

Pasta Recipes

Enjoy our latest free cookbook, "Pasta Recipes". Filled with delicious member submitted pasta recipes, this cookbook is sure to please family and friends alike.

Aglio e Olio with Sausage



A simple pasta dish that uses old world flavors for your modern day family.

Easy Spaghetti for Four



Easy, fast and delicious! This recipe is great when you don't have a lot of time but still want something tasty.

Lasagna



A creamy, spicy lasagna dish the whole family will love.

Tortellini with Veggies



A savory pasta and veggies dish with parmesan cheese.

Italian Summer Pasta Salad



A quick and easy fresh taste of summer for anytime of the year.

Grandma's Chop Chop



A flavorful blend of veggies, pasta, beef and cheese!

Quick Mexican Spaghetti



Its an all-in-one dish for those who love spaghetti and mexican foods!

Veggie Supreme Pasta



An incredibly delicious and healthy pasta dish your whole family will love.



Pasta Tips and Hints

It is ok to substitute one type of pasta for another in most recipes, but there are a few things to keep in mind when doing so. You always want to use pasta that is similar in shape and size to the type of pasta you want to replace. This will help you keep the type of pasta and the type of sauce consistent.

The type of sauce should act as guide as to what type of pasta to choose. For example thin flat pastas are best matched with thin sauces, where as smaller shapely pastas have nooks and crannies, which help to catch pieces of chunkier sauces.

Aglio e Olio with Sausage

By M. Marino

A simple pasta dish that uses old world flavors for your modern day family. This traditional pasta dish only has a handful of ingredients but is big on flavor.

Ingredients

- 1 1/2 pounds of sausage meat
- 1 pound dry pasta
- 1/2 cup of olive oil
- 5 cloves of minced garlic
- 1 teaspoon of salt
- 2 tablespoons of fresh parsley
- 2 tablespoons of grated cheese
- Pinch of red pepper flakes (optional)

Directions

- You will need two pots to make this dish. A large pot to boil the water and also a medium size pot for all of the other ingredients.
- Begin by boiling your water for your pasta, do not add salt.
- In your other pot add a little bit of oil to coat the bottom and cook on low heat.
- Add to the warm oil your minced garlic and sausage meat. (Use your favorite brand of sausage, but remove it from the casing so that it will cook fast and evenly.)
- Stir frequently to avoid burning your garlic or meat to the bottom of the pot.
- Once the meat has cooked through (about 8 - 10 minutes), you can raise the heat slightly and add in the rest of your oil, salt, parsley, and grated cheese.
- At this point your water should be ready for your pasta. Add your pasta and cook it to the directions on the package.
- While waiting for the pasta to finish cooking, stir your sausage, oil and other ingredients to avoid anything from sticking to the bottom of the pot.
- Drain your pasta when ready and combine it with your other ingredients into a large bowl to serve. If the pasta soaks up all of the oil you can add a little bit more oil to the dish and toss it all together.
- Sprinkle some grated cheese on top and enjoy!

Cook Time: 20 minutes

Servings: 4

Italian Summer Pasta Salad

By Joann Caranante

A quick and easy fresh taste of summer for anytime of the year.

Ingredients

- 6 - 8 fresh plum tomatoes
- 3 - 4 cloves fresh chopped garlic
- 1 cup fresh chopped basil
- 1/2 cup fresh chopped flat leaf parsley
- 1/4 cup olive oil
- Salt and pepper to taste
- 1 pound bow tie or rotini pasta
- 1/4 cup grated Pecorino Romano cheese

Directions

- Boil water for pasta and cook as directed.
- In a large bowl, combine the tomatoes, chopped garlic, basil, flat leaf parsley, olive oil, salt and pepper. Mix well.
- Drain pasta and add to tomato mixture.
- Top with fresh grated Italian cheese and enjoy!

Cook Time: 10 minutes

Servings: 4

Easy Spaghetti for Four

By Tess

Easy, fast and delicious! This recipe is great when you don't have a lot of time but still want something tasty.

Ingredients

- 1 pound hamburger
- 1/2 cup onion chopped
- 1 cup mushroom pieces - stems are okay
- 1/2 teaspoon oregano
- 1/2 teaspoon basil
- 1 teaspoon Italian seasoning
- 1 can of Hunt's spaghetti sauce (traditional)
- 1 package spaghetti seasoning
- Salt to taste
- 3 cups cooked noodles (your choice)

Directions

- Start by browning hamburger.
- Add onion and mushrooms.
- Cook until done.
- Add spices and pasta sauce to pan and stir well.
- Serve sauce over noodles. Sprinkle 1 cup of parmesan cheese over top. Enjoy!

Prep Time: 20 minutes

Cook Time: 20 minutes

Total Time: 40 minutes

Grandma's Chop Chop

By Amber

A flavorful blend of veggies, pasta, beef and cheese!

Ingredients

- 1 pound beef
- 2 cups chopped onions, bell peppers, and tomatoes (as much as you desire)
- 2 cups shredded cheddar cheese
- 1 box spaghetti or angel hair pasta

Directions

- Preheat oven to 400°F.
- Boil noodles and set aside.
- Brown beef and set aside.
- In a casserole dish, layer noodles, beef, veggies, cheese and repeat until all ingredients are used, ending with cheese.
- For decoration place 3 slices of bell pepper on top.
- Cook in oven at 400°F for 25 - 35 minutes until cheese is melted and slightly golden.

Total Time: 45 minutes

Lasagna

By Shannon Peiffer

A creamy, spicy lasagna dish the whole family will love.

Ingredients

- No boil lasagna noodles
- 8 ounce sour cream
- 1 tablespoon garlic salt
- 1 1/2 pounds hamburger
- 1 - 26.5 ounce can spaghetti sauce
- 16 ounce mozzarella cheese
- 16 ounce colby jack cheese
- 1 cup parmesan cheese

Directions

- Preheat oven to 350°F.
- Sprinkle garlic salt over hamburger, brown in pan and drain.
- Layer noodles, hamburger, sour cream, spaghetti sauce, and cheese in glass baking pan.
- Repeat. Cover with aluminum foil.
- Bake at 350°F for 75 minutes.

Prep Time: 10 minutes

Cook Time: 1 hour 15 minutes

Total Time: 1 hour 25 minutes

Servings: 6

Quick Mexican Spaghetti

By Anita Massingale

Its an all-in-one dish for those who love spaghetti and mexican foods!

Ingredients

- 2 cans of your favorite chili (with or without beans)
- 8 ounce Mexican blend cheeses
- 1 can nacho cheese soup
- 1 - 16 ounce block Velveeta Mexican blend cheese
- 1 - 16 ounce package of angel hair pasta
- 1 tablespoon butter
- Optional garnishes: guacamole, fried tortilla strips, sour cream, or queso (melted Mexican cheese seasoned)

Directions

- Open chili and place in a medium to large pot. Let it get good and hot!
- Add cheese soup, Velveeta cheese and let all melt together.
- In the meantime, start your pasta and cook 3 - 5 minutes until tender.
- Coat your casserole dish with butter.
- After pasta is done mix with chili cheese mix.
- Pour pasta mix into coated casserole dish and top with Mexican shredded cheese.
- You'll need a deep dish for this since you want to get as much of the shredded cheese as you can on top.
- Bake until cheese is melted and a little golden (about 10 minutes).
- Let set for 5 - 10 minutes. Serve with garnishes if desired.

Tortellini with Veggies

By Stephanie McCormick

A savory pasta and veggies dish with parmesan cheese.

Ingredients

- 2 cloves garlic
- 1/2 stick butter
- 1 family size package tortellini
- 4 zucchinis
- 1 fresh package of mushrooms (sliced)
- 1 can of quartered artichoke hearts (sliced)
- 1 pint half and half
- 2 cups parmesan cheese

Directions

- Crush and dice garlic and sauté in butter/olive oil until slightly brown in skillet.
- Slice zucchinis and add them with mushrooms and garlic in skillet.
- Let veggies cook for a few minutes then add artichoke hearts.
- While veggies are sautéing, boil water for pasta and cook pasta for about 5-8 minutes.
- Once pasta has cooked fold into vegetables.
- Gradually add parmesan and half and half until cheese has a stringy effect. Enjoy!

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Servings: 4

Veggie Supreme Pasta

By Cheryl Reichick

An incredibly delicious and healthy pasta dish your whole family will love.

Ingredients

- 1 small eggplant, peeled and sliced into 1/2 inch pieces
- 1 small zucchini sliced into 1/2 inch pieces
- 6 mushrooms white or button, sliced
- 1 clove garlic crushed
- 1 can petite tomatoes with garlic and oregano, undrained
- 1/4 cup sliced black olives
- 1 small onion, chopped
- 2 tablespoons olive oil
- 1 tablespoon ketchup
- Chili powder to taste
- 1 pound box of any shape pasta
- 3/4 cup grated mozzarella

Directions

- Boil pasta as per directions on the box.
- Sauté onion until clear in 1 tablespoon of olive oil.
- Add and sauté zucchini, eggplant, and garlic for 6 minutes until soft.
- Add mushrooms and sauté for 2 minutes more.
- Stir in tomatoes, ketchup and chili powder. Cover and cook until heated (about 5 minutes).
- Drain pasta and pour into a large baking dish.
- Mix in cooked veggies and sauce, place cheese on top and bake until melted.

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes