

Name: _____

Period: _____

Minestrone Soup

3 cans (14.5 oz) chicken broth
1 ½ cans (16 oz) stewed tomatoes, chopped
3 cans kidney beans, drained
1 pkg frozen mixed vegetables
½ c. macaroni, uncooked
1 ½ t. garlic powder
1 ½ t. dried basil leaves

Combine all ingredients in large sauce pan. Bring to a boil on medium-high heat.

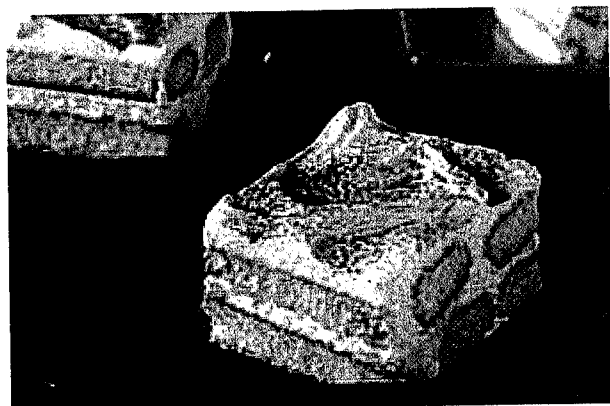
Once soup is boiling reduce to medium-low and simmer for 20 minutes.



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Fast & Easy Tiramisu

healthyK:68 v0:52890
living

average rating

★★★★☆ (104)

prep time 15 min
total time 4 hr 15 min
makes 12 servings

what you need!

2 pkg. (3 oz. each) ladyfingers, split, divided
2 Tbsp. MAXWELL HOUSE Instant Coffee
1 Tbsp. sugar
1 cup boiling water
2 pkg. (8 oz. each) PHILADELPHIA Fat Free Cream Cheese, softened
1/2 cup sugar
2 cups thawed COOL WHIP LITE Whipped Topping
1 tsp. unsweetened cocoa powder

make it!

ARRANGE 1 package of ladyfingers on bottom of 13x9-inch baking dish. Dissolve combined coffee granules and 1 Tbsp. sugar in boiling water; brush 1/2 cup onto ladyfingers in dish.

BEAT cream cheese in large bowl with mixer until creamy. Add 1/2 cup sugar; mix well. Whisk in COOL WHIP.

SPREAD half the cream cheese mixture over ladyfingers in dish; top with remaining ladyfingers. Brush with remaining coffee mixture; cover with remaining cream cheese mixture. Sprinkle with cocoa powder. Refrigerate 4 hours.

kraft kitchens tips

Special Extra

Add 2 Tbsp. almond-flavored liqueur or brandy to cream cheese along with the 1/2 cup sugar.

nutritional information

per serving

Calories	150	Total fat	3 g	Saturated fat	2 g
Cholesterol	55 mg	Sodium	250 mg	Carbohydrate	24 g

Rossi's Sausage Gnocchi

allrecipes.com



Rated: ★★★★★

Submitted By: lady__dragon

Photo By: bizzymomma

Prep Time: 20

Minutes

Cook Time: 30

Minutes

Ready In: 50

Minutes

Servings: 8

"Tender gnocchi pasta is served in a homemade tomato sauce with slices of Italian sausage and topped with grated Romano cheese."

INGREDIENTS:

2 tablespoons olive oil	1/2 teaspoon salt
2 pounds Italian sausage links	2 teaspoons white sugar
2 tablespoons olive oil	2 tablespoons Italian seasoning
1 cup onion, chopped	2 (1 pound) packages fresh gnocchi
2 tablespoons minced garlic	chopped fresh flat-leaf parsley, for garnish
1 tablespoon Italian seasoning	grated Romano or Parmesan cheese
2 (14 ounce) cans crushed tomatoes	
1/4 cup water	

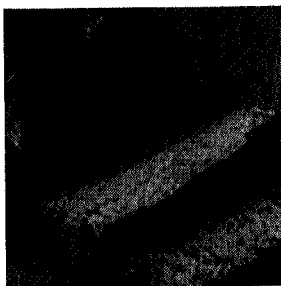
DIRECTIONS:

You have scaled this recipe's ingredients to yield a new amount (8). The directions below still refer to the original recipe yield (4).

1. Heat 2 tablespoon olive oil in a skillet over medium heat. Add sausages and cook until browned and firm, about 10 minutes. Cut sausages into 1/2 inch slices, return to the skillet, and continue cooking until no longer pink. Drain sausage slices on a paper towel lined plate.
2. Meanwhile, heat 2 tablespoon olive oil in a saucepan over medium heat; stir in onion and cook until the onion softens and turns translucent, about 5 minutes. Add garlic and 2 teaspoons Italian seasoning; cook until the garlic softens, about 2 minutes. Pour in crushed tomatoes, water, salt, sugar, and remaining 2 tablespoon Italian seasoning. Bring to a simmer, then reduce heat to medium-low, cover, and simmer for 20 minutes.
3. Bring a large pot of lightly salted water to a boil. Add gnocchi and cook for 2 to 3 minutes until pasta floats; drain.
4. Meanwhile, stir Italian sausage slices into sauce to rewarm. Toss pasta with sauce, and sprinkle with chopped parsley and grated Romano cheese to serve.

Italian Bread I

allrecipes.com



Rated: ★★★★★

Submitted By: Shelley Ross

Photo By: Marcella

Servings: 12

"There 's no yeast to contend with in this recipe, but plenty of flavor with sun-dried tomatoes, Cheddar cheese, onion, garlic and herbs all folded in."

INGREDIENTS:

1/4 cup chopped sun-dried tomatoes	2 tablespoons dried parsley
2 1/2 cups all-purpose flour	1 cup shredded sharp Cheddar cheese
2 tablespoons white sugar	1/4 cup chopped green onions
2 teaspoons baking powder	1 egg
1/2 teaspoon baking soda	1 1/2 cups buttermilk
1/4 teaspoon salt	3 tablespoons olive oil
1 teaspoon dried rosemary	1 clove crushed garlic

DIRECTIONS:

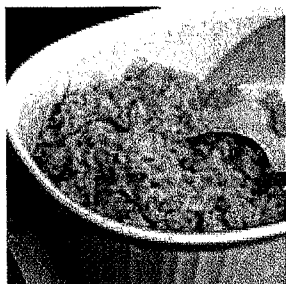
1. Preheat oven to 350 degrees F (175 degrees C). Grease a 9 x 5 loaf pan.
2. Whisk together the oil, egg, and buttermilk in a small bowl.
3. In a large bowl, whisk together flour, sugar, baking powder, soda, salt, and dried herbs. Stir in cheese and onions. Pour buttermilk mixture into the flour mixture, and stir to combine. Add garlic and tomatoes until evenly distributed. Spread batter into prepared pan. Smooth top, and tap pan on counter to remove bubbles.
4. Bake for 60 to 65 minutes, until golden. Cool loaf on wire rack.

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Basic Microwave Risotto

allrecipes.com



Rated: ★ ★ ★ ★ ★

Submitted By: Drasaid

Photo By: Lucky Noodles

Servings: 4

"If all the stirring, and stirring and stirring has discouraged you from making creamy risotto, then read on. This simple recipe cooks up in the microwave all by itself in about 20 minutes. You can add different ingredients to the basic recipe, and still"

INGREDIENTS:

3 tablespoons butter	1 cup uncooked Arborio rice
1 clove garlic, minced	3/4 cup white wine
1 onion, chopped	1/4 cup grated Parmesan
1 1/2 cups vegetable broth	cheese

DIRECTIONS:

1. In a 3 quart, microwave safe casserole dish combine butter, garlic and onion. Place dish in microwave and cook on high for 3 minutes.
2. Place vegetable broth in a microwave safe dish. Heat on microwave until the broth is hot but not boiling (approximately 2 minutes).
3. Stir the rice and broth into the casserole dish with the onion, butter and garlic mixture. Cover the dish tightly and cook on high for 6 minutes.
4. Stir wine into the rice. Cook on high for 10 minutes more. Most of the liquid should boil off. Stir the cheese into the rice and serve.

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Printed from Allrecipes.com 6/1/2010

make 2
separate
batches
* use 2 microwave