

Fettucini With Shrimp

1 package Good Seasons Cheese/Garlic
Salad Dressing Mix

Approximately $\frac{3}{4}$ to 1 pound shrimp
1 pound fettucini noodles

Make salad dressing according to package directions using a little less vinegar. Heat in frying pan, add peeled and deveined shrimp and cook just until shrimp are done. Serve over cooked fettucini.

Fusilli Tomato Carbonara

8 slices bacon

$\frac{1}{4}$ cup chopped onion

1 clove garlic, minced

$3\frac{1}{2}$ cups (28 ounce can) peeled tomatoes
with liquid, cut into small pieces

1 tablespoon dry basil or 6 fresh
basil leaves

1 teaspoon salt

1 box (16 ounces) cut fusilli

Fry bacon in large skillet until crisp; drain bacon on paper towels, reserving drippings. Cook and stir onion and garlic into bacon drippings until onion is tender, but not browned. Add tomatoes with liquid, basil and salt; bring to boil over medium heat. Reduce heat; simmer 20 minutes stirring occasionally. Cook fusilli according to package directions. Drain well. Crumble bacon and add with cooked tomatoes to fusilli; toss lightly. Serves 6 to 8.

Fusilli Supreme

1 box cut fusilli

1 10-ounce package frozen peas, thawed
and drained

2 cups half and half or light cream

$\frac{1}{3}$ cup grated Parmesan cheese

$\frac{1}{4}$ butter or margarine

2 cups diced, cubed ham, chicken,
or turkey

1 envelope ($\frac{1}{2}$ of 2.75 ounce box) dry
onion-mushroom soup mix

Cook fusilli; drain well. Meanwhile, melt butter in medium saucepan; add ham and peas. Sauté for 3 minutes. Combine soup mix, half and half or light cream and Parmesan cheese; add to sautéed mixture. Heat to serving temperature, but do not boil. Toss lightly with hot fusilli. 6 to 8 servings.

Fettuccine With Ham And Peas

1 12 ounce package fettuccine

$\frac{1}{2}$ cup butter or margarine

1 cup cooked ham, cut in narrow
2" strips

$\frac{1}{2}$ cup cooked green peas

$\frac{1}{2}$ cup light cream

$\frac{1}{2}$ cup grated Parmesan cheese

$\frac{1}{4}$ teaspoon coarsely ground
black pepper

Cook fettuccine as directed on package. Drain. In a medium saucepan melt butter. Add ham, peas and cream. Heat until hot but not boiling. Pour over fettuccine. Sprinkle with cheese and pepper and toss gently. Serves six.