



# Recipe For: PASTA BAR PARTY!

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Use any short pasta you have for your pasta bar. Good choices include seashell pasta, elbow macaroni, rotini, fusilli, or radiatore. The short types work well with all the sauces.

**This is for your basic recipe. Now decide which one you'd like to try or try all of them!**

## Basic Pasta

- 3 cups short pasta of choice
- 3 tablespoons light butter
- 2 teaspoons dried minced onion
- 1 teaspoon dried basil
- 1/4 teaspoon salt
- 1/4 teaspoon freshly ground black pepper

## Chicken Cacciatore Pasta

- 1/2 teaspoon olive oil
- 1/4 teaspoon bottled minced garlic
- 2 tablespoons sliced green bell pepper
- 2 tablespoons chopped onion
- 2 tablespoons sliced mushrooms
- 1/4 cup Spaghetti sauce
- 4 oz. cooked chicken breast (cubed)
- 1 cup hot cooked BASIC PASTA
- 1 teaspoon pre-shredded fresh Parmesan cheese

## Chicken Alfredo Pasta

- 1/4 cup refrigerated Alfredo sauce
- 4 oz. cooked chicken breast (cubed)
- 1 cup hot cooked basic pasta

## Easy Cheesy Pasta

- 1/4 cup refrigerated Alfredo sauce
- 1/4 cup (1 ounce) shredded cheddar cheese
- 1 cup hot cooked basic pasta

## Traditional Marinara Pasta

- 1/4 cup spaghetti sauce
- 4 oz. cooked Italian Sausage (cubed)
- 1 cup hot cooked basic pasta



## Antipasto

- 1/4 cup Italian Salad Dressing
- 1/4 cup (1 ounce) cubed Mozzarella cheese
- 1/4 cup (1 ounce) sliced pepperoni
- 1/4 cup black olives
- 1/2 cup chopped green pepper
- 1/2 cup cherry tomatoes (whole)
- 1 cup chilled cooked basic pasta





*eat smart, be smart!*

## **Cooking Directions:**



### **Basic Pasta**

-  Cook pasta according to package directions
-  Toss with butter, onion, basil and season with salt and pepper.




### **Chicken Cacciatore Pasta**

-  Heat olive oil in a small nonstick skillet over medium-high heat.
-  Add garlic, pepper, mushrooms & onion; cook 2 to 3 minutes or just until tender.
-  Add sauce and chicken, and cook 1 to 2 minutes or until thoroughly heated.
-  Pour over hot cooked pasta, and top with Parmesan cheese.




### **Chicken Alfredo Pasta**

-  Heat Alfredo sauce & chicken in a microwave safe bowl for 30 seconds (covered), remove, stir, and heat an additional 30 seconds.
-  Pour over hot cooked pasta.

### **Easy Cheesy Pasta**

-  Place Alfredo sauce in a small microwave-safe bowl.
-  Cover and microwave at HIGH 1 minute, stirring after 30 seconds or until thoroughly heated.
-  Remove from microwave, and stir in cheese. Combine cheese sauce and hot pasta; stir well.

### **Antipasto**

-  Place cooked pasta in ice water
-  Combine Italian Salad Dressing, cubed Mozzarella cheese, sliced pepperoni, black olives, green pepper and cherry tomatoes in a large zip lock bag.
-  Add chilled cooked basic pasta and shake until thoroughly mixed, serve.