Layered Mexican Party Salad

PREP TIME: 20 minutes
TOTAL TIME: 30 minutes
MAKES: 12 servings

1 box Betty Crocker™ Suddenly Salad™ classic pasta salad mix
1 1/2 cups finely shredded Mexican 4-cheese blend (6 oz)
1 container (12 oz) refrigerated guacamole dip

3 tablespoons water
2 tablespoons vegetable oil
1 teaspoon ground cumin
3 plum (Roma) tomatoes, chopped
1 can (15 oz) Progresso™ black beans, drained, rinsed
1 can (15.25 oz) Green Giant™ whole kernel corn, drained
1 can (2 1/4 oz) sliced ripe olives, drained
3 cups torn romaine lettuce
3 cups nacho-flavored tortilla chips

1. Empty Pasta mix into 3-quart saucepan 2/3 full of boiling water. Gently boil uncovered 12 minutes, stirring occasionally.

2. Drain pasta; rinse with cold water. Shake to drain well. In medium bowl, stir together seasoning mix, oil, water and cumin. Stir in pasta, beans and corn.

3. In 4-quart glass salad bowl or 13x9-inch glass baking dish, layer lettuce and pasta mixture. Spread guacamole evenly over top. Sprinkle with cheese and tomatoes; top with olives.

4. Just before serving, arrange chips around edge of bowl. Serve immediately, or refrigerate.

WINNER

BEST LAYERED SALAD

2014 © & ™/® OF GENERAL MILLS
Layered Summer Pasta Salad

PREP TIME: 15 minutes
TOTAL TIME: 25 minutes
MAKES: 10 servings

1 box Betty Crocker™ Suddenly Salad™ ranch & bacon pasta salad mix
1 ¼ cups ranch dressing
3 cups torn romaine lettuce
2 cups shredded carrots
2 cups fresh broccoli florets
2 plum (Roma) tomatoes, coarsely chopped

1 Empty Pasta mix into 3-quart saucepan 2/3 full of boiling water. Gently boil uncovered 12 minutes, stirring occasionally.

2 Drain pasta; rinse with cold water. Shake to drain well. In medium bowl, stir together seasoning mix and dressing. Add pasta; toss to combine.

3 In 3- or 4-quart glass salad bowl or 13x9-inch glass baking dish, layer lettuce, carrots, broccoli and pasta mixture. Top with tomatoes. Serve immediately, or refrigerate.
Gluten-Free Brownie and Berries Dessert Pizza

PREP TIME: 20 minutes
TOTAL TIME: 2 hours 40 minutes
MAKES: 12 servings

Heat oven to 350°F (or 325°F for dark or nonstick pan). Grease bottom only of 12-inch pizza pan with cooking spray or shortening.

In large bowl, stir brownie mix, butter and eggs until well blended. Spread in pan.

Bake 18 to 20 minutes or until toothpick inserted 2 inches from side of pan comes out clean or almost clean. Cool completely, about 1 hour.

In small bowl, beat cream cheese, sugar and vanilla with electric mixer on medium speed until smooth. Spread mixture evenly over brownie base. Arrange berries over cream cheese mixture. Stir jelly until smooth; brush over berries. Refrigerate about 1 hour or until chilled. Cut into wedges. Store covered in refrigerator.

1 box Betty Crocker™ Gluten Free brownie mix
Butter and eggs called for on brownie mix box
1 package (8 oz) cream cheese, softened
1/3 sugar

1/2 teaspoon vanilla
2 cups sliced fresh strawberries
1 cup fresh blueberries
1 cup fresh raspberries
1/2 cup apple jelly
**Fruit Pizza**

PREP TIME: 20 minutes  
TOTAL TIME: 1 hour 20 minutes  
MAKES: 12 servings

1 pouch (1 lb 1.5 oz) Betty Crocker™ sugar cookie mix  
1/2 cup butter or margarine, melted  
1 egg  
1 cup whipping cream  
1/2 cup Betty Crocker™ Rich & Creamy cream cheese frosting (from 1-lb container)  
3 1/2 cups assorted fresh fruit

1. Heat oven to 375°F. Lightly spray 14-inch pizza pan or 15x10-inch baking pan with cooking spray.

2. In medium bowl, stir cookie mix, melted butter and egg until soft dough forms. Press dough in bottom of pan. Bake 10 to 15 minutes or until light golden brown. Cool completely, about 45 minutes.

3. In chilled medium bowl, beat whipping cream with electric mixer on high speed until soft peaks form. Gently stir frosting into whipped cream. Spread over cookie pizza. Arrange fruit on top.
Best TWIST ON S’MORES

S’Mores Cheesecake

PREP TIME: 40 minutes
TOTAL TIME: 6 hours 20 minutes
MAKES: 16 servings

CRUST
1 ¼ cups graham cracker crumbs
3 tablespoons granulated sugar
1/4 cup plus 2 tablespoons butter, melted

CHEESECAKE
3 packages (8 oz each) cream cheese, softened
1 cup packed light brown sugar
1/3 cup marshmallow creme
1 tablespoon vanilla
4 eggs
1/4 teaspoon ground cinnamon
1 cup milk chocolate chips (6 oz)

TOPPING
1 cup milk chocolate chips (6 oz)
1/4 cup whipping (heavy) cream

DIRECTIONS ON PAGE 6
S’Mores Cheesecake

DIRECTIONS

1. Heat oven to 425°F. Spray 10-inch springform pan with cooking spray.

2. In small bowl, mix all crust ingredients. Remove 1/2 cup mixture for topping; set aside. Press remaining mixture evenly into bottom of pan. Bake 5 minutes or until crust is just turning deep golden around edge.

3. In large bowl, beat cream cheese with electric mixer on medium speed, stopping to scrape side occasionally, until smooth. Add brown sugar, marshmallow creme and vanilla, and beat until smooth. Add eggs, 1 at a time, beating 1 minute after each addition. Use rubber spatula to stir in cinnamon. Sprinkle 1 cup chocolate chips over crust. Pour batter over chips.

4. Bake cheesecake 15 minutes; reduce oven temperature to 225°F. Bake 55 minutes longer or until cheesecake is set around edge and center is almost set but just slightly wiggly. (Do not insert knife to test doneness because hole could cause cheesecake to crack.) Turn off oven, open oven door slightly and allow cheesecake to cool to room temperature. Remove from oven, cover loosely with foil and refrigerate at least 3 hours.

5. In 1-quart saucepan, heat 1 cup chocolate chips and the whipping cream over low heat, stirring occasionally, until chocolate chips are melted. Spread over cheesecake and sprinkle with reserved 1/2 cup crumbs.

6. Cover with foil and refrigerate cheesecake 1 hour or up to 48 hours. Run metal spatula along side of cheesecake to loosen and remove side of pan before serving. Store any leftovers covered in refrigerator.
S’Mores Brownies

PREP TIME: 25 minutes
TOTAL TIME: 1 hour 35 minutes
MAKES: 16 servings

1 box (1 lb 2.4 oz) Betty Crocker™ Original Supreme Premium brownie mix
Water, vegetable oil and egg called for on brownie mix box
2 cups miniature marshmallows
4 graham crackers, broken into small pieces
2 Hershey’s® milk chocolate candy bars, broken into 1-inch squares

Heat oven to 350°F (325°F for dark or nonstick pan). Make brownies as directed. After removing pan from oven, set oven to broil.

1. Immediately sprinkle marshmallows and graham crackers over warm brownies. Broil about 4 to 5 inches from heat 30 to 60 seconds or until marshmallows are golden brown. (Watch carefully marshmallows and graham crackers will brown quickly.) Sprinkle with chocolate candy. To serve warm, cool about 30 minutes. For brownies, cut into 4 rows by 4 rows.

2. To serve warm, cool about 30 minutes. For brownies, cut into 4 rows by 4 rows.
Grilled Smoky Cheddar Potatoes Packs

PREP TIME: 1 hour 10 minutes
TOTAL TIME: 1 hour 10 minutes
MAKES: 4 servings

4 medium potatoes, cut into 1-inch chunks
1/2 teaspoon salt
2 tablespoons butter or margarine
1 cup shredded Cheddar cheese (4 ounces)
2 tablespoons Betty Crocker™ Bac~Os™ bacon flavor chips
2 medium green onions, sliced (2 tablespoons)


2. Wrap foil securely around potatoes; pierce top of foil once or twice with fork to vent steam. Cover and grill foil packet, seam side up, 4 to 6 inches from medium heat 45 to 60 minutes or until potatoes are tender. Sprinkle with onions.
**Grilled Pineapple-Chicken Kabob Packs**

**PREP TIME:** 20 minutes  
**TOTAL TIME:** 40 minutes  
**MAKES:** 4 servings

1/3 cup pineapple preserves  
2 tablespoons packed brown sugar  
1 tablespoon soy sauce  
1/4 teaspoon crushed red pepper  
4 boneless skinless chicken breasts, cut into 2-inch cubes (1 lb)  
1 medium red bell pepper, cut into 1 1/2-inch cubes  
1 medium green bell pepper, cut into 1 1/2-inch cubes  
1 cup pineapple chunks  
1/4 teaspoon salt

1. Heat gas or charcoal grill. In small bowl, stir together pineapple preserves, brown sugar, soy sauce and crushed red pepper.

2. Cut 4 (24x12-inch) sheets of heavy-duty foil. Divide chicken, bell peppers, pineapple chunks and pineapple preserves mixture among foil sheets. Sprinkle with salt. Bring up 2 sides of foil so edges meet. Seal edges, making tight 1/2-inch fold; fold again, allowing space for heat circulation and expansion. Fold other sides to seal.

3. Place packets on grill over medium heat. Cover grill; cook 6 minutes. Using tongs, carefully turn packets over, taking care not to puncture foil. Cook 10 to 12 minutes longer or until chicken is no longer pink in center and vegetables are crisp-tender.
One-Pot Parmesan Chicken Ziti with Artichokes & Spinach

PREP TIME: 35 minutes
TOTAL TIME: 35 minutes
MAKES: 8 servings

In Dutch oven, heat water, 1 can of the evaporated milk, the salt, garlic and pasta to simmering over medium heat. Simmer 12 to 14 minutes, stirring frequently, until pasta is tender.

In medium bowl, beat remaining can of evaporated milk and the cornstarch; stir in chicken and artichoke hearts. Add to mixture in Dutch oven; return to simmering, and continue to simmer 1 to 3 minutes or until thickened and mixture coats back of spoon.

Remove from heat; stir in half of the cheese and the lemon juice. Stir until cheese melts, then add remaining cheese (reserving 1/4 cup for serving, if desired) and butter; stir again.

Add spinach, and stir until wilted. Serve with reserved cheese and pepper.
Tuna-Noodle Skillet Supper

**PREP TIME:** 10 minutes  
**TOTAL TIME:** 25 minutes  
**MAKES:** 6 servings

- 1 tablespoon canola or vegetable oil  
- 1 large onion, coarsely chopped (1 cup)  
- 4 cups water  
- 4 cups uncooked medium egg noodles (8 oz)  
- 1 package (8 oz) sliced fresh mushrooms (about 3 cups)  
- 2 cans (5 oz each) solid white tuna in water, drained  
- 1 jar (16 oz) Alfredo pasta sauce  
- 1 cup seasoned croutons, coarsely crushed

1. In 12-inch nonstick skillet, heat oil over medium-high heat. Add onion; cook 2 to 3 minutes, stirring frequently, until softened.

2. Stir in water and noodles. Cover; heat to boiling. Boil 4 minutes.

3. Stir in mushrooms, tuna and pasta sauce (sauce will be thin). Reduce heat to medium; simmer uncovered 4 to 6 minutes or until mushrooms are tender, sauce has slightly thickened and noodles are tender.

4. Remove from heat; let stand 5 minutes. Just before serving, top with croutons.