

Nikki Brown Clown

Parties & Events

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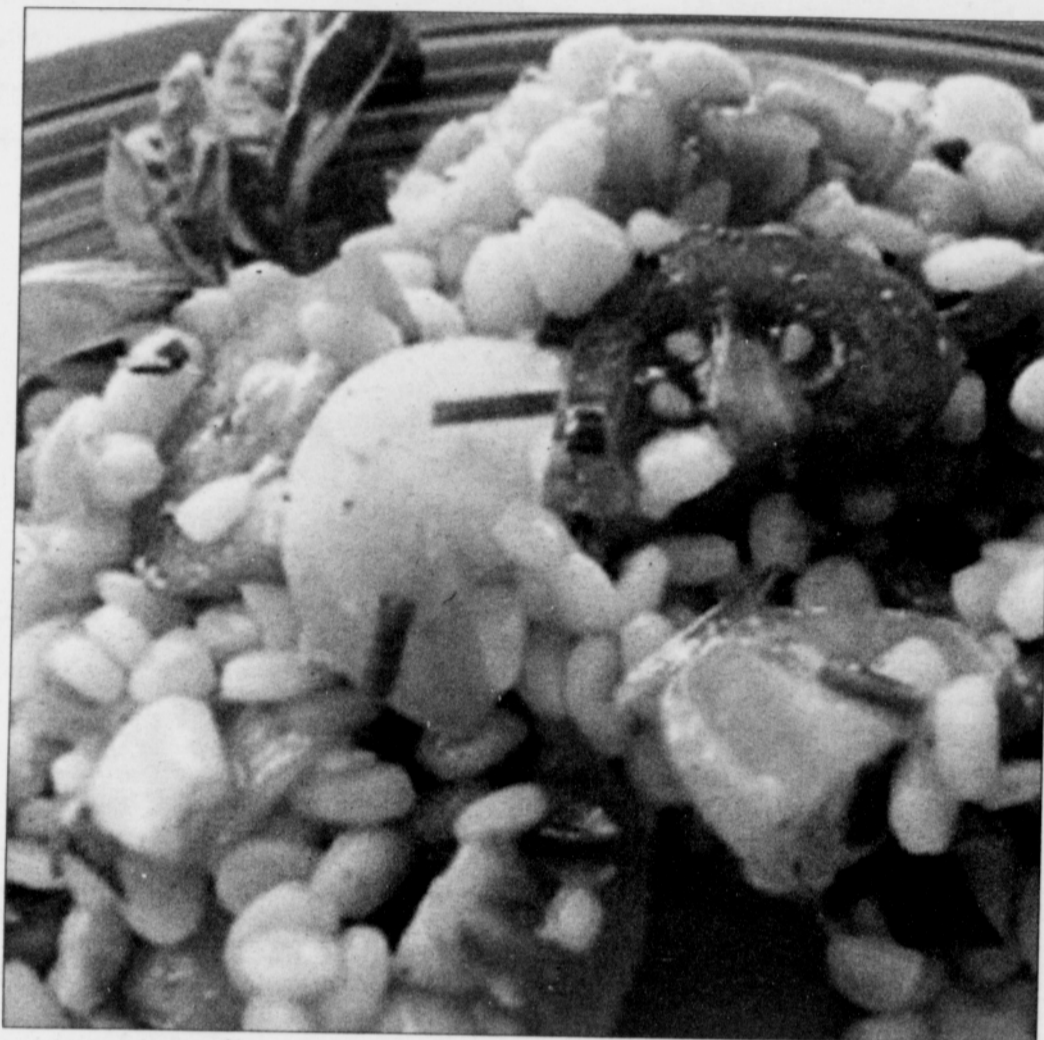
Juneteenth & Good in the Hood

FOOD

QUICK SUMMER PASTAS

Pantry Puttanesca

Puttanesca is a hearty tomato sauce with a rich texture and a spicy kick. Pair it with hot pasta, and a fresh tasting, wholesome dinner will be on the table in no time. Makes 4 servings



Ingredients:

- 1/3 cup olive oil
- 3 cloves garlic, minced
- 1/4 teaspoon crushed red pepper flakes, or to taste
- 1 teaspoon dried oregano
- 3 anchovy fillets, chopped, or more to taste
- 2 (15 ounce) cans diced tomatoes, drained.
- 1 (8 ounce) package spaghetti
- 1/2 cup chopped pitted kalamata olives
- 1/4 cup capers, chopped

Directions:

1. Fill a large pot with water. Bring to a rolling boil over high heat.
2. As the water heats, pour the olive oil into a cold skillet and stir in the garlic. Turn heat to medium-low and cook and stir until the garlic is fragrant and begins to turn a golden color, 1 to 2 minutes. Stir in the red pepper flakes, oregano, and anchovies. Cook until anchovies begin to break down, about 2 minutes.
3. Pour tomatoes into skillet, turn heat to medium-high, and bring sauce to a simmer. Use the back of a spoon to break down tomatoes as they cook. Simmer until sauce is reduced and combined, about 10 minutes.
4. Meanwhile, cook the pasta in the boiling water. Drain when still very firm to the bite, about 9 minutes. Reserve 1/2 cup pasta water.
5. Stir the olives and capers into the sauce; add pasta and toss to combine.
6. Toss pasta in sauce until pasta is cooked through and well coated with sauce, about 1 minute. If sauce becomes too thick, stir in some of the reserved pasta water to thin.

Pasta with Fresh Tomatoes and Corn

Try this tasty summer pasta with orzo. It's just as good served cold as it is hot, too

Ingredients:

- 8 ounces pasta
- 4 tablespoons olive oil
- 2 tablespoons red wine vinegar
- 1/2 cup whole corn kernels, cooked
- 4 tomatoes, chopped
- 1/2 cup chopped green onions
- 1 teaspoon dried basil
- salt or salt substitute to taste
- ground black pepper to taste
- 1 tablespoon grated Parmesan cheese
- 2 teaspoons chopped fresh basil (optional)

Directions:

1. In a large pot with boiling salted water cook pasta until al dente. Drain.
2. Meanwhile, in a large bowl whisk together the olive oil, red wine vinegar, and dried basil. Add salt and pepper to taste. Stir in the tomatoes, corn kernels, and scallions. Let sit for 5 to 10 minutes.
3. Toss pasta with tomato mixture. Sprinkle with grated parmesan cheese. Garnish with fresh basil, if desired.

