to get the kids to eat good-for-you fish! If you're looking to go meatless altogether, our **Eggplant Fettuccine** (page 7) is a fantastic way to put fresh produce to use.

Add some protein into your main course with our chicken and beef recipes like our **Chicken Tetrazzini** (page 10) or **The Easiest Lasagna Ever** (page 15). These dishes are perfect for leftovers the next day, too, so make sure to pack some up to bring with you to work. And when you're expecting guests, make sure to whip up a batch of our **Company Special Mac 'n' Cheese** (page 17). There won't be a noodle left in the dish!

When you're short on time, our quick pasta recipe for **Easy Cheesy Italian Noodles** (page 19) gives you a homemade dinner in a flash. Or if you want to take something on the go, pack up a thermos of our **Best Noodle Soup Ever** (page 22), and you'll be grateful to have a cozy dinner by your side.

When you're getting ready to head over to the neighborhood potluck, don't arrive empty-handed. Our **Stacked Pasta Salad** (page 27) is an eye-opener, but you won't believe just how easy it is to make. We've even got a couple of desserts—yes, you read that right!—like our **Apple Lasagna** (page 30) that'll be the star of any event. No matter what kind of pasta recipe you're looking for, we can guarantee these will have you sayin'...

"OOH IT'S SO GOOD!!®"

Kelly Howard Patty



P.S. Enjoy this eCookbook filled with 31 belly-filling pasta recipes. Remember, our *Easy Pasta Recipes* eCookbook is available FREE, with many others also available on www.MrFood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!

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Restaurant Style Shrimp Scampi

You might expect to pay quite a bit for shrimp scampi at a nice restaurant. But look how simple it is to make this lighter version at home (and you get to keep some of that savings in your wallet).

Serves: 4

Cooking Time: 10 min

What You'll Need:

1 pound uncooked linguine
2 tablespoons olive oil
1 pound medium shrimp, peeled and deveined, with tails left on
12 garlic cloves, crushed
1 teaspoon salt
1/2 teaspoon black pepper
1/2 cup dry white wine
2 tablespoons chopped fresh parsley



What To Do:

1. Cook linguine according to package directions; drain, rinse, drain again, and cover to keep warm.
2. Meanwhile, in a large skillet, heat oil over medium-high heat. Add shrimp, garlic, salt, and pepper, and sauté 2 to 3 minutes, until shrimp turn pink and are cooked through.
3. Reduce heat to low and add wine and parsley to skillet; simmer 1 to 2 minutes. Toss shrimp with linguine. Serve immediately.



Give the shrimp a squeeze of fresh lemon right before tossing with the pasta. For even more heartiness and nutrition, use whole-wheat or spinach linguine. Mmm mmm!

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No-Fuss Salmon Casserole

Hit the pantry instead of the high seas for the main ingredient in this easy salmon casserole that's so rich and thick, it almost tastes like a hearty soup.

Serves: 6

Cooking Time: 45 min

What You'll Need:

2 (15-ounce) cans red salmon, drained and flaked (skin and bones discarded)
2 (10-¾-ounce) cans condensed cream of celery soup
1 (14-ounce) can sliced carrots, drained
4 cups cooked elbow macaroni
1 small onion, finely chopped
1 cup (4 ounces) shredded sharp Cheddar cheese
1 cup milk
1/4 teaspoon black pepper
1/2 cup plain dry bread crumbs
2 tablespoons butter, melted



What To Do:

1. Preheat oven to 375 degrees F. Coat a 9- x 13-inch baking dish with cooking spray, set aside.
2. In a large bowl, combine salmon, soup, carrots, macaroni, onion, cheese, milk, and pepper; mix well. Spoon mixture into prepared baking dish.
3. In a small bowl, combine bread crumbs and butter; mix well then sprinkle evenly over casserole.
4. Bake 45 to 50 minutes, or until heated through and topping is golden.



Our Test Kitchen likes to use a good-quality red salmon to make this a really flavorful casserole, but any variety of canned salmon will work.

Family-Favorite Tuna Noodle Casserole

Everyone in the family is sure to start clamoring for seconds when you serve up a plateful of this crowd-pleasing casserole.

Serves: 6

Preparation Time: 5 min

Cooking Time: 30 min

What You'll Need:

1 (16 ounces) package elbow macaroni
1 (12 ounces) can water-packed tuna, drained and flaked
2 (10-3/4 ounces) cans condensed cream of mushroom soup
1 (8-1/2 ounces) can peas, drained
2 cups (8 ounces) shredded Swiss cheese, divided
1 cup heavy cream
1/4 teaspoon black pepper



What To Do:

1. Preheat oven to 350 degrees F.
2. Prepare macaroni according to package directions; drain, rinse, and drain again. Place in large bowl and add tuna, mushroom soup, peas, 1-1/2 cups Swiss cheese, cream, and pepper; mix well. Pour into 9- x 13-inch baking dish that has been coated with cooking spray. Sprinkle remaining 1/2 cup Swiss cheese over top.
3. Bake 20 to 25 minutes, or until heated through.



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Linguine with Mussels

No muscle is needed to get the family to the table when this dish of linguine with mussels is served!

Serves: 4

Cooking Time: 20 min

What You'll Need:

1 pound linguine
1 (28-ounce) can crushed tomatoes, undrained
1 pound fresh mussels, cleaned (see Note)
1 tablespoon chopped parsley
1 teaspoon dried oregano
1 teaspoon dried basil
1/2 teaspoon crushed red pepper
1/4 teaspoon salt
1/4 teaspoon black pepper



What To Do:

1. Cook and drain the pasta according to the package directions; place in a large serving bowl and cover to keep warm.
2. In a large saucepan over medium heat, heat crushed tomatoes until simmering.
3. Add mussels and cook 2 minutes. Stir in remaining ingredients except the pasta.
4. Cover and simmer over low heat 3 to 5 minutes, until the mussels open. Discard any mussels that do not open.
5. Pour over the hot pasta and toss until evenly combined. Serve immediately.



Some fish markets sell mussels already cleaned and ready for cooking. If you buy mussels that aren't prepared, here's what to do: Wash them under cold running water and scrub away any grit or barnacles with a stiff food scrub brush. Remove the black "beard" from each mussel by cutting or pulling it off.

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Tomato Angel Pasta

Turn those juicy tomatoes into a delicious homemade sauce that will get you rave reviews in the kitchen. Our Tomato Angel Pasta will be your new favorite go-to dinner any night of the week!

Serves: 4

Cooking Time: 15 min

What You'll Need:

1/4 cup extra virgin olive oil
4 cloves garlic, minced
8 plum tomatoes, coarsely chopped
1 teaspoon salt
1/2 teaspoon black pepper
1/4 cup chopped fresh basil
1 pound angel hair pasta
Grated Parmesan cheese for sprinkling



What To Do:

1. In a large skillet over medium-high heat, heat oil and garlic just until garlic starts to brown. Stir in tomatoes, salt, and pepper, and continue cooking over medium heat 8 to 10 minutes. Stir in basil just before serving.
2. Meanwhile, cook angel hair pasta according to package directions; drain. Place on a platter, top with tomato sauce, and sprinkle with cheese.



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Fresh Garden Pasta

Mother Nature should surely give our Fresh Garden Pasta her special "thumbs up." Made with lots of fresh garden veggie chunks and healthy, flavorful ingredients, this one's a keeper.

Serves: 3

Cooking Time: 30 min

What You'll Need:

1 cup olive oil, divided
6 garlic cloves, chopped
1 teaspoon salt
1 teaspoon black pepper
5 large plum tomatoes, cut into 1-inch chunks
1 large zucchini, cut into 1/2-inch chunks
2 summer squash, cut into 1/2-inch chunks
1 small onion, cut into 1/2-inch chunks
8 ounces whole grain angel hair pasta
1/4 cup slivered fresh basil
1/4 cup grated Parmesan cheese



What To Do:

1. Preheat oven to 450 degrees F.
2. In a large bowl, combine 3/4 cup olive oil, garlic, salt, and pepper; mix well. Stir in tomatoes, zucchini, squash, and onion until evenly coated. Place in a single layer on rimmed baking sheets.
3. Bake 30 minutes, or until tender.
4. Meanwhile, cook pasta according to package directions; drain and place in a large serving bowl. Add roasted vegetables and juices from pan; add basil and toss gently until evenly blended. Sprinkle with Parmesan cheese and serve immediately.



Feel free to substitute some of your other favorite veggies, like carrots or bell peppers.

A crispy, warm garlic bread would be a great go-along to this fresh and tasty dish -- great for sopping up every last bit of the delicious sauce!

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Eggplant Fettuccine

This meatless entree is marvelous! In less than 30 minutes, you can have a mouth-watering dish on your table—and you don't have to be a vegetarian to enjoy it!

Serves: 4

Preparation Time: 15 min

Cooking Time: 12 min

What You'll Need:

1 (12-ounce) package fettuccine, uncooked
2 tablespoons olive oil
1 medium onion, chopped
3 cloves garlic, minced
1 medium eggplant, peeled and cubed
1 large red bell pepper, cut into 1-inch chunks
2 (14-1/2-ounce) cans pasta-style tomatoes
1/2 cup grated Parmesan cheese



What To Do:

1. Cook fettuccine according to package directions; drain and place in a large serving bowl.
2. Meanwhile, heat oil in a large skillet over medium-high heat. Add onion and next 3 ingredients; cook, stirring constantly, 10 minutes or until vegetables are tender.
3. Stir in tomatoes; spoon mixture over pasta, and sprinkle with cheese.



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Cheesy Ziti Toss

Want to know our secret? Tossing hot pasta with the sauce ingredients that are room temperature warms the sauce in this recipe. You can't get much easier than that!

Serves: 4

Preparation Time: 5 min

Cooking Time: 8 min

What You'll Need:

8 ounces ziti pasta, uncooked
1 (15-ounce) can diced tomatoes, undrained
1-1/2 cups shredded Cheddar-mozzarella cheese blend
1/2 cup oil-packed dried tomatoes, drained and chopped
1/3 cup chopped kalamata olives
1/2 cup chopped red bell pepper
1/3 cup chopped fresh basil
1/2 teaspoon black pepper



What To Do:

1. Cook pasta according to package directions.
2. While pasta cooks, stir together tomatoes and remaining 6 ingredients in a large bowl. Drain pasta, and combine immediately with tomato mixture; toss gently.



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Chicken Fettuccine Casserole

Want your family to come running to the table? Bake up this comforting Chicken Fettuccine Casserole. This saucy chicken and pasta bake is sure to have everyone cleaning their plates!

Serves: 4

Cooking Time: 30 min

What You'll Need:

1 (9-ounce) package refrigerated fettuccine
3 tablespoons butter
3 tablespoons all-purpose flour
2 cups chicken broth
1/2 cup heavy cream
1/2 cup plus 2 tablespoons grated Parmesan cheese
1-1/2 cups cubed cooked chicken
1/2 cup oil-packed sun-dried tomatoes, drained and cut into thin strips
2 tablespoons bacon pieces



What To Do:

1. Preheat oven to 350 degrees F. Coat an 8-inch square baking dish with cooking spray. Cook and drain fettuccine according to package directions.
2. In a large saucepan over medium heat, melt butter and whisk in flour. Gradually stir in broth, bring to a boil, stirring constantly; remove from heat. Stir in heavy cream and 1/2 cup Parmesan cheese. Add chicken, tomatoes and bacon, mix well.
3. Add fettuccine to chicken mixture; toss gently to mix well. Spoon into baking dish. Sprinkle with remaining Parmesan cheese. Bake uncovered about 30 minutes or until hot in center.



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Chicken Tetrazzini

Chicken Tetrazzini is a creamy, cheesy, fancy-sounding Italian chicken dish that goes together in a jiffy because it calls for cooked rotisserie chicken.

Serves: 6

Cooking Time: 10 min

What You'll Need:

7 ounces uncooked thin spaghetti
3 cups chopped cooked rotisserie chicken
1 cup shredded Parmesan cheese, divided
1 (10-3/4-ounce) can cream of mushroom soup, undiluted
1 (10-ounce) container refrigerated Alfredo sauce
1 (3-1/2-ounce) can sliced mushrooms, drained
1/2 cup slivered almonds, toasted
1/2 cup chicken broth
1/4 cup dry sherry or 1/4 cup chicken broth
1/4 teaspoon freshly ground pepper



What To Do:

1. Cook pasta according to package directions; drain.
2. Preheat oven to 350 degrees F. Lightly grease 6 small (6-ounce) baking dishes.
3. In a large bowl, stir together chicken, 1/2 cup Parmesan cheese, and remaining ingredients; stir in pasta then spoon mixture into baking dishes. Sprinkle evenly with remaining Parmesan cheese.
4. Bake 10 minutes, or until golden and bubbly.



Tetrazzini can also be baked in a lightly greased 7- x 11-inch baking dish. Bake at 350 degrees F 25 minutes, or until golden and bubbly.

Potluck Pasta Fiesta

If you're looking for a chicken and pasta dish with a kick, then you've just hit the jackpot. Our Potluck Pasta Fiesta will have your gang begging you for seconds!

Serves: 4

Cooking Time: 25 min

What You'll Need:

1 package (12 ounces) bowtie pasta
4 boneless, skinless chicken breast halves (1 to 1-½ pounds total)
1 teaspoon salt, divided
¼ teaspoon black pepper
2 tablespoons olive oil
2 garlic cloves, minced
1 can (14 ounces) artichoke hearts, drained and cut into halves
1 can (11 ounces) Mexican-style corn, drained
1 can (10-¾ ounces) condensed cream of corn soup
1-¼ cups milk
1 (7-ounce) jar roasted peppers, drained and cut into ¼-inch-wide strips
1 teaspoon hot pepper sauce



What To Do:

1. Prepare the pasta according to the package directions; drain, rinse, and drain again. Set aside in a covered dish to keep warm.
2. Meanwhile, sprinkle the chicken with ½ teaspoon salt and the black pepper. In a large skillet, heat the oil over medium heat; add the chicken and garlic. Cook 12 to 15 minutes, or until the chicken is cooked through, turning halfway through the cooking.
3. Remove the chicken to a cutting board and cut into 1-inch cubes. Add the remaining ingredients to the skillet and bring to a boil over medium heat; add the chicken and cook 3 to 5 minutes, or until thoroughly heated.
4. Toss with the warm pasta and serve immediately.

Asian Chicken Bowties

Our Asian Chicken Bowties is a unique twist on pasta that'll totally change up your ordinary pasta routine. Give it a shot—we know you'll love it!

Serves: 4

Cooking Time: 10 min

What You'll Need:

1 (12-ounce) package bowtie pasta
2 tablespoons peanut oil
1/2 cup sesame seeds
4 cloves garlic, minced
1/4 cup soy sauce
1/4 cup white vinegar
1/2 cup sugar
3/4 cup vegetable oil
8 ounces fresh sugar snap peas (about 2 cups)
1-1/2 cups fresh shoestring carrots
3 cups diced cooked chicken
1/2 teaspoon salt



What To Do:

1. Prepare pasta according to package directions.
2. Meanwhile, in a large skillet over medium heat, heat peanut oil. Sauté sesame seeds and garlic 3 to 5 minutes, or until the seeds are golden brown. Add soy sauce, vinegar, sugar, and vegetable oil and continue to cook over medium-low heat an additional 2 minutes. Stir in peas and carrots and cook 5 to 6 minutes, or until crisp-tender. Add chicken and salt and continue to cook an additional 5 minutes, or until heated through.
3. Place warm pasta in a serving bowl, pour chicken mixture over it, and toss until evenly coated. Serve immediately.



Baked Goulash

Our updated version of an old world Hungarian Goulash classic takes a few time-saving and tasty liberties we think you'll like. This is a ground beef casserole that will surely stand the test of time.

Serves: 4

Cooking Time: 50 min

What You'll Need:

1-1/2 to 2 pounds ground beef
1/2 pound sliced mushrooms
1 small onion, chopped
1 tablespoon chopped garlic
1 (28-ounce) jar spaghetti sauce
1 teaspoon salt
1/2 teaspoon black pepper
8 ounces uncooked elbow macaroni
1/2 cup water
1 cup (4 ounces) shredded mozzarella cheese



What To Do:

1. Preheat oven to 350 degrees F. Coat a 2-1/2-quart casserole dish with cooking spray.
2. In a large skillet, brown ground beef, mushrooms, onion, and chopped garlic over medium-high heat 6 to 8 minutes, or until no pink remains in the beef, stirring frequently. Drain off excess liquid then add remaining ingredients except cheese; mix well.
3. Place mixture in prepared casserole dish, cover, and bake 25 minutes. Remove from oven and top with mozzarella cheese. Return to oven and bake, uncovered, 15 to 20 minutes, or until heated through and cheese has melted.



This is a perfect dish to make ahead and freeze. You can even freeze it in individual portions, so that way, the kids can microwave a dish after school or anytime they need a quick meal.

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Better Baked Ziti

If you're wondering what makes this baked ziti "better" than the regular stuff, you just need to take one bite, and you'll see why.

Serves: 6

Cooking Time: 45 min

What You'll Need:

1 pound ziti
1 (15-ounce) container ricotta cheese
3 cups (12 ounces) shredded mozzarella cheese, divided
1 teaspoon garlic powder
1/2 teaspoon salt
1 tablespoon chopped fresh parsley
1 (28-ounce) jar spaghetti sauce
1/2 cup grated Parmesan cheese



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish or 3-quart casserole with cooking spray.
2. In a large pot of boiling, salted water, cook ziti until just barely tender; drain and place in a large bowl.
3. Add ricotta cheese, 1-1/2 cups mozzarella cheese, garlic, salt, and parsley to the ziti; mix well. Spread half the spaghetti sauce over bottom of prepared baking dish. Spoon ziti mixture into baking dish; cover with remaining spaghetti sauce, then sprinkle with Parmesan cheese.
4. Bake 25 minutes, then top with remaining mozzarella cheese and bake an additional 10 minutes, or until heated through.



Use your favorite type of flavored spaghetti sauce to add additional flavor to this ziti. And don't worry if you don't have ziti on hand -- just substitute any other equal-sized shape.

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The Easiest Lasagna Ever

The name says it all! Whether it's a holiday or any ordinary night of the week, you don't need to spend hours making a delicious lasagna when we've got the formula for making The Easiest Lasagna Ever!

Serves: 6

Cooking Time: 1 hr 35 min

What You'll Need:

1 pound Italian sausage, casing removed
1 (15-ounce) container ricotta cheese
1 egg
3 cups shredded mozzarella cheese, divided
2 tablespoons chopped fresh basil
1 (28-ounce) jar spaghetti sauce
1/2 pound uncooked lasagna noodles (1/2 of a 16-ounce box)
2 cups sliced fresh mushrooms
1 cup water
2 tablespoons Parmesan cheese



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a skillet over medium-high heat, cook sausage 8 to 10 minutes, or until browned; drain and set aside.
3. In a medium bowl, combine ricotta cheese, egg, 1 cup of the shredded mozzarella cheese, and the basil; set aside.
4. Pour half the spaghetti sauce into prepared baking dish. Cover sauce with half the uncooked noodles; spread cheese mixture over noodles, then layer over that the sausage, mushrooms, 1 cup shredded mozzarella cheese, remaining noodles, and remaining sauce. Pour 1/4 cup of water into each corner of baking dish. Cover tightly with aluminum foil.
5. Bake 1-1/4 hours. Do not unseal the top until cooking time is complete.
6. Remove from oven, uncover, and top with remaining mozzarella cheese and the Parmesan cheese; bake an additional 8 to 10 minutes, or until cheese is melted.



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Hillbilly Pasta Bake

Get ready for a good ol' country casserole that'll fill the hungriest of bellies. Our Hillbilly Pasta Bake is a cinch to make and won't break the bank!

Serves: 8

Cooking Time: 1 hr

What You'll Need:

1 pound ground beef
1 cup chopped onion
1 green bell pepper, chopped
1 teaspoon salt
1/2 teaspoon black pepper
2 (10-3/4-ounce) cans tomato soup
1 (8-1/2-ounce) can cream-style corn
1 (16-ounce) package processed cheese spread, cut into cubes
1 (16-ounce) package elbow macaroni, cooked according to package directions



What To Do:

1. Preheat oven to 350 degrees F. Coat a casserole dish with cooking spray.
2. In a soup pot over medium-high heat, cook ground beef, onion, green pepper, salt, and pepper 6 to 8 minutes, or until beef is no longer pink. Stir in remaining ingredients including macaroni; mix well. Pour into prepared casserole dish and cover with foil.
3. Bake 45 minutes, then uncover and continue baking 10 minutes, or until bubbly and hot in center.



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Company Special Mac 'n' Cheese

Having company and want to dish up some old-fashioned comfort food? Then you've got to try our delicious Company Special Mac 'n' Cheese. This cheesy twist on the traditional is sure to impress all your guests!

Serves: 6

Cooking Time: 35 min

What You'll Need:

1 pound elbow macaroni
1/2 cup plus 2 tablespoons butter, divided
1/2 cup all-purpose flour
1 teaspoon salt
1/2 teaspoon black pepper
4 cups milk
1 pound Gouda, Muenster or Havarti (semi-soft cheese with herbs), shredded
1 cup crushed butter-flavored crackers



What To Do:

1. Preheat oven to 375 degrees F. Coat 6 ramekins or custard cups with cooking spray and place on a baking sheet.
2. In a large pot, cook macaroni according to package directions; drain and set aside.
3. Meanwhile, in another large pot over medium heat, melt 1/2 cup butter. Add flour, salt, and pepper; mix well. Gradually add milk, bring to a boil, and cook until smooth and thickened, stirring constantly. Add cheese and continue stirring until melted. Pour macaroni into pot, mixing until well combined. Spoon into prepared ramekins.
4. In a medium bowl, melt remaining butter in microwave. Stir in crushed crackers; mix until crumbs are evenly coated. Sprinkle evenly over top of macaroni.
5. Bake uncovered 20 to 25 minutes, or until heated through.



Go to town with these by using some of the flavored cheeses that are in the market. We tested this with Rosemary and Garlic Gouda and a Monterey Jack.

Lean & Mean Pasta Skillet

Lighten up with this hearty Lean & Mean Pasta Skillet that's packed with leaner yet flavorful ingredients and served over a bed of whole grain pasta. This is a no-sacrifice main dish you'll love.

Serves: 4

Cooking Time: 20 min

What You'll Need:

1 tablespoon olive oil
1 pound turkey sausage, casing removed
1 yellow bell pepper, diced
2 garlic cloves, minced
1 (28-ounce) can diced tomatoes, not drained
1/2 teaspoon salt
1/4 teaspoon black pepper
1 pound whole grain angel hair pasta
2 tablespoons chopped fresh basil



What To Do:

1. In a large skillet, heat oil over medium heat; cook sausage, bell pepper, and garlic 5 to 7 minutes, or until meat is browned, breaking up meat as it cooks. Stir in tomatoes, salt, and pepper, and simmer 10 to 15 minutes.
2. Meanwhile, cook pasta according to package directions. Drain and transfer to a large bowl. Stir the basil into the sauce and serve over the pasta.



Who doesn't like a sprinkle of Parmesan cheese over most any pasta dish?! And if you like your sausage a little spicier, feel free to use hot turkey sausage.

Easy Cheesy Italian Noodles

There are so many reasons you're gonna love our light, yet hearty Easy Cheesy Italian Noodles. From the lively flavor combo of the herbs and spices, to the full-flavored Parmesan cheese, this one can't be beat.

Serves: 4

Cooking Time: 20 min

What You'll Need:

1 pound egg noodles
1/2 cup (1 stick) butter
1/4 cup olive oil
1 cup finely chopped fresh basil
4 garlic cloves, finely chopped
3/4 cup grated Romano or Parmesan cheese
1/2 teaspoon salt
1/2 teaspoon black pepper
1/4 teaspoon dried oregano
1/4 teaspoon crushed red pepper



What To Do:

1. In a large pot of boiling water, cook pasta just until tender. Drain and place in a large bowl; set aside and keep warm.
2. In a large skillet, heat butter and olive oil; add basil and garlic, and sauté 1 to 2 minutes.
3. Add basil and garlic mixture and remaining ingredients to pasta; mix well and serve immediately.



Fettuccine Alfredo

The nice thing about this fettuccine recipe is that, for flavor and ease, on a scale of 1 to 10, it rates a 10! Why, it's good enough to be served in the finest Italian restaurant.

Serves: 4

Cooking Time: 20 min

What You'll Need:

12 ounces fettuccine
1/2 cup (1 stick) butter
2 cups (1 pint) heavy cream
1/2 teaspoon black pepper
1-1/2 cups grated Parmesan cheese



What To Do:

1. Cook fettuccine according to package directions; drain.
2. Meanwhile, in a large skillet, melt butter over medium-low heat. Add heavy cream and pepper; cook 6 to 8 minutes, or until hot and well blended, stirring constantly.
3. Stir in cheese and cook 6 to 7 minutes, or until sauce is thickened. Pour sauce over fettuccine; toss and serve.



You might want to switch this up by using spinach fettuccine to give the dish nice color contrast. Go ahead and top it with additional Parmesan cheese, if desired.

Cheese-Stuffed Meatballs & Spaghetti

We used a secret ingredient in our Cheese-Stuffed Meatballs and Spaghetti in order to get the big flavor that this recipe deserves. Don't take our word for it, but today's forecast looks like it could be "Cloudy with a Chance of Meatballs"!

Serves: 4

Cooking Time: 15 min

What You'll Need:

1-1/4 pounds ground turkey breast
3/4 cup plain bread crumbs
1 (1-ounce) package dry ranch dressing
1/4 cup water
1 egg, lightly beaten
1/2 teaspoon garlic powder
1/2 teaspoon black pepper
4 (1-ounce) mozzarella sticks, cut into 20 cubes
1 (26-ounce) jar spaghetti sauce
1/4 cup shredded carrots
1/4 cup thin celery slices
1 pound spaghetti, cooked according to package directions (keep warm)



What To Do:

1. Preheat oven to 350 degrees F. Coat a baking sheet with cooking spray.
2. In a large bowl, combine turkey, bread crumbs, dry ranch dressing, water, egg, garlic powder, and black pepper; mix well. Divide mixture into 20 meatballs, then form each meatball around a mozzarella cube, making sure to cover cheese completely. Place on prepared baking sheet.
3. Bake 15 to 20 minutes, or until no longer pink in center. Meanwhile, in a large pot, heat spaghetti sauce, carrots, and celery over medium-low heat 10 to 15 minutes, or until veggies are tender. Add meatballs; stir until evenly coated. Place warm pasta on a large serving platter and place sauce and meatballs on top.



Best Noodle Soup Ever

We're betting you'll agree that this is the Best Noodle Soup Ever. Our Asian-style chicken soup with lots of noodles swimming in the flavorful broth is sure to bowl over your soup-lovers.

Serves: 10

Cooking Time: 20 min

What You'll Need:

8 cups chicken broth
1 tablespoon light soy sauce
1 cup sliced fresh mushrooms
1 (8-ounce) can sliced water chestnuts, drained
1 carrot, peeled and shredded
1/2 pound boneless, skinless chicken breast, cut into 1/2-inch chunks
1/4 pound uncooked spaghetti, broken in half
1 cup fresh snow peas, trimmed
2 scallions, sliced



What To Do:

1. In a soup pot over medium-high heat, combine chicken broth, soy sauce, mushrooms, water chestnuts, carrot, and chicken; bring to a boil.
2. Add spaghetti and snow peas, and continue boiling 8 minutes, or until pasta is cooked, stirring occasionally. Top each serving with sliced scallions.



Pasta e Fagioli Soup

Bring a little taste of Italy into your kitchen at home with one of our favorite recipes—Pasta e Fagioli Soup. Fool your gang into thinking you must have flown to Italy to get soup this delicious!

Serves: 6

Cooking Time: 20 min

What You'll Need:

1/4 cup olive or vegetable oil
4 cloves garlic, coarsely chopped
1 can (14-1/2-ounce) diced tomatoes
1-3/4 cups chicken broth
2 teaspoons dried oregano
1/2 teaspoon pepper
1/2 teaspoon salt
1 teaspoon garlic powder
2 cans (15-ounce) cannellini beans, not drained
1/4 cup chopped fresh parsley
1/2 pound ditalini pasta
1/4 cup grated Parmesan cheese



What To Do:

1. In a large sauce pan, heat the oil over medium-high heat; add the garlic and sauté until golden. Add the tomatoes, broth, oregano, pepper, salt, and garlic powder.
2. Reduce heat to medium and cook 5 minutes, stirring frequently.
3. Add the cannellini and parsley and continue cooking an additional 10 minutes, stirring frequently.
4. Meanwhile, in a medium-sized pot of boiling salted water, cook the ditalini until just barely tender; drain and add to the cannellini mixture.
5. Add the Parmesan cheese, mix thoroughly, and serve.



Fagioli is the Italian word for "beans," that are used in this recipe. For a bit more flare, in place of Parmesan, shred some Asiago cheese over the soup. You'll enjoy its rich, nutty flavor.

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Egg Noodle Vegetable Chowder

When they ask for seconds (and maybe even thirds) of this pasta soup, you'll be glad to give it to them 'cause you'll know it's loaded with lots of good things.

Serves: 4

Cooking Time: 45 min

What You'll Need:

1/2 pound egg noodles
1 cup diagonally sliced celery
1 small yellow squash, thinly sliced
1 cup fresh broccoli florets
1 cup thinly sliced red onion
2-1/2 cups milk
2 (10-1/2-ounce) cans condensed chicken broth
2 cups (8 ounces) shredded Cheddar cheese
1/4 teaspoon salt
1/4 teaspoon freshly ground black pepper



What To Do:

1. In a large pot of boiling salted water, cook noodles to desired doneness; drain and set aside.
2. Meanwhile, in a large saucepan, combine vegetables, milk, and chicken broth. Cover and bring to just under a boil. Reduce heat and simmer 15 minutes.
3. Stir in Cheddar cheese, salt and pepper.
4. Add noodles to vegetable mixture. Simmer about 5 minutes or until thoroughly heated.



Macaroni and Cheese Soup

If you love down-home macaroni and cheese then you'll love our Macaroni and Cheese Soup. This comfort food in a bowl cooks up warm and creamy for kids of all ages to enjoy.

Serves: 6

Cooking Time: 20 min

What You'll Need:

2-1/2 cups water
1 (10-ounce) package frozen mixed vegetables, thawed
1 (7.25-ounce) package macaroni & cheese mix
1-1/2 teaspoons salt
1/2 teaspoon black pepper
4 cups (1 quart) milk
1 cup (4 ounces) shredded sharp Cheddar cheese



What To Do:

1. In a soup pot, bring water to a boil over high heat. Stir in mixed vegetables, macaroni from packaged mix (reserving cheese packet), salt, and pepper. Return to a boil, cover loosely, and cook 5 minutes, stirring occasionally.
2. Add remaining ingredients, including reserved cheese packet. Reduce heat to medium, cover loosely, and simmer 10 minutes, or until hot and creamy, stirring occasionally.



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Basic Macaroni Salad

Our simple Basic Macaroni Salad recipe runs rings around store-bought. With its fresh, homey taste, this favorite cold salad go-along is comfort on a plate.

Serves: 8

Cooking Time: 15 min

What You'll Need:

1 pound elbow macaroni
5 hard-cooked eggs, chopped
1 cup chopped celery
1/2 cup finely chopped red onion
2 cups mayonnaise
1/2 teaspoon garlic powder
1 teaspoon salt
3/4 teaspoon black pepper



What To Do:

1. In a large pot of boiling water, cook macaroni over high heat 7 to 9 minutes, or just until tender. Drain, rinse, and let cool.
2. Place macaroni in a large bowl, add remaining ingredients, and mix well. Cover and refrigerate at least 1 hour before serving.



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Stacked Pasta Salad

Stacked Pasta Salad is a unique twist on a pasta casserole. It's a must-have for any vegetable lover!

Serves: 8

What You'll Need:

1 pound tri-colored pasta twists
1 (16-ounce) container sour cream
1 cup mayonnaise
1/2 cup milk
4 scallions (green onions), thinly sliced
1 tablespoon dried tarragon
2 teaspoons salt
1-1/2 teaspoons black pepper
1 bunch (2 to 3 stalks) broccoli, cut into small florets and blanched (see Note)
1 large head cauliflower, cut into small florets and blanched (see Note)
1 large red bell pepper, diced



What To Do:

1. Cook pasta according to package directions; drain, rinse, and drain again. Let cool.
2. In a large bowl, combine sour cream, mayonnaise, milk, scallions, tarragon, salt, and black pepper; mix well. Reserve 1 cup sour cream mixture and add pasta to remaining sour cream mixture; toss until well coated.
3. In a trifle dish or large glass serving bowl, layer half the pasta mixture, half the broccoli, half the cauliflower, and half the bell pepper. Repeat layers once more and drizzle with reserved sour cream mixture. Cover and chill at least 2 hours before serving. Toss just before serving.



To blanch the broccoli and cauliflower florets, add each to boiling water for 1 minute, then remove to a bowl of ice water to immediately stop them from cooking any further; drain.

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Kitchen Sink Macaroni Salad

It's a picnic any time you serve our Kitchen Sink Macaroni Salad! Chock full of so many flavors, textures and colors, it's a chilled pasta salad that does double duty as a side dish or a main dish.

Serves: 10

Cooking Time: 15 min

Chilling Time: 2 hr

What You'll Need:

1 (16-ounce) package elbow macaroni, cooked according to package directions, rinsed, and cooled

1 cup diced salami

1 cup diced Cheddar cheese

1 cup frozen peas, thawed

1 (6-ounce) can pitted black olives

1 cup diced celery

1/2 cup diced red onion

1/2 cup diced dill pickles

1 cup mayonnaise

2 teaspoons dry mustard

1 teaspoon salt

1/2 teaspoon black pepper



What To Do:

1. In a large bowl, combine pasta, salami, cheese, peas, olives, celery, onion, and pickles.
2. In a small bowl, combine mayonnaise, dry mustard, salt, and pepper; mix well. Stir into pasta mixture; cover.
3. Refrigerate at least 2 hours, or until ready to serve.



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Athenian Pasta Salad

Have you noticed how the tastes of Greece are getting so popular? Now you know what one of our all-time favorite summer lunches is. (In fact, we like it in the spring, fall, and winter too!)

Serves: 8

Cooking Time: 15 min

What You'll Need:

1 pound twist or any medium pasta shape
1/2 cup finely chopped red onion
1 cup ripe olives, chopped
8 ounces (about 2 cups) crumbled feta cheese
1/4 cup finely chopped green bell pepper
2 small tomatoes, chopped
3/4 cup vegetable oil
6 tablespoons red wine vinegar
1 teaspoon salt
1/2 teaspoon black pepper
1 teaspoon sugar
2 teaspoons Dijon-style mustard



What To Do:

1. In a large pot of boiling salted water, cook pasta to desired doneness; drain, cool and place in a large bowl.
2. Add onion, olives, feta cheese, green pepper, and tomatoes.
3. In a small bowl, whisk together remaining ingredients; pour over pasta and toss gently.
4. Refrigerate until ready to serve.



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Apple Lasagna

We know! We know! Apple Lasagna sounds strange, doesn't it? Well, we sure will be surprised if this great lasagna recipe doesn't become a favorite snack or dessert with your family.

Serves: 12

Cooking Time: 45 min

What You'll Need:

12 lasagna noodles
2 (21-ounce) cans apple pie filling
2 cups (8 ounces) shredded Cheddar cheese
1 cup ricotta cheese
1 large egg, beaten
1/4 cup granulated sugar
6 tablespoons all-purpose flour
1/2 teaspoon ground cinnamon
3 tablespoons butter
6 tablespoons light or dark brown sugar
1/4 cup quick oats
Dash of ground nutmeg



What To Do:

1. Preheat oven to 350 degrees F. In a large pot of boiling salted water, cook noodles to desired doneness; drain and set aside.
2. Coat a 9- x 13-inch baking dish with cooking spray. Layer 4 noodles on bottom of prepared dish. Spread 1 can of apple pie filling on top, slicing any extra-thick apples. Layer 4 noodles over the apples.
3. In a large bowl, mix together the Cheddar cheese, ricotta cheese, egg and granulated sugar; spread them evenly over the noodles and top with the remaining 4 noodles. Spoon remaining can of apple pie filling over noodles.
4. In a small bowl, crumble together the flour, cinnamon, margarine, brown sugar and quick oats. Sprinkle over the apple filling.
5. Bake 45 minutes. Let stand 15 minutes then slice into serving-sized pieces and serve warm or cold.



If desired, you can mix together 1 cup (1/2 pint) sour cream and 1/3 cup light or dark brown sugar and serve the lasagna with dollops of this topping for garnish.

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Pineapple Noodle Pudding

Our Pineapple Noodle Pudding is a tropical twist on the original Eastern European dish known as "kugel." Serve this warm or chilled for brunch or dessert, and it'll be an instant hit!

Serves: 15

Cooking Time: 1 hr 15 min

What You'll Need:

1 (12-ounce) package wide egg noodles
4 tablespoons (1/2 stick) butter
8 eggs, lightly beaten
1 (8-ounce) package cream cheese, softened
1 pound cottage cheese
1 cup sour cream
1 cup sugar
1 (20-ounce) can crushed pineapple, drained and squeezed
1/4 teaspoon salt

TOPPING

2 tablespoons butter
2 cups cornflakes, coarsely crushed
1/4 cup sugar
1 teaspoon cinnamon



What To Do:

1. Preheat oven to 350 degrees F. Coat a 9- x 13-inch baking dish with cooking spray.
2. In a large pot of boiling salted water, cook noodles 6 to 8 minutes, or until just tender; drain and place in a large bowl. Add 4 tablespoons butter and stir until melted. Add eggs, cream cheese, cottage cheese, sour cream, 1 cup sugar, pineapple and salt. Mix until well combined and pour into prepared baking dish.
3. In a microwavable bowl, melt 2 tablespoons butter in microwave. Add remaining topping ingredients and toss until cornflakes are evenly coated. Sprinkle over noodle mixture.
4. Bake 60 minutes, or until knife inserted in center comes out clean. Let cool 10 minutes, then cut into squares and serve.

