



Monster Pasta Recipe

Ingredients:

- 16 oz Rotini Pasta (1 Box)
- 15 oz Tomato Sauce
- 1/4 cup Tomato Paste
- 1 cup Chicken Stock
- 1/4 tsp Onion Powder
- 1/4 tsp Garlic Powder
- 1/4 tsp Italian Seasoning
- 1 tbsp Olive Oil
- 8 oz Muenster or Gouda (thickly sliced)
- Olives
- Fresh Italian Parsley

Cooking Directions:

In a medium pot, combine tomato sauce, tomato paste, chicken stock, onion powder, garlic powder, and Italian seasoning. Bring to a gentle boil, cover and reduce heat to low. Simmer. Stir occasionally.

Fill a large pot with water. Add salt and 1 tbsp olive oil. Bring water to boil. Cook Rotini pasta according to package directions.

After draining cooked Rotini, return to your large pot. Remove tomato sauce from heat. Pour over Rotini. Toss pasta in sauce.

Monster Garnish:

Spoon pasta into serving bowls/plate. Garnish each plate with your "monster face".

Use a sprig or two of the parsley for your monster's hair.

Use a small cookie cutter (or small glass) to make two rounded cutouts from the sliced Muenster Cheese. Place cheese rounds onto your pasta for the eyes.

Slice an olive in half crosswise. Place halves on top of the Muenster to serve as your monster's pupils.

Take another olive and cut into thin crosswise slices. Remove one center slice and cut again, down the middle. Use these two pieces as your monster's eyebrow.

From the remaining cheese slices, cut into three strips, and two triangles. Arrange cheese to serve as your monster's mouth.

Repeat garnish instructions until all servings are prepared.