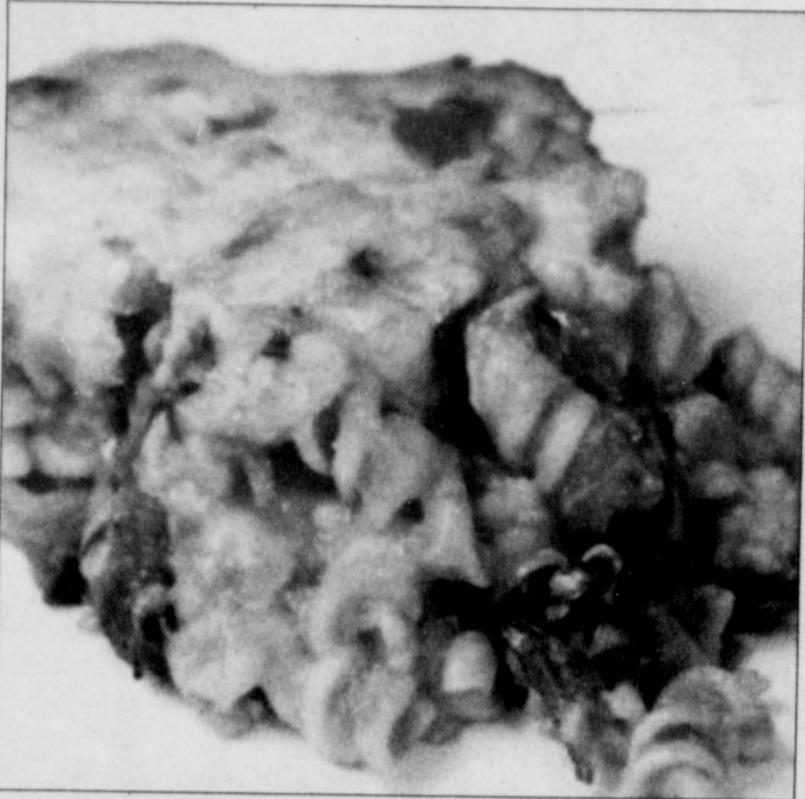


FOOD



Cheesy Pasta Spinach Casserole (12 servings)

Ingredients:

- 1 (12 ounce) package medium seashell pasta
- 1 (10 ounce) package frozen chopped spinach, thawed
- 2 eggs
- 1/4 cup olive oil
- 1/2 cup bread crumbs
- 1 1/2 (26 ounce) jars tomato basil pasta sauce
- 1 (8 ounce) package shredded Cheddar cheese
- 1 (8 ounce) package shredded mozzarella cheese

Directions:

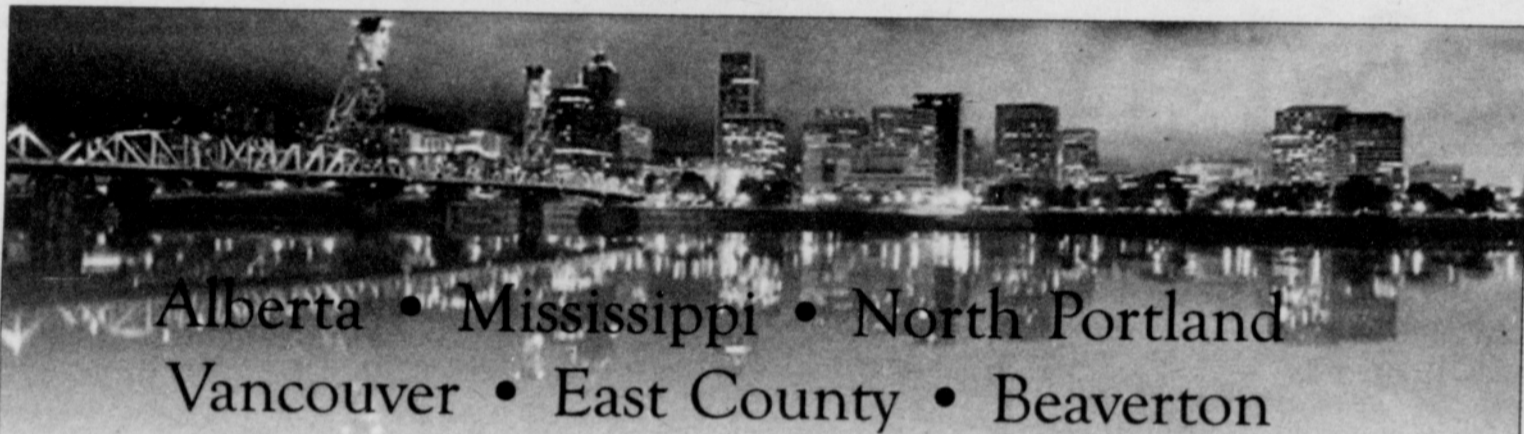
1. Preheat oven to 350 degrees F (175 degrees C). Bring a large pot of lightly salted water to a boil. Cook pasta in boiling water for 8 to 10 minutes, or until al dente; drain.

Bring 1/2 cup water to a boil in a saucepan, and cook the spinach 4 to 6 minutes, until tender.

2. Place the cooked pasta in a medium bowl. In a small bowl, whisk together the eggs and oil. Toss the pasta with the cooked spinach, egg mixture, and bread crumbs.

3. Cover the bottom of a 9x13 inch baking dish with 1/3 of the pasta sauce. Pour half of the pasta mixture into the baking dish, and cover with another 1/3 of the pasta sauce. Sprinkle with half of the Cheddar cheese and half of the mozzarella. Layer with remaining pasta mixture, and top with remaining sauce. Sprinkle with the rest of the Cheddar and mozzarella cheeses.

4. Bake 45 minutes in the preheated oven, or until bubbly and lightly browned.



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Garlic Chicken

Simple to make, just dip and bake. Makes 4 servings.

Ingredients:

- 2 teaspoons crushed garlic
- 1/4 cup olive oil
- 1/4 cup dry bread crumbs
- 1/4 cup grated Parmesan cheese
- 4 skinless, boneless chicken breast halves

Directions:

1. Preheat oven to 425 degrees F (220 degrees C).

2. Warm the garlic and olive oil to blend the flavors. In a separate dish, combine the bread crumbs and Parmesan cheese. Dip the chicken breasts in the olive oil and garlic mixture, then into the bread crumb mixture. Place in a shallow baking dish.

3. Bake in the preheated oven for 30 to 35 minutes, until no longer pink and juices run clear.



Slow Cooker Taco Soup

This is a quick, throw together slow cooker soup with a Mexican flair. Makes 8 servings.

Ingredients:

- 1 pound ground beef
- 1 onion, chopped
- 1 (16 ounce) can chili beans, with liquid
- 1 (15 ounce) can kidney beans with liquid
- 1 (15 ounce) can whole kernel corn, with liquid
- 1 (8 ounce) can tomato sauce
- 2 cups water
- 2 (14.5 ounce) cans peeled and diced tomatoes
- 1 (4 ounce) can diced green chile peppers
- 1 (1.25 ounce) package taco seasoning mix

Directions:

1. In a medium skillet, cook the ground beef until browned over medium heat. Drain, and set aside.

2. Place the ground beef, onion, chili beans, kidney beans, corn, tomato sauce, water, diced tomatoes, green chile peppers and taco seasoning mix in a slow cooker. Mix to blend, and cook on Low setting for 8 hours.