

Pasta Primavera

**Ingredients: **

- 1 box (16 oz) pasta (spaghetti or penne)
- 1 can (15 oz) mixed vegetables
- 1 can (14.5 oz) diced tomatoes
- 1 can (8 oz) tomato sauce
- 1 packet Italian seasoning mix
- 1 small bottle of olive oil (optional)

**Recipe Instructions: **

1. Cook pasta according to package instructions and drain.
2. In a large pan, heat the olive oil (if included) over medium heat.
3. Add the mixed vegetables (drained), diced tomatoes (with juice), and tomato sauce to the pan.
4. Stir in the Italian seasoning mix.
5. Simmer for 10 minutes, stirring occasionally.
6. Mix the cooked pasta with the vegetable sauce.
7. Serve warm.



Pasta Primavera

**Ingredients: **

- 1 box (16 oz) pasta (spaghetti or penne)
- 1 can (15 oz) mixed vegetables
- 1 can (14.5 oz) diced tomatoes
- 1 can (8 oz) tomato sauce
- 1 packet Italian seasoning mix
- 1 small bottle of olive oil (optional)

**Recipe Instructions: **

1. Cook pasta according to package instructions and drain.
2. In a large pan, heat the olive oil (if included) over medium heat.
3. Add the mixed vegetables (drained), diced tomatoes (with juice), and tomato sauce to the pan.
4. Stir in the Italian seasoning mix.
5. Simmer for 10 minutes, stirring occasionally.
6. Mix the cooked pasta with the vegetable sauce.
7. Serve warm.



Chicken and Rice Casserole

Ingredients:

- 2 cups instant rice
- 2 cans (10.5 oz each) cream of chicken soup
- 1 can (15 oz) mixed vegetables
- 1 can (12.5 oz) canned chicken
- 1 packet dried onion soup mix

Recipe Instructions:

1. Prepare the instant rice according to package instructions.
2. In a large bowl, combine cream of chicken soup, mixed vegetables (drained), canned chicken (drained), and dried onion soup mix.
3. Stir in the cooked rice.
4. Serve warm. If you have access to an oven, bake at 350°F for 20 minutes for a more cohesive casserole.



Chicken and Rice Casserole

Ingredients:

- 2 cups instant rice
- 2 cans (10.5 oz each) cream of chicken soup
- 1 can (15 oz) mixed vegetables
- 1 can (12.5 oz) canned chicken
- 1 packet dried onion soup mix

Recipe Instructions:

1. Prepare the instant rice according to package instructions.
2. In a large bowl, combine cream of chicken soup, mixed vegetables (drained), canned chicken (drained), and dried onion soup mix.
3. Stir in the cooked rice.
4. Serve warm. If you have access to an oven, bake at 350°F for 20 minutes for a more cohesive casserole.



Tuna Noodle Casserole

Ingredients:

- 1 box (12 oz) egg noodles
- 2 cans (5 oz each) tuna in water
- 1 can (10.5 oz) cream of mushroom soup
- 1 can (8 oz) peas
- 1 small can (2.8 oz) French fried onions

Recipe Instructions:

1. Cook the egg noodles according to package instructions and drain.
2. In a large bowl, combine the tuna (drained), cream of mushroom soup, and peas (drained).
3. Mix in the cooked egg noodles.
4. Spread the mixture evenly in a baking dish.
5. Top with French fried onions.
6. Serve warm. If you have access to an oven, bake at 350°F for 20 minutes for a crispy topping.



Tuna Noodle Casserole

Ingredients:

- 1 box (12 oz) egg noodles
- 2 cans (5 oz each) tuna in water
- 1 can (10.5 oz) cream of mushroom soup
- 1 can (8 oz) peas
- 1 small can (2.8 oz) French fried onions

Recipe Instructions:

1. Cook the egg noodles according to package instructions and drain.
2. In a large bowl, combine the tuna (drained), cream of mushroom soup, and peas (drained).
3. Mix in the cooked egg noodles.
4. Spread the mixture evenly in a baking dish.
5. Top with French fried onions.
6. Serve warm. If you have access to an oven, bake at 350°F for 20 minutes for a crispy topping.

