

Recipes by Nevada Richards, Richards Cattle Co., Clarinda, Iowa

1. Recipe:

Easy Cheesy Baked Tortellini

Ingredients:

1 20 oz. bag frozen cheese tortellini
1-1.5 lbs. ground beef
1 24 oz. jar of pasta sauce
1 8 oz. block cream cheese (cubed)
2 c. shredded mozzarella cheese
seasoning to taste

Directions:

Step 1. Preheat oven to 350 degrees Fahrenheit and grease a 9x13 baking dish. (I personally use a copper skillet/baking dish for all steps, so I only dirty one dish!) **Step 2.** Cook the pasta according to package directions, drain, set aside. **Step 3.** Brown the ground beef with seasonings of choice, remove excess grease, then stir in pasta sauce and cream cheese. Simmer for a few minutes until sauce is mixed well. **Step 4.** Toss tortellini in the sauce mixture and then pour into baking dish. Sprinkle shredded mozzarella on top. **Step 5.** Bake uncovered for 25 minutes, serve with garlic bread, a salad or some sort of veggie, and enjoy!

Recipe Note: I stumbled upon this easy recipe on Pinterest, and it instantly became a favorite in our house. I sometimes add mushrooms, diced tomatoes, or even black olives to my pasta sauce just for something different. It's always a hit!

2. Recipe:

Crockpot Roast

Ingredients:

1 frozen roast (any cut and size you have on hand)
1 pkg. dry soup mix (any flavor)
1 – 3 beef bouillon cubes
1 l lb. bag baby carrots
6 – 8 potatoes (halved)

Directions: Add everything to your slow cooker and cook on low for 8 hours. Enjoy!

Recipe Note: I'm sure everyone has a roast recipe but if you haven't tried it frozen with no liquids, I suggest it! It's EASY and after eight hours the roast just falls apart, and everyone enjoys it!

3. Recipe:

Sugar Cookie Pizza

Ingredients:

- 1 18 oz. pkg. refrigerated sugar cookies
- 1.5 c. frozen whipped topping (thawed)
- 2/3 c. vanilla yogurt
- 3 c. assorted fresh fruit

Directions: **Step 1.** Press cookie dough evenly into a greased 14-inch pizza pan. **Step 2.** Bake at 350 degrees Fahrenheit for 12-15 minutes or until golden brown. Cool. **Step 3.** In small bowl, combine whipped topping and yogurt, then spread over crust. **Step 4.** Top with fruit.

Recipe Note: A good family friend is always cooking, and this is one of our favorite desserts of hers.