

CREAMY TOMATO PASTA

Ingredients

2 tablespoons olive oil

1 tablespoon butter

1 onion, chopped

1 (26-ounce) jar **Federal Hill Sunday Gravy** tomato pasta sauce

3 tablespoons water

1 (15-ounce) can diced tomatoes, un-drained

1 16-ounce package whole wheat spaghetti

1 (8-ounce) package cream cheese, cubed

Prep Time: 5 minutes

Cook Time: 15 minutes

Total Time: 20 minutes

Yield: 4-6 servings

Preparation

Bring a large pot of salted water to a boil. Meanwhile, heat the olive oil and butter in large skillet over medium heat. Add the onion; cook and stir until the onion is tender and just starts to brown around the edges, about 5-6 minutes. Add the pasta sauce to the onion mixture. Add the water to the empty jar; close the jar and shake to loosen rest of pasta sauce; add to the skillet along with the un-drained tomatoes. Bring to a simmer, stirring frequently so the mixture doesn't burn on the bottom. Meanwhile, cook the spaghetti in the large pot of boiling water according to the package directions until al dente. Test the pasta by biting into it. If the inside is not white and the pasta is firm but tender, it's done. A few minutes before the spaghetti is done, add the cream cheese to the pasta sauce; cook and stir, using a wire whisk, until the cheese melts and the sauce is creamy. The cream cheese may not dissolve completely in the sauce because the sauce is acidic; that's okay! It will still taste wonderful.

Drain the pasta and immediately add to the skillet with the sauce; toss for a few minutes, then serve.

BAKED TORTELLINI THREE CHEESES

Ingredients

- 1 pound ground pork sausage
- 1 onion, chopped
- 1 tablespoon olive oil
- 2 tablespoons flour
- 1 (26-ounce) jar **Federal Hill Sunday Gravy** pasta sauce
- 1/3 cup water
- 1-1/2 (19-ounce) packages frozen cheese tortellini, unthawed
- 1 (8-ounce) jar pesto sauce
- 1 (16-ounce) jar garlic Alfredo sauce
- 1/3 cup grated Parmesan cheese

Prep Time: 15 minutes

Cook Time: 45 minutes

Total Time: 60 minutes

Yield: Serves 8

Preparation

Preheat oven to 350 degrees F. Spray a 9" x 13" glass baking dish with nonstick cooking spray and set aside.

In large skillet, sauté sausage with onion in the olive oil, breaking up the sausage with a fork, until the meat is browned and the onion is tender. Drain, if necessary. Sprinkle flour over the meat mixture and cook for 1-2 minutes.

Add pasta sauce and water and bring to a simmer. Remove from heat and stir in tortellini and pesto sauce.

Spread in prepared pan. Top with Alfredo sauce and sprinkle with cheese. Bake for 40-50 minutes or until the casserole bubbles and cheese melts and starts to brown. Let stand for 10 minutes before serving.

CHEESEY ARTICHOKE STUFFED SHELLS

Ingredients

- 2 tablespoons butter
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 red bell pepper, chopped
- 1 (8-ounce) package cream cheese, softened
- 1 cup ricotta cheese
- 1/2 cup sour cream
- 1 (14-ounce) can plain artichoke hearts in water, drained and chopped
- 1 cup shredded Monterey Jack cheese
- 1-1/2 cups shredded mozzarella cheese
- 16-ounce box jumbo pasta shells
- 1 (26-ounce) jar **Federal Hill Sunday Gravy** pasta sauce
- 1/3 cup grated Parmesan cheese

Prep Time: 35 minutes

Cook Time: 30 minutes

Total Time: 65 minutes

Yield: Serves 8-10

Preparation

Preheat oven to 375 degrees F. Bring a large pot of salted water to a boil. In medium saucepan, melt butter over medium heat. Add onion and garlic; cook and stir for 3 minutes. Add red bell pepper; cook 3-5 minutes longer until vegetables are crisp-tender. Remove from heat. In large bowl, beat cream

cheese until fluffy. Gradually add ricotta cheese and sour cream, beating until combined and smooth. Stir in onion mixture and chopped artichoke hearts.

Stir in Monterey Jack and mozzarella cheeses. Cook pasta shells in boiling water until almost tender, according to package directions. Drain well, rinse with cold water, and drain again. Place shells, upside down, on paper towels to drain for 5 minutes.

Stuff shells with cheese mixture. Your fingers are the best tools for this. Place 1 cup pasta sauce in bottom of glass baking dish large enough to hold the shells. Arrange shells in dish, filled side up. Pour remaining sauce over shells and sprinkle with Parmesan cheese.

At this point you can cover the dish and refrigerate for 12-24 hours. If you're baking immediately, bake for 25-35 minutes until hot and bubbly. If you're baking the casserole from the refrigerator, add 10-15 minutes to the baking time.



BEEFY SPAGHETTI

Ingredients

1 pound ground beef

1 onion, chopped

3 cloves garlic, sliced

1 (26-ounce) jar **Federal Hill Sunday Gravy** pasta sauce

1 16-ounce package spaghetti pasta

1/2 cup grated Parmesan cheese

Prep Time: 10 minutes

Cook Time: 10 minutes

Total Time: 20 minutes

Yield: 4-6 servings

Preparation

Bring a large pot of salted water to a boil. Meanwhile, in large skillet, cook ground beef with onion and garlic until beef is browned, breaking up beef with a fork so it cooks evenly. Drain well if necessary.

Add pasta sauce to ground beef mixture. Add 2 tablespoons water to pasta sauce jar, close lid, and shake to loosen remaining sauce. Pour into ground beef mixture. Bring to a simmer, and then reduce heat and simmer, stirring frequently, while the pasta cooks.

Cook spaghetti according to package directions until al dente. Drain well and place on serving plate. Top with meat sauce, sprinkle with cheese, and serve immediately.

BAKED PENNE

Ingredients

2 tablespoons olive oil

1 onion, chopped

4 cloves garlic, sliced

1 (26-ounce) jar **Federal Hill Sunday Gravy** pasta sauce

3 tablespoons tomato paste

1 (16-ounce) box whole wheat penne or ziti pasta

1 (8-ounce) package cream cheese, cubed

1 (4-ounce) package herbed goat cheese, crumbled

1/4 cup heavy cream

1 (16-ounce) package ricotta cheese

2 cups shredded mozzarella cheese

1/3 cup shredded Asiago cheese

Prep Time: 15 minutes

Cook Time: 30 minutes

Total Time: 45 minutes

Yield: Serves 6-8

Preparation

Preheat oven to 375 degrees F. Bring a large pot of salted water to a boil.

Meanwhile, in large saucepan, heat olive oil over medium heat. Add onion and garlic; cook and stir until tender and the onion starts to brown a bit around the edges.

Add the pasta sauce, tomato paste, and Italian seasoning to the onions; bring to a simmer.

Cook the penne or ziti pasta one minute less than the package directs, until almost al dente.

While the pasta cooks, add the cream cheese, goat cheese, and cream to the tomato mixture; stir to melt. Then add the ricotta cheese; turn off the heat and stir to blend.

Drain pasta and add to the tomato mixture; stir to coat.

Pour into greased 9" x 13" glass baking dish. Top with mozzarella and Asiago cheeses.

Bake, uncovered, for 30-35 minutes until cheese is melted, bubbly, and brown. Let stand for 10 minutes before serving.



CHICKEN MANICOTTI

Ingredients

2 tablespoons olive oil

1 onion, chopped

28-ounce jar **Federal Hill Sunday Gravy** spaghetti sauce

1 teaspoon garlic salt

1 teaspoon dried Italian seasoning

1-1/2 pounds boneless, skinless chicken thighs

14 uncooked manicotti shells

1/2 cup water

2 cups shredded mozzarella cheese

Prep Time: 30 minutes

Cook Time: 90 minutes

Total Time: 120 minutes

Yield: 6 servings

Preparation

Preheat oven to 350 degrees. In saucepan, sauté onion in olive oil until tender, about 5 minutes. Add sauce and remove from heat.

In a 13x9" glass baking pan, pour 3/4 cup sauce mixture. Sprinkle chicken thighs with garlic salt and Italian seasoning. Cut into 1" cubes. In bowl, combine chicken with 1/2 cup sauce and 3/4 cup cheese; mix gently.

Fill each manicotti noodle with some of the chicken mixture.

Place the stuffed manicotti in baking dish. Pour water into remaining spaghetti sauce in jar, close jar and shake well. Pour this mixture over filled manicotti shells in baking dish, making sure to coat pasta completely. Cover with remaining 1-1/4 cups mozzarella cheese. Cover tightly with foil and bake at 350 degrees for 80-90 minutes until pasta is tender when pierced with a fork.

PIZZA SPAGHETTI STYLE

Ingredients

2 lb ground beef
1 onion, chopped
3 cloves garlic, minced
1 red or green bell pepper, chopped
1 (8 ounce) package button mushrooms, sliced
1 (26 ounce) jar **Federal Hill Sunday Gravy** pasta sauce
1 (14 ounce) can diced tomatoes, un-drained
1 (8 ounce) can tomato sauce
1 teaspoon dried Italian seasoning
1-16 ounce package spaghetti pasta, broken into 2" pieces
3/4 cup whole milk
2 eggs, beaten
1/2 cup grated Parmesan cheese
1-1/2 cups shredded Cheddar cheese
1-1/2 cups shredded Monterey Jack cheese
1 (5 ounce) package sliced pepperoni

Prep Time: 35 minutes

Cook Time: 45 minutes

Total Time: 80 minutes

Yield: 10-12 servings

Continue below

Preparation

Preheat oven to 350 degrees. Bring a large pot of water to boil for cooking spaghetti. Cook ground beef, onion, garlic, green pepper, and mushrooms in heavy skillet over medium heat until beef are browned, stirring to break up beef. Drain well and add pasta sauce, diced tomatoes with their juice, tomato sauce, and Italian seasoning; stir well and let simmer while preparing spaghetti.

Cook spaghetti according to package directions.

Meanwhile, combine milk, eggs, and Parmesan cheese in large bowl and beat until blended. Drain spaghetti and toss with egg mixture. Spread half of spaghetti/egg/milk mixture in a 13x9" glass baking dish. Top with half of sauce and beef mixture. Repeat layers.

To freeze, cool casserole in refrigerator at this point. When cold, wrap well, label, and freeze up to 3 months. To thaw and reheat, thaw casserole overnight in refrigerator. Bake, covered, at 350 degrees F for 40-50 minutes until thoroughly heated. Uncover, top with pepperoni and cheese, and bake 10-15 minutes longer until cheese melts and edges of casserole bubble.

To refrigerate overnight and bake the next day, cover the casserole and chill for 2-24 hours. When ready to eat, bake, covered, at 350 degrees F for 40-50 minutes until hot. Then uncover, top with pepperoni and cheese, and bake for 10-15 minutes longer until cheese melts.

If baking without freezing or refrigerating, bake at 350 degrees for 30-40 minutes until hot and bubbly.

Top with both cheeses, then pepperoni, return to oven, and bake for 10 minutes longer to melt cheese. Let stand 5 minutes to set, and then cut into squares to serve.

RED AND WHITE TORTELLINI

Ingredients

2 (18 oz.) pkgs. refrigerated or frozen cheese tortellini or ravioli, uncooked

28 oz. jar **Federal Hill Sunday Gravy** spaghetti sauce

1/2 cup water

12 oz. jar Alfredo 4 cheese sauce

3 Tbsp. milk

1 cup shredded Parmesan or mozzarella cheese

Prep Time: 5 minutes

Cook Time: 70 minutes

Total Time: 75 minutes

Yield: Serves 6-8

Preparation

Preheat oven to 350 degrees F. In 3 quart glass baking dish, layer tortellini and spaghetti sauce. Put water into empty sauce jar, close lid, and shake. Pour this mixture over the tortellini.

Spoon Alfredo sauce over the tortellini. Place milk in empty Alfredo sauce jar, close lid, and shake. Pour the mixture over the casserole to get all of the sauce out of the jar. At this point you can top the casserole with frozen meatballs, if using.

Sprinkle with cheese.

Cover tightly with foil and bake at 350 degrees for 55 minutes. Uncover and bake 10 minutes longer, until tortellini is tender and meatballs are hot.

POTATO PIEROGIES CASSEROLE

Ingredients

1 (16-ounce) pkg. frozen potato pierogies, any flavor

26 oz. jar **Federal Hill Sunday Gravy** pasta sauce

9 oz. pkg. frozen sugar snaps peas

1/2 cup grated Parmesan cheese

Prep Time: 5 minutes

Cook Time: 40 minutes

Total Time: 45 minutes

Yield: 4 servings

Preparation

Preheat oven to 375 degrees F. In 2 quart casserole dish, combine frozen pierogies, pasta sauce, and sugar snap peas, making sure that pierogies and peas are coated with the sauce.

Cover tightly with foil and bake at 375 degrees F for 35-40 minutes, until pierogies are hot and casserole edges are bubbling. Uncover, top with cheese, and bake another 5 minutes until cheese begins to brown.



MEATLOAF SPAGHETTI

Ingredients

16 ounce package spaghetti or linguine pasta

Leftover meatloaf, any quantity

26-ounce jar **Federal Hill Sunday Gravy** pasta sauce

1/3 cup water

1/2 cup shredded Parmesan or Romano cheese

Prep Time: 5 minutes

Cook Time: 12 minutes

Total Time: 17 minutes

Yield: Serves 4-6

Preparation

Bring a large pot of salted water to a boil. Meanwhile, cut meatloaf into small pieces and combine in large skillet with pasta sauce. Rinse pasta sauce jar out with the water and add that to skillet. Place over medium heat and bring to a simmer, stirring frequently.

Cook pasta according to package directions until al dente. Drain, then place on serving platter. Top with pasta sauce and shredded cheese and serve immediately.

SKILLET SPAGHETTI

Ingredients

28-oz. jar **Federal Hill Sunday Gravy** or Marinara pasta sauce

1-1/2 cups water

24 frozen precooked meatballs

12 oz. spaghetti pasta, broken in half

1/2 cup shredded part-skim mozzarella cheese

1/2 cup grated Parmesan cheese

Prep Time: 10 minutes

Cook Time: 30 minutes

Total Time: 40 minutes

Yield: Serves 4

Preparation

In 12" skillet, combine spaghetti sauce and water and stir to combine. Bring to a boil over medium-high heat. Add meatballs and spaghetti and stir well, making sure spaghetti is under the sauce, completely covered in it. If necessary, you can add another 1/4 to 1/2 cup of water.

Bring to a boil again, cover, reduce heat to low, and simmer for 20-25 minutes, stirring frequently. You may add more water or tomato sauce if the mixture appears to be too dry.

Cook until spaghetti is al dente and meatballs are hot. Top with cheese and serve immediately.

CHEESEBURGER SPAGHETTI

Ingredients

1 pound ground beef
1 onion, chopped
2 cloves garlic, minced
16-ounce jar Cheddar cheese pasta sauce
1 tablespoon mustard
3 tomatoes, chopped
1 teaspoon dried Italian seasoning
12 ounces spaghetti pasta
1/2 cup shredded Parmesan cheese

Prep Time: 10 minutes

Cook Time: 15 minutes

Total Time: 25 minutes

Yield: Serves 4-6

Preparation

Bring a large pot of salted water to a boil. Meanwhile, cook ground beef with onion and garlic over medium heat, stirring to break up meat, until browned. Drain well, if necessary.

Add pasta sauce, mustard, tomatoes, and Italian seasoning; bring to a simmer. Reduce heat to low and simmer 8-11 minutes.

Cook pasta until al dente according to package directions. Drain and place on platter. Pour sauce over pasta; sprinkle with Parmesan cheese and serve immediately.

LINGUINE WITH TOMATO CREAM SAUCE

Ingredients

1 pound linguine pasta

1 (24 ounce) jar **Federal Hill Sunday Gravy Marinara** pasta sauce

1 onion, chopped

1 tablespoon olive oil

1/2 cup heavy cream

1/2 cup grated Parmesan cheese

Prep Time: 5 minutes

Cook Time: 10 minutes

Total Time: 15 minutes

Yield: Serves 4

Preparation

Bring a large pot of water to boil and add linguine. Cook according to package directions.

Meanwhile, sauté the onion in olive oil in a heavy skillet until tender, about 3 minutes. Add the pasta sauce and simmer for 5 minutes. Stir in cream and Parmesan cheese and remove from heat.

Drain the pasta and toss with the sauce. Serve with more Parmesan cheese.

CHICKEN SPAGHETTI

Ingredients

4 boneless, skinless chicken breast halves

26 oz. jar **Federal Hill Sunday Gravy or Marinara** spaghetti sauce

1/4 cup water

4 oz. can of sliced mushrooms, un-drained

1 tsp. dried Italian seasoning

12 oz. pkg. spaghetti pasta

1/2 cup grated Parmesan cheese

Prep Time: 10 minutes

Cook Time: 20 minutes

Total Time: 30 minutes

Yield: Serves 4-6

Preparation

Cut chicken breasts into 1" pieces. In large saucepan, place chicken, spaghetti sauce, water, un-drained mushrooms, and Italian seasoning. Bring to a boil, and then reduce heat to low and simmer for 15-20 minutes until chicken is thoroughly cooked.

While the sauce is simmering, cook spaghetti according to package directions and drain.

Serve sauce over cooked and drained spaghetti and sprinkle with Parmesan cheese.

BAKED SPAGHETTI AND MEATBALLS

Ingredients

1 tablespoon olive oil

1 onion, chopped

1 (16-ounce) package frozen precooked meatballs

1 (26-ounce) jar **Federal Hill Sunday Gravy or Marinara** spaghetti sauce

1/2 cup water

1 pound spaghetti pasta

1/3 cup grated Parmesan cheese

Prep Time: 20 minutes

Cook Time: 30 minutes

Total Time: 50 minutes

Yield: 6 servings

Preparation

Preheat oven to 350 degrees F.

Bring a large pot of water to a boil. Cook spaghetti pasta until almost al dente; drain and rinse with hot water and set aside.

Meanwhile, heat olive oil in large skillet over medium heat. Add onion; cook and stir for 3 minutes. Add frozen meatballs; cook and stir for 3 minutes. Add spaghetti sauce and stir.

Pour water into spaghetti sauce jar; close jar, and shake vigorously.

Pour this mixture into skillet and bring to a simmer. Simmer 4 minutes. Stir in spaghetti pasta. Pour into 3-quart casserole dish and top with cheese. Bake for 25-35 minutes until casserole is bubbly.