

**SPAGHETTI PIE****WEEK  
2**

6 ounces uncooked spaghetti  
 2 eggs, beaten  
 1/2 cup grated Parmesan cheese, divided  
 3 ounces cream cheese\*  
 1/2 cup sour cream  
 4 garlic cloves, minced  
 2 tbs butter or stick margarine  
 2 cups meatless spaghetti sauce  
 1 pkg frozen chopped spinach, thawed  
 1/2 cup shredded part-skim mozzarella cheese

1. Cook spaghetti according to package directions; drain.
2. Add beaten eggs and 1/4 cup Parmesan cheese to spaghetti and press onto the bottom and up the sides of a 9-in. deep-dish pie plate or 9x13 pan coated with nonstick cooking spray.
3. In a mixing bowl, beat the cream cheese, sour cream, and remaining Parmesan cheese. Spread over spaghetti "crust".
4. In a nonstick skillet, saute garlic and mushrooms, if desired, in butter until tender. Spoon over cheese mixture.
5. Squeeze all water out of spinach and stir into spaghetti sauce. Spread spaghetti sauce over sour cream layer.
6. Bake, uncovered, at 350 degrees F for 20 minutes. Sprinkle with mozzarella cheese; bake 5 minutes longer or until cheese is melted. Let stand for 10-15 minutes before cutting.

**SUGGESTION:**

*Serve with a green salad  
 and garlic bread.*

**CRISPY ONION CHICKEN****WEEK  
2**

2 lbs chicken tenders  
 1 lg can French fried onion rings, crushed  
 2 eggs

1. Preheat oven to 450°.
2. Add 2 tsp water to eggs and beat well to make egg wash. Pour into shallow dish.
3. Thoroughly coat chicken tenders with egg, then coat with French Fried onion ring crumbs, pressing into the chicken to coat well.
4. Arrange chicken in greased 9x13 pan.
5. Bake for 20-25 minutes

**SMASHED POTATOES**

1-2 lbs mini yellow potatoes  
 Olive oil  
 Garlic powder  
 Dried or chopped fresh rosemary  
 Salt & pepper

1. Preheat oven to 450°.
2. Steam or boil potatoes until tender (can be done ahead of time).
3. Cover a rimmed cookie sheet with foil and brush liberally with olive oil.
4. Arrange potatoes on cookie sheet and "smash" each potato with a potato masher.
5. Brush each potato with olive oil and sprinkle with garlic powder, rosemary, salt & pepper.
6. Roast for 25 minutes until crisp and browned.

