

## Creamy Pasta Primavera

1 ½ cups thinly sliced carrots	2 cups prepared Hidden Valley Ranch Original Salad Dressing
2 cups bite-size broccoli	¼ cup Parmesan cheese (optional)
1 package (6 ounces) frozen snow peas	2 tablespoons chopped parsley (optional)
1 package (10 ounces) fettucini or medium wide noodles, cooked and drained	

Cook carrots and broccoli in boiling water 3 to 4 minutes or until tender; drain well. Pour warm water over snow peas to thaw; drain.

In a large skillet, warm Hidden Valley salad dressing on moderate heat until almost simmering. **Do not boil**. Add noodles and vegetables. Toss to coat. Remove from heat. Sprinkle with Parmesan cheese and parsley. Makes 6 to 8 servings.

## Lasagna

1 pound ground beef	¼ cup grated Parmesan cheese
6 cups spaghetti sauce	4 eggs
1 package (16 ounces) rippled edge lasagna noodles	1 tablespoon parsley
4 cups (2 pounds) Ricotta cheese	1 teaspoon salt
2 cups (8 ounces) shredded Mozzarella cheese	¼ teaspoon pepper

Brown meat in 3-quart saucepan; add sauce and simmer about 10 minutes. Cook lasagna according to package directions for about 10 minutes; drain well. (Separate lasagna and lay out flat on wax paper or aluminum foil to keep them from sticking together as they cool.) Mix together Ricotta, Mozzarella, Parmesan, eggs, parsley, salt and pepper for filling. Pour about ½ cup sauce on bottom of 13x9x2" pan; arrange layer of lasagna over sauce. Spread 1/3 of the cheese filling over lasagna and cover with about 1 cup meat sauce. Repeat layers of lasagna, cheese, and meat sauce twice. Top with a layer of lasagna and 1 cup meat sauce; sprinkle with additional Parmesan cheese, if desired. Bake, covered with aluminum foil, at 350°F for about 30 minutes or until hot and bubbly. Remove foil; bake about 10 minutes longer until lightly browned. Allow to stand about 10 minutes before cutting for easier handling. Serve with additional sauce if desired.