

Pasta

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BLT Pasta

Ingredients

- 3 ½ cups Progresso™ chicken broth
- 8 oz uncooked penne pasta (2 1/3 cups)
- ¼ teaspoon black pepper
- 2 tablespoons butter
- 1 bag (5 oz) fresh baby spinach
- 1 ½ cups grape or cherry tomatoes, halved
- 1 package (12 oz) applewood smoked bacon, cooked and coarsely chopped
- Shredded Parmesan cheese, chopped fresh chives or chopped fresh basil leaves, if desired

Directions

1. In 4-quart Dutch oven, heat chicken broth, pasta and black pepper to boiling over high heat. Reduce heat to medium; simmer uncovered 11 to 14 minutes, stirring occasionally, until pasta is al dente and most of liquid is absorbed.
2. Reduce heat to medium-low. Stir in butter until melted. Gradually add spinach, stirring constantly, until starting to wilt. Remove from heat; stir in tomatoes and bacon. Top with remaining ingredients.

Tips

- Cooking your bacon ahead of time will save on meal prep.
- Serve pasta with a side of warm and crusty buttered garlic bread.

Prep Time: 30 Min	Cook Time: 30 Min	Total Time: 60 Min	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/blt-pasta/bb14b661-de58-4b64-9d18-59144f7df49a>

Cheese Manicotti

Ingredients

- 1 box Manicotti Shells
- 1.5 lbs. Ricotta Cheese
- 1.5 lbs. Mozzarella Cheese
- ~6 tbsp. of Parmesan or Romano Cheese
- 3 tbsp. of Dry Parsley Flakes
- 1-2 Jars of Spaghetti Sauce (Your choice)
- 1 egg (optional)

Directions

1. Mix ricotta cheese, 1/2 lbs. of mozzarella Cheese, 3 tbsp. of Parmesan/Romano cheese, and parsley in a large bowl. Mix until texture is consistent. (Add 1 egg if texture is too dry)
2. Boil shells according to box instructions. (1 spoonful of spaghetti sauce will prevent shells from sticking together)
3. Drain shells and rinse.
4. Cover 13x9 baking dish bottom with spaghetti sauce
5. Stuff shells with cheese mixture
6. Place stuffed shells in 13x9 baking dish
7. Cover stuffed shells in layer of spaghetti sauce
8. Add layer of mozzarella cheese
9. Sprinkle 3 tbsp. of Parmesan/Romano cheese
10. Bake for 25 mins @ 350 degrees

Prep Time: 10-20 mins	Cook Time: 35 mins	Total Time: 55 mins	Servings:
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Origin : Internet

URL :

Cheese Stuffed Shells With Alfredo Sauce

Ingredients

- 12 oz box jumbo shells
- 15 oz ricotta
- 2 eggs
- 2 cups shredded mozzarella, divided
- 1 cup shredded Parmesan
- 1 tsp garlic powder
- 1 tsp oregano
- 2 cups Alfredo sauce
- Ground black pepper
- Fresh parsley, optional

Directions

1. Cook jumbo shells according to the instructions on the package.
2. Mix together ricotta, eggs, one cup of shredded mozzarella, Parmesan, garlic powder and oregano.
3. Fill as many of the shells as you can with the cheese mixture using a large spoon.
4. Put the stuffed shells into a greased 3-quart casserole dish or a 9x13 inch pan and cover with Alfredo sauce.
5. Top with one cup shredded mozzarella.
6. Cover with foil and bake at 375 degrees for 30-35 minutes, until bubbly.
7. Sprinkle with ground black pepper and fresh parsley.

Prep Time: 15 minutes	Cook Time: 35 minutes	Total Time: 50 minutes	Servings: 5
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Origin : The Gunny Sack

URL : <https://www.thegunnysack.com/cheese-stuffed-shells-with-alfredo-sauce/>

Instapot - Taco Pasta

Ingredients

- 1 oz fajita seasoning
- 8 oz tomato sauce
- 2 C beef broth
- 8 oz small pasta (medium shells)
- 1.5 C shredded cheese (cheddar, Mexican blend or cheddar jack)
- 1 lb ground beef , lean

Directions

1. Set Instant Pot to saute. Add the ground beef and break up as it cooks. Once ground beef is browned, stir in taco seasoning, tomato sauce, beef broth and then pasta.
2. Cover and seal lid. Change setting to manual and adjust time to 5 minutes.
3. Once Instant Pot beeps to show it's done, quick release. Carefully remove cover and stir.
4. Turn off Instant Pot. Top with cheese, put cover back on but don't seal. Allow a minute or two for cheese to start to melt. Serve with desired toppings.

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

No-Boil Lasagna

Ingredients

- 1 lbs Uncooked Lasagna
- 15 oz Ricotta Cheese
- ½ Cup Parmesan Cheese
- 2 Eggs
- 26 oz Pasta Sauce
- 1 lbs Italian Sausage or Ground Beef
- 3 Cups Mozzarella Cheese
- ½ Tsp Chopped Parsley

Directions

1. Preheat oven to 350.
2. In a medium bowl combine Ricotta Cheese, Parmesan Cheese & Eggs.
3. Mix well.
4. In a 4 1/2 Quart Open Roaster, Spread 1 cup of pasta sauce.
5. Add 1 layer of uncooked lasagna.
6. Spread a layer of Ricotta cheese mixture, Sausage/Beef, Mozzarella, and more pasta sauce.
7. Repeat Layering.
8. Sprinkle Parsley on top.
9. Cover with Aluminum Foil.
10. Bake 1 hour.
11. Uncover.
12. Bake an additional 15 minutes or until hot and bubbly.
13. Let stand 15 min before serving

Prep Time:	Cook Time:	Total Time:	Servings:
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Origin : Internet

URL :

Skinny Garlic Shrimp Pasta

Ingredients

- 8 oz uncooked multigrain angel hair (capellini) pasta or spaghetti
- 4 cups fresh baby spinach leaves
- 1 ½ cups halved cherry tomatoes
- 3 teaspoons olive oil
- 1 medium onion, finely chopped (1/2 cup)
- 1 ½ lb fresh medium shrimp, peeled, deveined and tail shells removed
- 3 cloves garlic, finely chopped
- ¼ teaspoon crushed red pepper flakes
- ½ cup dry white wine or Progresso™ reduced-sodium chicken broth (from 32-oz carton)
- ¼ cup Progresso™ reduced-sodium chicken broth (from 32-oz carton)
- ¼ teaspoon salt
- ⅛ teaspoon pepper
- 3 tablespoons chopped fresh parsley
- 2 tablespoons butter

Directions

1. In 5-quart saucepan or Dutch oven, cook pasta as directed on package. Drain; return to saucepan. Stir in spinach, tomatoes and 2 teaspoons of the oil. Cover to keep warm.
2. While pasta is cooking, in 12-inch nonstick skillet, heat remaining 1 teaspoon oil over medium-high heat. Add onion; cook and stir 1 minute. Add shrimp, garlic and pepper flakes; cook and stir 2 minutes.
3. Stir in wine, broth, salt and pepper; cook 2 minutes or until shrimp are pink and firm. Remove from heat; stir in parsley and butter until butter is melted. Add shrimp mixture to pasta mixture in saucepan; toss to mix

Tips

- Finish off each serving with a generous handful of chopped fresh herbs.
- Sprinkle grated Parmesan cheese on top of pasta before serving.
- Medium shrimp are a good size to team up with cherry tomatoes and other veggies in this dish.
- Whole-grain pastas do take a little longer to cook so be sure to follow package directions for doneness.

Prep Time: 30 Min	Cook Time: 30 Mins	Total Time: 60 Min	Servings:
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Origin : Betty Crocker

URL :<https://www.bettycrocker.com/recipes/skinny-garlic-shrimp-pasta/24cdff36-9444-4d40-88ee-117c268014a7>

Slow-Cooker Lasagna

Ingredients

- 1 pound bulk Italian sausage
- 1 medium onion, chopped (1/2 cup)
- 3 cans (15 ounces each) Italian-style tomato sauce
- 2 teaspoons dried basil leaves
- ½ teaspoon salt
- 2 cups shredded mozzarella cheese (8 ounces)
- 1 container (15 ounces) part-skim ricotta cheese
- 1 cup grated Parmesan cheese
- 15 uncooked lasagna noodles

Directions

1. Cook sausage and onion in 10-inch skillet over medium heat 6 to 8 minutes, stirring occasionally, until sausage is no longer pink; drain. Stir in tomato sauce, basil and salt.
2. Mix 1 cup of the mozzarella cheese and the ricotta and Parmesan cheeses. (Refrigerate remaining mozzarella cheese while lasagna cooks.)
3. Spoon one-fourth of the sausage mixture into 6-quart slow cooker; top with 5 noodles, broken into pieces to fit. Spread with half of the cheese mixture and one-fourth of the sausage mixture. Top with 5 noodles, remaining cheese mixture and one-fourth of the sausage mixture. Top with remaining 5 noodles and remaining sausage mixture.
4. Cover and cook on Low heat setting 4 to 6 hours or until noodles are tender.
5. Sprinkle top of lasagna with remaining 1 cup mozzarella cheese. Cover and let stand about 10 minutes or until cheese is melted. Cut into pieces.

Tips

- The longer cook time in a slow cooker diminishes the strength of some seasonings, like herbs. Use dried basil leaves in the recipe and garnish with chopped fresh basil, oregano, or parsley to brighten up the Italian flavors before serving.
- Want to take your slow-cooker meal to an outing? Simply wrap the slow-cooker in a towel or newspaper to keep it warm. Attach rubber bands around the handles to secure it for travel.
- Dried regular or no-boil lasagna noodles work equally well in a slow cooker.

- For lasagna with a kick, look for hot or spicy Italian sausage. Links can be used if bulk sausage isn't available. Just remove the meat from the casings and cook as directed.
- Caesar salad and Italian bread make nice accompaniments to this delicious lasagna.

Prep Time: 25 min	Cook Time: 6 Hr 35 Mins	Total Time: 7 Hr	Servings:
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Origin : Betty Crocker

URL : <https://www.bettycrocker.com/recipes/slow-cooker-lasagna/23546794-7262-47be-9ca4-e12c900399a1>