

Super Supper Recipes

Written by Debbi Covington

Tuesday, 09 June 2020 13:22 - Last Updated Tuesday, 09 June 2020 13:46



With extra time on my hands, I've been able to experiment with a bunch of different recipes. This week, I'd like to share three of my favorite new entrees. All use mostly pantry ingredients, are easy to prepare and very delicious. Happy Cooking!

Pesto and Ricotta Pasta with Asparagus and Prosciutto

Made in less than 30 minutes, this yummy pasta is super easy, uses minimal ingredients and is packed with flavor!

4 ounces thinly sliced prosciutto

8 ounces thin spaghetti pasta

1 bunch asparagus, cut into bite-sized pieces

1 cup pesto (homemade or store bought)

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1 cup ricotta cheese

1 tablespoons fresh lemon juice

Zest of 1 lemon

Salt and pepper, to taste

Shredded parmesan cheese

Chopped fresh tomatoes

Chopped green onions

Fresh basil, to garnish

Preheat oven to 375 degrees. Line a baking sheet with parchment paper. Arrange prosciutto slices in an even layer on prepared baking sheet. Transfer to oven and bake for 8 to 10 minutes or until crispy. Bring a large pot of water to a boil and cook the spaghetti to al dente, according to package directions. During the last 2 to 3 minutes of cooking, add the asparagus to the boiling water. Drain well. Toss the hot pasta with pesto, ricotta, lemon juice and lemon zest. Season with salt and pepper. Top with crispy prosciutto. Garnish with shredded parmesan, tomatoes, green onions and fresh basil. Serves 4.

Tamale Pie

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Butterbean and Vegetable Soup is a hearty, comforting weeknight dinner. It's a cinch to make and uses mostly pantry staples. The soup is thick and flavorful, with a bold, slightly spicy kick from the red bell peppers and green onions.



Pasta with Italian Sauce is a classic weeknight supper. It's a cinch to make and uses mostly pantry staples. The sauce is thick and flavorful, with a bold, slightly spicy kick from the red bell peppers and green onions.



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