

Asian Noodle Pasta Salad

Ingredients:

- ◆ 1 ½ cups Rotini Pasta
- ◆ 1 ½ cups Sugar Snap Peas
- ◆ ½ cup Carrots, thinly sliced
- ◆ 2 Red Onions, cut into strips
- ◆ 2 tbsp. White Sugar
- ◆ 1/3 cup Vegetable Oil
- ◆ 1 (3 oz) Oriental Noodles

Directions:

- ◆ In your 8qt. Perfect Strain Pan boil water and cook the rotini pasta until done. Drain and rinse with cold water.
- ◆ In a bowl combine rotini pasta, sugar snap peas, carrots and onions.
- ◆ In a small separate bowl mix oil, sugar, and oriental noodle flavor packet and mix well. Pour this mixture over the rotini pasta, sugar snap peas, carrots and onion mixture.
- ◆ Cover and refrigerate for 1 hour.
- ◆ Break oriental noodles into small pieces and toss into the salad right before serving.
- ◆ Enjoy!

Cheesy Meatloaf

Ingredients:

- ◆ 2 lbs. Ground Turkey
- ◆ 1 cup Milk
- ◆ 1 cup Italian Seasoned Bread Crumbs
- ◆ 2 Eggs
- ◆ 1 tsp. Salt
- ◆ ¼ tsp. Pepper
- ◆ ¾ lbs. Cubed Colby Cheese
- ◆ ½ cup Ketchup

Directions:

- ◆ Preheat oven to 400 degrees.
- ◆ In a bowl, mix all ingredients together except for the ketchup.
- ◆ Place mixture into you roaster. Top with ketchup.
- ◆ Bake for 1 hour. Enjoy!

