

# Use that Pasta Sauce!!!



**Easy Spanish Rice:** Cook 1 cup rice, following the package instructions, but replace one of the cups of water with one cup pasta sauce. Stir in capers, Spanish olives, and chopped onions.

**Potato Casserole:** Mix mashed potatoes with some pasta sauce and grated parmesan cheese in a casserole dish; top with more sauce and cheese and bake at 425 F for 30 minutes.

**Zesty Chip Dip:** Combine equal parts sour cream and pasta sauce in a bowl; stir in grated Parmesan cheese, ground pepper and oregano.

**Quick Ratatouille:** Sautee chopped bell peppers, zucchini, onion, eggplant, and garlic in olive oil. Add 2 parts pasta sauce to 1 part water and some fresh basil; simmer until vegetables are tender.

**Minestrone Soup:** Boil 1 jar of pasta sauce and 5 cups water. Stir in cooked small pasta, chopped mixed vegetables, canned beans, and grated Parmesan cheese; cook until vegetables are tender.

**Buffalo Wings:** Lightly coat chicken wings with equal parts pasta sauce and hot sauce; roast at 425 degrees F for 40 minutes.

**Tomato Croutons:** Toss c cups cubed stale bread with ½ cup pasta sauce, 2 tablespoons grated parmesan cheese, and 2 tablespoons olive oil; bake at 400 degrees F until golden, 10 minutes.

**Pizza Potato:** Make a deep slit in baked potatoes, then stuff with some pasta sauce, chopped pepperoni and shredded mozzarella; bake at 400 degrees F until the cheese melts.

**Tomato Mac and Cheese:** Mix some pasta sauce with prepared macaroni and cheese in a baking dish; drizzle with more sauce and bake at 350 degrees F until hot and bubbly.

**Italian Quesadilla:** Spread some pasta sauce on a tortilla; top with grated mozzarella cheese, sliced mushrooms and shredded chicken; fold in half and pan-fry until golden.

**Chilaquiles:** Cook 4 cups tortilla chips in pasta sauce until slightly softened; stir in chopped cilantro and top with grated cheddar cheese and sour cream.

**Poached Cod:** Simmer pasta sauce in a skillet; add cod fillets, cover and cook until just firm; top with chopped herbs.

**Chickpea Pasta:** Simmer pasta sauce with chopped celery, anchovies and chickpeas; serve over penne.

**Sloppy Joes:** Brown bulk Italian sausage, chopped onions and bell peppers; stir in pasta sauce and heat; spoon onto rolls.

**Eggplant Rolls:** Grill or broil thinly sliced eggplant until tender. Spread with pasta sauce and ricotta cheese; roll up and secure with toothpicks.