

Broccoli with Rigatoni

allrecipes.com



Rated: ★★★★★

Submitted By: Star Pooley

Photo By: MOLLE888

Servings: 5

"Broccoli florets are sauteed with garlic, butter and olive oil, simmered in broth, then tossed with fresh basil and hot rigatoni. A sprinkle of Parmesan cheese is the perfect finish. Hint: don't overcook the garlic and broccoli!"

INGREDIENTS:

8 tablespoons olive oil	1 cup vegetable broth
2 tablespoons butter	1 cup chopped fresh basil
4 cloves garlic, minced	1 pound rigatoni pasta
1 pound fresh broccoli florets	2 tablespoons grated Parmesan cheese

DIRECTIONS:

1. Cook pasta according to package directions. Drain.
2. In large skillet heat oil and butter. Gently brown garlic, add broccoli and saute gently for 2 to 3 minutes. Add broth; cover and simmer until broccoli is tender.
3. Toss the broccoli mixture with the basil and cooked pasta. Serve with grated Parmesan cheese on top.

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Quick Artichoke Pasta Salad

allrecipes.com



Rated: ★★★★★

Submitted By: Maryanne

Photo By: ilovecookingsomuch

Prep Time: 20
Minutes
Cook Time: 4
Hours

Ready In: 4 Hours 20
Minutes
Servings: 5

"This pasta salad is quick and easy to make. The liquid from the marinated artichoke hearts makes an excellent dressing."

INGREDIENTS:

1 cup salad macaroni, or other medium-size pasta	1 cup pitted black olives
1 (6.5 ounce) jar marinated artichoke hearts	1 tablespoon chopped fresh parsley
1/2 cup mushrooms, quartered	1/2 teaspoon dried basil
1 cup cherry tomatoes, halved	1/2 tablespoon dried oregano
	2 cloves garlic, minced
	salt and pepper to taste

DIRECTIONS:

1. Bring a large pot of salted water to boil; add pasta and boil until al dente. Drain well and rinse with cold water.
2. In a large mixing bowl, combine pasta, artichoke hearts, mushrooms, tomatoes, olives, parsley, basil, oregano, garlic, salt and pepper; toss well. Refrigerate for at least 4 hours. Before serving, season the pasta dish with salt and pepper to taste.

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Hot Spinach and Artichoke Dip

allrecipes.com



Rated: ★★★★★

Submitted By: MRS. SEALS

Photo By: Traci's Kitchen

Prep Time: 10

Minutes

Cook Time: 20

Minutes

Ready In: 30

Minutes

Servings: 48

"I love the addition of bacon to this cheesy spinach and artichoke dip. It's a family favorite around the holidays. My nana passed it on to me. I hope you'll enjoy it!"

INGREDIENTS:

8 slices bacon

1 (10 ounce) package frozen
chopped spinach, thawed and
drained1 (14 ounce) can quartered
marinated artichoke hearts,
drained1 (5 ounce) container garlic
-herb flavored cheese spread
1 cup grated Parmesan
cheese1 (8 ounce) container sour
cream

1/2 cup mayonnaise

DIRECTIONS:

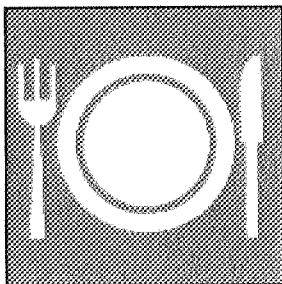
1. Preheat oven to 400 degrees F (200 degrees C).
2. Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and crumble into a medium bowl.
3. Mix spinach, artichoke hearts, garlic-herb flavored cheese spread, Parmesan cheese, sour cream and mayonnaise into the bowl with bacon.
4. Scoop mixture into a 7x11 inch baking dish. Bake in the preheated oven 20 minutes, or until bubbly and lightly browned.

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Artichoke Salad I

allrecipes.com



Rated: ★★★★★

Submitted By: Christine Johnson

Prep Time: 15
Minutes
Cook Time: 20
Minutes

Ready In: 35
Minutes
Servings: 4

"A dash of pepper sauce and Worcestershire make this artichoke rice salad zippy, and a wonderful salad to serve at a barbecue with grilled lamb, or with thick slices of tomato as a satisfying luncheon entree."

INGREDIENTS:

1 (10.75 ounce) package chicken flavored rice mix (e.g. Rice A Roni)	1 dash hot pepper sauce
1/2 cup mayonnaise	2 (6.5 ounce) jars marinated artichoke hearts, diced
1 tablespoon Worcestershire sauce	6 green onions, chopped
1 tablespoon lemon juice	12 pimento-stuffed green olives, chopped
1 teaspoon curry powder	1 green bell pepper, chopped

DIRECTIONS:

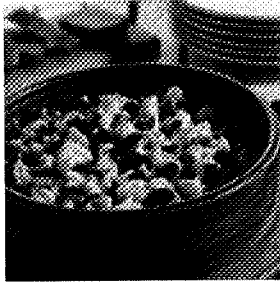
1. Prepare rice as package directs, omitting butter, instead spray pan with non-stick vegetable oil. Cool mixture in refrigerator.
2. In a mixing bowl, combine artichokes, green onions, green olives and bell pepper.
3. Prepare the dressing by whisking together the mayonnaise, Worcestershire sauce, lemon juice, curry powder and hot pepper sauce. Pour dressing over combined rice and vegetable mix, stir well and chill.

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Cauliflower Gratin

allrecipes.com



Rated: ★★★★★

Submitted By: Campbell's Kitchen

Prep Time: 10
Minutes
Cook Time: 50
Minutes

Ready In: 1
Hour
Servings: 6

"Cauliflower florets are baked with a creamy mushroom sauce and topped with Swiss cheese and bacon for this hearty, crowd-pleasing side dish."

INGREDIENTS:

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular or 98% Fat Free)
1/2 cup milk
1 clove garlic, minced

1 (20 ounce) bag frozen cauliflower florets, thawed
1 cup finely grated Swiss cheese
1/4 cup cooked crumbled bacon or bacon bits

DIRECTIONS:

1. Spray a 2-quart casserole with cooking spray. Stir the soup, milk, garlic, cauliflower and half of the cheese in the casserole. Sprinkle with the bacon and remaining cheese.
2. Bake at 350 degrees F for 50 minutes or until the cauliflower is tender and mixture is hot and bubbly.

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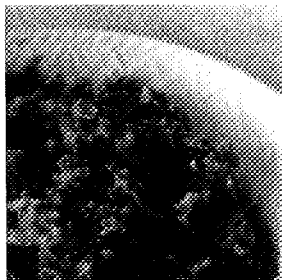
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what soup
can do™**



Broccoli and Cauliflower Casserole

allrecipes.com



Rated: ★★★★★

Submitted By: BRIDG

Photo By: SPECK03

Prep Time: 40
Minutes

Cook Time: 30
Minutes

Ready In: 1 Hour 10
Minutes

Servings: 7

"This is a favorite family recipe that I ate quite a bit of when I was pregnant. It's just one of those things that you can't get enough of!"

INGREDIENTS:

1/2 cup uncooked white rice	food, cubed
10 ounces broccoli florets	1 (10.75 ounce) can
10 ounces cauliflower florets	condensed cream of chicken
1/2 cup butter	soup
1 onion, chopped	5 3/8 fluid ounces milk
1 pound processed cheese	1 1/2 cups crushed buttery
	round crackers

DIRECTIONS:

1. In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Drain and set aside.
2. Simmer broccoli and cauliflower florets in water for 10 minutes, or until crunchy. Meanwhile, preheat oven to 350 degrees F (175 degrees C).
3. In a large saucepan, melt butter and saute onion. Stir cauliflower, broccoli and rice into the saucepan. Once the vegetables and rice are coated, stir in the cheese, chicken soup and milk. Transfer the entire mixture to a 9x13 inch baking dish and sprinkle the crackers on top.
4. Bake in a preheated 350 degrees F (175 degrees C) oven for 30 minutes.

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Broccoli Casserole

allrecipes.com



Rated: ★★★★★

Submitted By: Laura Baker

Photo By: Margie

Prep Time: 20 Minutes

Cook Time: 45 Minutes

Ready In: 1 Hour 5 Minutes

Servings: 8

"Broccoli casserole enriched with cheese, mayonnaise, and cream of mushroom soup - delicious and EASY to make! "

INGREDIENTS:

3 tablespoons butter	2 eggs, beaten
1 onion, chopped	1/2 teaspoon garlic salt
2 (10 ounce) packages chopped frozen broccoli, thawed	1/4 teaspoon ground black pepper
1 (10.75 ounce) can condensed cream of mushroom soup	1/2 teaspoon seasoned salt
1 cup shredded sharp Cheddar cheese	1 1/2 teaspoons lemon juice
1 cup mayonnaise	12 buttery round crackers, crushed fine
	2 tablespoons butter

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C).
2. Melt 3 tablespoons butter in a medium skillet over medium-high heat. Saute onion until golden.
3. In a 2 quart casserole dish, mix together onion, broccoli, soup, cheese, mayonnaise, eggs, garlic salt, pepper, seasoned salt, and lemon juice. Sprinkle crushed crackers over top and dot with remaining 2 tablespoons butter.
4. Bake uncovered in preheated oven for 45 minutes, until heated through and browned on top.

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Broccoli Coleslaw

allrecipes.com



Rated: ★★★★★

Submitted By: Jeri Williams

Photo By: LynnInHK

Prep Time: 15
Minutes

Ready In: 1 Hour 15
Minutes

Servings: 7

"Broccoli, carrots, green onions and ramen noodles brought together with a dressing of olive oil, vinegar, sugar and chicken flavored seasoning."

INGREDIENTS:

1 cup olive oil	1 large head fresh broccoli,
1/3 cup distilled white vinegar	diced
1/2 cup white sugar	2 carrots, grated
1 (3 ounce) package chicken	2 bunches green onions,
flavored ramen noodles,	chopped
crushed, seasoning packet	1 cup sunflower seeds
reserved	

DIRECTIONS:

1. In a small bowl combine oil, vinegar, sugar and the seasoning packet from the ramen noodles. Mix well and refrigerate at least one hour before serving, or overnight.
2. In a large bowl combine broccoli, carrots, green onions and sunflower seeds. Crush ramen noodles and stir in. Pour dressing over salad about 10 minutes before serving.

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