**Fancy-But-Easy Mac N’Cheese**

Pasta:

1 small red onion, diced

1 (16 oz) pkg small pasta shells

½ tsp salt

½ tsp pepper

½ tsp garlic salt

1 tbsp butter

2 tbsp brown sugar

3 (11 oz) cans condensed cream cheddar cheese soup

½ block shredded Havarti cheese

¼ cup grated parmesan cheese

1/3 c shredded cheddar cheese

Topping:

1 cup shredded cheddar cheese

1. Place the diced onion and the pasta in boiling water and cook until al dente, 8 to 10 minutes. Drain pasta.

2. In a large bowl mix the noodles/onions with all of the remaining ingredients for the pasta.

3. Pour into a greased 9X13 pan. Top with the cheddar cheese.

4. Bake at 350 degrees for 45 minutes

**Italian Chicken and Couscous**

1 tbsp oil

2 cloves garlic

1 can (14 oz) stewed tomatoes, drain and reserve the liquid

1 lb. chicken breast, cut into 1 inch strips

1 medium onion, thinly sliced and separated into rings

½ tsp oregano

1/8 tsp pepper

1 ½ cups chicken broth

1 medium zucchini, cut in half lengthwise and then sliced

¾ cup couscous

1. Heat oil in large skillet. Cook garlic in oil 1 minute. Stir in reserved tomato liquid, chicken, onion, zucchini, oregano and pepper. Heat to boiling; reduce heat. Cover and simmer about 10 minutes, stirring occasionally, until chicken is no longer pink in center.

2. Stir in broth; heat to boiling. Stir in couscous, and tomatoes, breaking up tomatoes with a fork. Remove from heat. Cover and let stand about 5 minutes or until couscous is tender and liquid is absorbed.

**Spinach-Stuffed Pasta Shells**

16 pack of jumbo pasta shells

1 (10 oz) pkg frozen chopped spinach, thawed

2 beaten eggs

1 cup ricotta cheese

1 cup shredded mozzarella cheese

1 cup shredded cheddar cheese

½ cup grated parmesan cheese

1 tsp. garlic powder

1 tsp. pepper

½ tsp. salt

1 jar alfredo sauce

1. Partially cook pasta. Drain immediately. Rinse with cold water. Drain well.

2. Drain thawed spinach well, pressing out excess liquid

3. For filling, combine eggs, ricotta, mozzarella, and cheddar cheese; half of the parmesan cheese, garlic, pepper, salt, and spinach. Spoon filling into each jumbo shell.

4. Place filled shells in a greased baking dish. Pour alfredo sauce over top.

5. Bake, covered, at 375 degrees for 1 hour.

**White Chocolate Rice Pudding with Granola**

Rice:

9 cups milk

1 1/3 cups long-grain white rice

1 1/3 cups sugar

2 tbsp vanilla extract

½ tsp salt

4 egg yolks

6 tbsp milk

8 oz. white chocolate, chopped

2 tbsp grated orange zest

½ tsp. ground cinnamon

Sauce:

1 cup cherry or raspberry jelly

1 tsp. cinnamon

2 T water

Granola:

2 cups old fashioned oats

1 cup chopped almonds

½ cup coconut

½ cup sunflower seeds

¼ cup wheat germ

½ cup honey

2 tbsp oil

1. For rice: Combine first 5 ingredients in heavy, large saucepan. Cook over medium-high heat until mixture thickens and rice is very tender, stirring occasionally.

2. Whisk egg yolks and milk together in medium bowl. Gradually whisk 1 cup rice mixture into egg mixture; return mixture to the saucepan and cook for 2 minutes, stirring constantly. Remove from heat. Add white chocolate and stir until melted. Stir in orange zest and cinnamon. Transfer to large bowl and cover and chill until cold.

3. For sauce: Mix ingredients together and heat until the consistency of syrup.

4. For granola: Stir all dry ingredients together in large bowl. In small bowl combine the oil and honey. Pour over dry ingredients and stir until coated. Spread in a greased jelly roll pan. Bake at 300 degrees for 20 minutes, stir, bake for an additional 10 minutes.

5. To assemble, place rice pudding in small dessert bowls, drizzle with sauce and top with granola.