

Butternut Squash & MagNoodles

1 14 ounce Box MagNoodles,
cooked and drained

Butternut Squash

Olive oil

1 Small zucchini

Roast one peeled and cubed butternut squash, coat in olive oil in 375-degree oven until soft, not mushy. Roast or sauté one small zucchini (yellow or green), sliced thinly, in olive oil, until soft. Toss all of the above, including the oil, adding about 3 tablespoons more of olive oil. I prefer not to add salt and pepper to this recipe. Sprinkle with cinnamon and serve warm.



Confetti Caprese MagNoodles

1 14 ounce box of MagNoodles

1 red, yellow, and orange bell pepper

1/2 pint cherry tomatoes

8 ounces fresh mozzarella or provolone cheese

Fresh basil

1/4 cup basil-flavored olive oil
(you can substitute a high quality regular olive oil)

3 - 5 tablespoons balsamic vinegar
(you can substitute fresh lemon juice)

Cook MagNoodles as directed. After draining boiling water, rinse in cold water and toss with 1 tablespoon olive oil to keep from sticking. Chop the red, yellow and orange bell peppers finely. Slice cherry tomatoes in half. Cut cheese into small cubes. Chop 5 to 7 large leaves of fresh basil, reserve some whole leaves for garnish. Toss all of the ingredients and serve. Salt and pepper to taste. This salad keeps for two days chilled.

