



RAVIOLI CASSEROLE

TOTAL TIME: 40 minutes (Prep: 10 minutes, Bake: 30 minutes)

YIELD: 8 Servings

The whole family will love the fun, cheesy flavor of this ravioli casserole. It's like lasagna—without all the fuss! Timesaving ingredients such as prepared spaghetti sauce and frozen ravioli make it a cinch to fix. Children can help you assemble this one. —Mary Ann Rothert, Austin, Texas



DIRECTIONS

- 1.** Preheat the oven to 350°. Prepare ravioli according to package directions; drain. Spread 1 cup pasta sauce in an ungreased 13x9-in. baking dish. Layer with half the ravioli, 1-1/4 cups sauce, 1 cup cottage cheese and 2 cups mozzarella cheese. Repeat layers. Sprinkle with Parmesan cheese.
- 2.** Bake, uncovered, until bubbly, 30-40 minutes. Let stand 5-10 minutes before serving. If desired, sprinkle with parsley.

INGREDIENTS

- 1 package (20 ounces) refrigerated cheese ravioli
- 3-1/2 cups pasta sauce
- 2 cups small-curd 4% cottage cheese
- 4 cups shredded mozzarella cheese
- 1/4 cup grated Parmesan cheese
- Minced fresh parsley, optional

NUTRITION FACTS

1 cup: 518 calories, 25g fat (12g saturated fat), 88mg cholesterol, 1411mg sodium, 44g carbohydrate (13g sugars, 5g fiber), 30g protein.

Recipe source: www.tasteofhome.com





THAT GOOD SALAD

TOTAL TIME: 20 Minutes

YIELD: 14 Servings

When a friend shared this salad recipe, it had a fancy French name. Our children can never remember it, so they say, "Mom, please make 'that good salad.'" Now our friends and neighbors request it for potluck dinners. It really is one of the best salad recipes. —Betty Lamb, Orem, Utah



INGREDIENTS

- 3/4 cup canola oil
- 1/4 cup lemon juice
- 2 garlic cloves, minced
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 2 bunches (1 pound each) romaine, torn
- 2 cups chopped tomatoes
- 1 cup shredded Swiss cheese
- 2/3 cup slivered almonds, toasted, optional
- 1/2 cup grated Parmesan cheese
- 8 bacon strips, cooked and crumbled
- 1 cup Caesar salad croutons

NUTRITION FACTS

1 cup: 193 calories, 17g fat (4g saturated fat), 13mg cholesterol, 257mg sodium, 5g carbohydrate (1g sugars, 1g fiber), 6g protein.

DIRECTIONS

- 1.** In a jar with a tight-fitting lid, combine the oil, lemon juice, garlic, salt and pepper; cover and shake well. Chill.
- 2.** In a large serving bowl, toss the romaine, tomatoes, Swiss cheese, almonds if desired, Parmesan cheese and bacon.
- 3.** Shake dressing; pour over salad and toss. Add croutons and serve immediately.

Recipe source: www.tasteofhome.com





EASY STRAWBERRY LEMONADE FREEZER PIE

TOTAL TIME: Prep: 15 min. + freezing

YIELD: 8 Servings

Three simple ingredients mixed together and spread into a graham cracker crust make magic while your freezer does all the work. Prep this pie ahead and freeze it overnight or even longer. Feel free to vary the fruit if you'd like! —Debbie Glasscock, Conway, Arkansas



DIRECTIONS

1. In a large bowl, combine strawberries (with juices) and pudding mix; let stand until slightly thickened, about 5 minutes. Fold in whipped topping. Spread into crust.
2. Freeze at least 8 hours or overnight. Let stand 5-10 minutes before serving. If desired, serve with additional whipped topping and fresh strawberries.

INGREDIENTS

- 1 container (23.2 ounces) frozen sweetened sliced strawberries, thawed (2-1/2 cups thawed)
- 1 package (3.4 ounces) instant lemon pudding mix
- 1 carton (8 ounces) frozen whipped topping, thawed
- 1 graham cracker crust (9 inches)
- Optional: Additional whipped topping and fresh strawberries

NUTRITION FACTS

1 piece: 306 calories, 10g fat (6g saturated fat), 0 cholesterol, 273mg sodium, 51g carbohydrate (45g sugars, 2g fiber), 1g protein.

Recipe source: www.tasteofhome.com

