

# Lori's Kitchen

## CREAMY TORTELLINI AND FRUIT SALAD

- 2 cups frozen LORI'S KITCHEN® Chicken or Cheese Tortellini, prepared
- 1 3-oz. pkg. cream cheese, softened
- 1 tbsp. SCHWAN'S® Orange Juice Concentrate
- 1 tbsp. honey
- 2 cups mini marshmallows

- 4 cups frozen GOURMET'S CHOICE® Mixed Fruit, thawed, and drained; reserving 2 tbsp. fruit liquid
- 1 cup whipped topping
- 1 tbsp. sunflower kernels

Prepare tortellini to desired doneness according to package directions. Drain, rinse with cool water; cool. In small mixing bowl, combine cream cheese, orange juice concentrate, honey and 2 tbsp. reserved fruit liquid. Beat until smooth and well blended. Cut larger mixed fruit into bite size pieces. In large bowl, combine cooled pasta, mixed fruit and marshmallows; toss gently. Pour cream cheese mixture over fruit mixture; toss gently. Cover; refrigerate 1 hour to allow flavors to blend. Before serving fold in whipped topping. Garnish with sunflower kernels. Store in refrigerator. Serve as a side dish with any SCHWAN'S family entree. Makes 8 (3/4-cup) servings.

Copyright © 1993. Schwan's Sales Enterprises, Inc.. All Rights Reserved

# Lori's Kitchen

## Stuffed Shells Ala Stroganoff

- 4 - 4 oz. HAUGIN'S PRIDE Beef Patties
- 1 tbsp. margarine
- 1 medium onion, sliced
- 1 1/2 tsp. salt
- 1/4 tsp. white pepper
- 1/2 cup water, divided
- 2 - 4 1/2 oz. cans sliced mushrooms, reserve liquid

- 1 tbsp. flour
- 1/2 cup sour cream
- 12 frozen LORI'S KITCHEN Stuffed Pasta Shells with Cheese
- 1 tbsp. chopped parsley (optional)

Preheat oven to 375 degrees F. Break beef patties into small pieces. Melt margarine in a skillet over medium-high heat. Add beef and onions, cook until meat is well browned, spoon off excess fat. Add salt, pepper, 1/4 cup water and liquid from mushrooms; heat to boiling. Add mushrooms; heat through. In a cup, stir flour and 1/4 cup water until blended. Gradually stir into liquid in skillet. Cook over medium heat until sauce is thickened, stirring constantly. Stir in sour cream; heat through (do not boil). Spoon 1 cup of meat sauce into a 9" x 13" baking dish. Place shells, seam side down, over sauce in one layer. Spoon remaining sauce over shells. Sprinkle with parsley. Cover with aluminum foil and bake 45 minutes, until heated through. Makes 4 to 6 servings.

Copyright © 1990. Lori's Kitchen. All Rights Reserved

# Lori's Kitchen

## MUSHROOM - ALFREDO SAUCE

- 3 cups frozen LORI'S KITCHEN® Chicken or Cheese Tortellini, prepared
- 1/4 cup margarine
- 1/4 cup flour
- 1 1/2 cups half and half
- 1 1/2 cups water
- 2 chicken flavored bouillon cubes
- 1 4-oz. can sliced mushrooms, drained
- 1/2 cup grated Parmesan cheese
- Dinner rolls prepared from SCHWAN'S® Stone Ground Wheat Bread Dough

Prepare tortellini to desired doneness as directed on package. Drain; rinse with warm water. Keep warm. Melt margarine in medium sauce pan over medium heat; stir in flour until well blended. Gradually stir in half and half, water and chicken bouillon cubes. Cook, stirring constantly until sauce is slightly thickened. Add sliced drained mushrooms. Stir in Parmesan cheese and heat just until melted. Serve over hot tortellini. Serve with Stone Ground Wheat dinner rolls. Makes about 4 cups sauce.

Copyright © 1993. Schwan's Sales Enterprises, Inc.. All Rights Reserved

# Lori's Kitchen

## CREAMY TORTELLINI SOUP

- 2 cups frozen LORI'S KITCHEN® Chicken or Cheese Tortellini, prepared
- 1 tbsp. vegetable oil
- 1/4 cup onion, chopped
- 1/4 cup celery, chopped
- 1/2 cup red bell pepper, may substitute green bell pepper
- 1 10 3/4-oz. can cream of chicken soup
- 1 10 3/4-oz. can chicken broth
- 2 cups skim milk
- Muffins prepared from LORI'S KITCHEN® Blueberry Muffin Batter
- 2 cups SCHWAN'S® Diced Chicken Meat
- 2 cups GOURMET'S CHOICE® Early Garden Blend
- 4 slices SCHWAN'S® American Process Cheese
- 1/2 tsp. basil leaves
- 1/4 tsp. white pepper

Prepare tortellini to desired doneness according to directions on package. In large stockpot heat oil over medium heat. Saute onions, celery and bell pepper until crisp tender. Add remaining ingredients and tortellini. Reduce heat to low. Simmer 15 to 20 minutes or until flavors are blended and vegetables are tender. Serve with warm blueberry muffins. Makes 10 (1-cup) servings.

Copyright © 1993. Schwan's Sales Enterprises, Inc.. All Rights Reserved

# Lori's Kitchen

## EASY ITALIAN TORTELLINI SALAD

- 2 cups frozen LORI'S KITCHEN® Chicken or Cheese Tortellini, prepared
- 1/2 cup green onion, sliced into 1/2-inch lengths
- 1/2 cup green pepper, chopped
- 1/4 cup Parmesan cheese
- 6 slices SCHWAN'S® American Process Cheese, cubed
- 1 medium tomato, seeded and chopped
- 1 1/2 tsp. basil leaves
- 1/3 cup Italian dressing

Prepare tortellini to desired doneness according to directions on package. Drain. In large bowl, combine tortellini, green onions, green pepper, Parmesan cheese, cheese, tomatoes, basil and Italian dressing. Mix well. Cover; refrigerate at least 2 hours. Serve as a side dish with any SCHWAN'S pork, beef or fish entrees. Makes 6 (3/4-cup) servings.

Copyright © 1993, Schwan's Sales Enterprises, Inc., All Rights Reserved

# Lori's Kitchen

## TORTELLINI

**PREPARATION:** From FROZEN state only.

### STOVE TOP:

1. Place 2 cups frozen tortellini in 1 1/2 quarts of boiling water.
2. Bring to a second boil, reduce heat to low setting and continue cooking at low boil for 3 to 5 minutes.
3. Drain; cover with desired sauce and serve.

Copyright © 1993, Schwan's Sales Enterprises, Inc., All Rights Reserved

# Lori's Kitchen

## Stuffed Shells in Marinara Sauce

- |                             |   |
|-----------------------------|---|
| 2 tbsp. olive or salad oil  | 1 tsp. basil  |
| 1/2 cup onion, chopped      | 1/2 tsp. salt   |
| 1 - 15 oz. can tomato sauce | 1/8 tsp. pepper   |
| 1/4 tsp. garlic powder      | 12 frozen LORI'S KITCHEN Stuffed Pasta Shells with Cheese |
| 4 tsp. sugar                |   |
| 1 tsp. oregano              |   |

Preheat oven to 375 degrees F. In a 2-quart saucepan over medium heat, in oil, cook onion until tender, about 5 minutes. Stir in remaining ingredients, except stuffed shells. Reduce heat to low and cover. Cook 20 minutes or until thickened, stirring occasionally. (For variation: Add 2 HAUGIN'S PRIDE Beef Patties, cooked and crumbled, halfway through the 20 minute cooking time). Spoon 3/4 cup of sauce into a 9" x 13" baking dish. Place shells, seam side down, over sauce in one layer. Spoon remaining sauce over shells. Cover with aluminum foil and bake 45 minutes, until heated through. Makes 4 to 6 servings.

Copyright © 1990, Lori's Kitchen, All Rights Reserved

# Lori's Kitchen

## CHICKEN TORTELLINI BAKE

- |  |  |
|--|--|
| 2 cups frozen LORI'S KITCHEN® Chicken or Cheese Tortellini, prepared | 1/2 cup salad dressing                                   |
| 4 frozen GOURMET'S CHOICE® Broccoli Spears                           | 1/4 tsp. white pepper                                    |
| 2 cups SCHWAN'S® Diced Chicken Meat                                  | 4 slices SCHWAN'S® American Process Cheese slices, cubed |
| 1 10 3/4-oz. can cream of chicken soup                               | 1/2 cup bread crumbs                                     |
| 2 tbsp. SCHWAN'S® Orange Juice, reconstituted                        | Salt to taste  |
|  | LORI'S KITCHEN® "Five Cheese Garlic Bread"               |

Heat oven to 350 degrees F. Grease 2-qt. baking dish. Prepare tortellini to desired doneness according to directions on package. Drain; rinse with cold water. Prepare broccoli according to directions and cut into 1-inch pieces; drain. Place tortellini in bottom of baking dish. Arrange broccoli pieces and diced chicken over tortellini. In small bowl combine soup, orange juice, salad dressing and pepper; mix well. Spread over chicken mixture; sprinkle with cheese and bread crumbs. Bake, uncovered 35 to 40 minutes or until thoroughly heated. Serve with garlic bread. Makes 6 servings.

Copyright © 1993, Schwan's Sales Enterprises, Inc., All Rights Reserved

## *Lori's Kitchen*, Gourmet Stuffed Pasta Shells with Cheese

Our traditional egg noodle pasta shells are stuffed with a delicately seasoned blend of ricotta, mozzarella, and romano cheese. This classic Italian favorite can be microwaved or baked and served as a main course or side dish in place of potatoes. Ready for easy preparation, serve with your favorite sauce or try our collection of tested recipes.

(See reverse side for HEATING INSTRUCTIONS.)

### *Lori's Kitchen*

#### Stuffed Shells in Shrimp Mornay Sauce

1½ lbs. SEAFARER'S CHOICE Medium  
Peeled and Deveined Shrimp  
¾ cup water  
¾ cup white cooking wine  
⅓ cup onion, chopped  
¼ cup green pepper, chopped  
2½ tsp. chicken flavored bouillon  
granules  
¼ tsp. ground white pepper

1 cup milk, divided  
¼ cup cornstarch  
½ tsp. prepared mustard  
1 cup (4 oz.) shredded Swiss Cheese  
⅛ tsp. garlic powder  
1 tbsp. dried basil  
12 frozen LORI'S KITCHEN Stuffed Pasta  
Shells with Cheese

Preheat oven to 375 degrees F. Thaw shrimp under cold tap water; drain and chill. Combine ¾ cup water and next 5 ingredients in a large saucepan; bring to a boil. Cover, reduce heat, and simmer 1 minute. Combine ¼ cup milk and cornstarch, stirring well; stir into wine mixture. Add remaining ¾ cup milk and mustard. Cook 2 minutes or until mixture is thickened, stirring constantly. Stir in cheese, garlic powder and basil; cook over low heat until cheese melts. Add shrimp and stir until blended. Spoon 1 cup of sauce into a 9" x 13" baking dish. Place shells, seam side down, over sauce in one layer. Spoon remaining sauce over shells. Cover with aluminum foil and bake 45 minutes, until heated through. Makes 4 to 6 servings.

## *Lori's Kitchen* Gourmet Stuffed

### Pasta Shells with Cheese

HEATING INSTRUCTIONS: From FROZEN state only.

#### **MICROWAVE: (Based on 700 Watts)**

1. Place 3 shells on a microwaveable dish, in a spoke pattern.
2. Cover shells completely with 1/2 cup of your favorite pasta sauce.
3. Cover tightly with plastic wrap.
4. Heat on HIGH (100% power) for 3 minutes.
5. Rotate dish; heat on MEDIUM (50% power) 3-4 minutes, or until hot.
6. Let stand 2 minutes before serving.

#### **CONVENTIONAL OVEN:**

1. Preheat oven to 375 degrees F.
2. Cover bottom of pan with your favorite pasta sauce.
3. Place a single layer of shells in pan; cover with additional sauce.
4. Cover pan with aluminum foil.
5. Bake for 45 minutes, or until hot.

NOTE: Due to variance in appliances, heating times and/or temperatures may require adjustment.

## *Lori's Kitchen*

### Creamy Stuffed Shells and Vegetables

3/4 cup water  
3/4 cup white cooking wine  
1/3 cup onion, chopped  
1/4 cup green pepper, chopped  
2 1/2 tsp. chicken flavored bouillon granules  
1/4 tsp. ground white pepper  
1 cup milk, divided  
1/4 cup cornstarch

1/2 tsp. prepared mustard  
1 cup (4 oz.) shredded Swiss Cheese  
1/4 tsp. garlic powder  
1 tbsp. dried basil  
1 tbsp. lemon juice  
2 cups GOURMET'S CHOICE California Blend Vegetables, thawed  
12 frozen LORI'S KITCHEN Stuffed Pasta Shells with Cheese

Preheat oven to 375 degrees F. Combine 3/4 cup water and next 5 ingredients in a large saucepan; bring to a boil. Cover, reduce heat, and simmer 1 minute. Combine 1/4 cup milk and cornstarch, stirring well; stir into wine mixture. Add remaining 3/4 cup milk and mustard. Cook 2 minutes or until mixture is thickened, stirring constantly. Stir in cheese, garlic powder, basil and lemon juice; cook over low heat until cheese melts. Add vegetables and stir until blended. Spoon 1 cup of sauce into a 9" x 13" baking dish. Place shells, seam side down, over sauce in one layer. Spoon remaining sauce over shells. Cover with aluminum foil and bake 45 minutes, until heated through. Makes 4 to 6 servings.