

Noodles

dressed up in delicious sauces and such!



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Noodles

Pasta is my go-to!

Really, it would be no exaggeration to have more than a dozen boxes of pasta on hand at all times at a minimum.

I find it to be the most comforting food!

It's perfect for a quick dinner, great to have on hand when company unexpectedly and to think about days in advance for a special dinner.

There are so many options, I'm excited to share my love of noodles with you!

I have been known to boil up a pound of pasta, slather it with butter, sprinkle on some salt and pepper. Oh, it's the perfect comfort food. No planning required, ready in minutes and I have been known to eat the whole pound myself on a bad day. Don't judge, it's faster than making a chocolate cake.

Noodles come in all shapes and sizes from waves to tubes and everything in between from spaghetti, fettuccine, ziti, bow tie, penne

My brand of choice is Barilla. I find that I get the best results with it. I boil water in a 4 quart pot, add the pasta, give it a stir and start timing it. If I waited for the water to come back to a boil as usually recommended that pasta would be much softer than al dente.

All noodles are pasta, all pastas are not noodles
ramen and rice noodles are not pasta.



Penne with Spicy Vodka Sauce

Ingredients

- 1 cup Vodka
- ½ cup cream
- 3 cups Tomato Sauce
- ¼ – ½ teaspoon crushed red pepper flakes
- salt and pepper

Instructions

1. In medium saucepan, heat tomato sauce and vodka, stir in cream.
2. Add crushed red pepper flakes and salt and pepper to taste.
3. Heat thoroughly.
4. Serve over one pound cooked Penne Pasta. Top with grated Parmesan

Thai Peanut Noodles



Thai Peanut Sauce

Ingredients

- 1 14 oz can coconut milk
- ½ cup peanut butter
- 3T fresh lime juice (1 medium juicy lime)
- ¼ cup soy sauce
- ¼ teaspoon garlic powder
- ½ teaspoon crushed red pepper

Instructions

1. Place all ingredients into a tall container (so that it will be easily blended with immersion blender)
2. Blend until completely smooth and well mixed.

Full fat coconut milk will become similar to the consistency of peanut butter once you refrigerate it and you can even spread it on sandwiches. If you used light coconut milk, it's thinner more of a sauce consistency when refrigerated. When it's first made it's on the thin side, great to add to pasta and such. To quick chill the sauce, I place it in a bowl over a slightly larger bowl with lots of ice and a some water, and let it get cold, that thickens it up if you're in a hurry.

Pour ½ to 1 cup Thai Peanut Sauce over a pound of cooked spaghetti that was rinsed in cold water. Stir in 3 chopped green onions, ¼ cup chopped peanuts and top with a tablespoon sesame seeds.



Baked Ziti

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Baked Ziti

Ingredients

- 1 pound ziti noodles (or penne)
- 24 oz marinara sauce
- 1½ pounds ground beef
- 2 cups grated Mozzarella Cheese
- 1½ teaspoon oregano
- salt and pepper

Instructions

1. Cook pasta until it's al dente (do not over cook the pasta)
2. When baking pasta under cooking the pasta for a minute is so much better than over cooking it for a second.
3. While the pasta is cooking, brown the ground beef in a pan until it's thoroughly cooked. In large bowl place pasta, marinara sauce.
4. Add to it the ground beef, salt and pepper to taste along with oregano, mix well.
5. In a 13x9 pan create 2 layers of the pasta mixture topping each with a cup of grated Mozzarella Cheese.
6. Bake at 350 degrees for 30-45 minutes. Until cheese is melted and when you stick a knife into the center of the dish, the food is hot.

Scrambled Egg & Bacon Spaghetti

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Scrambled Egg and Bacon Spaghetti

Ingredients

- 8 oz cooked spaghetti
- 1 tablespoon butter
- 4 eggs
- 4 strips cooked bacon
- 1 green onion

Instructions

1. Mix eggs in a bowl with 3 tablespoons water.
2. In a medium skillet over medium high heat place butter in a pan along with spaghetti.
3. Pour eggs over top and stir until the eggs coat the pasta, then cover with a lid for a couple minutes while the eggs finish cooking.
4. Chop the bacon and green onion and add it to the skillet.
5. Add salt and pepper and serve.

Bow Ties

with Blue Cheese & Walnut Sauce



Pasta with Blue Cheese and Walnut Sauce

Ingredients

- 2 tablespoons butter
- 2 clove garlic
- 1 cup chopped walnuts (save 2 tablespoons for garnish)
- 1 cup heavy cream
- 2 oz romano cheese
- 3 oz blue cheese (additional for garnish)
- 1 lb pasta

Instructions

1. Cook pasta according to directions.
2. In skillet on medium heat cook butter, garlic and walnuts until they are hot and the flavors release.(don't burn)
3. Add in heavy cream, Romano Cheese (can substitute parmesan cheese) and blue cheese, stir until creamy and melted.
4. Pour sauce over hot cooked pasta
5. Separate onto plates/bowls and top with walnuts and blue cheese
6. can garnish with parsley or basil also

Shrimp Fra Diavolo



Shrimp Fra Diavolo

Ingredients

- 1 pound frozen cooked shrimp (place in cool water to thaw)
- 1 pound Linguini
- 1½ cups Marinara Sauce
- ½ cup Marinated Artichokes
- Grated Parmesan Cheese
- 2-3 Tablespoons Extra Virgin Olive Oil
- 4 cloves fresh garlic
- ¼ cup diced onion
- ½ teaspoon crushed red pepper (or more if you like)
- 3 Tablespoons fresh lemon juice

Instructions

1. While the pasta water is coming to a boil, do your necessary chopping and measuring. In a heated frying pan place olive oil and garlic and onion, saute for a minute on low. Add tomato sauce and lemon juice, and crushed red pepper. Next add shrimp and heat thoroughly on low temperature. (If you heat them on too high a temperature they will become tough). Add in drained artichoke hearts. Pour Sauce over hot pasta and serve with grated Parmesan Cheese.

TORTELLINI with Red Wine Sauce



Tortellini with Red Wine Sauce

Ingredients

- 8 oz Barilla Tortellini
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 tablespoons flour
- 1 cup red wine (cabernet sauvignon)
- ½ cup milk
- ¼ cup water
- ¼ cup shaved Romano Cheese (or Parmesan)
- 2 teaspoons dry beef flavor
- salt and pepper to taste
- 4 cups sliced mushrooms
- 3 cups asparagus cut in half

Instructions

1. Boil pasta according to package directions.
2. Meanwhile, heat butter, oil and flour in skillet over medium heat and whisk until golden brown.
3. Add in wine, water and beef flavor and whisk until sauce thickens 5-10 minutes.
4. Whisk in milk, add cheese and salt and pepper to taste.
5. Cook vegetables in skillet on medium heat with a teaspoon olive oil.
6. Serve sauce over pasta, along with vegetables.



Avocado Alfredo

Avocado Alfredo

Ingredients

- 1 pound fettuccine
- 2 tablespoons butter
- 1-2 teaspoons garlic (minced) I use Gourmet Gardens, it's super convenient
- 1½ cups heavy cream
- 1 cup parmesan cheese
- 1 avocado (diced)
- 1 teaspoon salt

Instructions

1. Cook fettuccine according to package instructions.
2. While the pasta is cooking, in medium saucepan or skillet combine butter and garlic, and cook on medium heat for a minute, then whisk in heavy cream and parmesan cheese.
3. Add diced avocado and salt,
4. cook for 3-4 minutes or until the avocado has melted and the sauce thickens.
5. (if your avocado is on the firmer side and you'd like the sauce really smooth, press the avocado through a fine strainer before adding, or pour sauce through strainer when finished cooking)
6. Toss pasta in the sauce and serve



Feta Basil Balsamic Pasta Salad

Feta Basil Balsamic Pasta Salad

Ingredients

- 1 lb pasta (bow tie or penne work well)
- 6 small tomatoes cut into wedges or 12 grape tomatoes cut in half.
- 1 can sliced black olives drained and rinsed
- 2 oz feta cheese diced small
- 8 basil leaves finely chopped
- ¼ cup balsamic dressing (I use Newman's Own)
- ½ teaspoon dried oregano
- salt and pepper

Instructions

1. Cook pasta according to directions.
2. Drain pasta, then add cold water and some ice cubes to bring the temperature of the pasta down quickly. Let it sit in the cold water for a few minutes. Change the water if it becomes warm.
3. Drain the pasta and place it in a large bowl with the tomatoes, olives, cheese, basil, dressing, oregano.
4. Mix really well.
5. Add salt and pepper to taste.

Lemon Pasta Salad



Lemon Pasta Salad

Ingredients

- 1 lb cooked pasta
- 1 lb (or bunch) asparagus
- $\frac{3}{4}$ cup water
- 2 tablespoons fresh lemon juice (1/2 medium lemon)
- 1 egg yolk
- 1-2 cloves garlic minced
- 2 leaves basil thinly sliced
- $\frac{1}{2}$ cup olive oil
- 1 tablespoon butter
- $\frac{1}{4}$ cup grated Romano/Parmesan Cheese
- salt and pepper to taste

Instructions

1. Bring water to a boil in saucepan.
2. In small bowl mix lemon juice, egg yolk olive oil and garlic.
3. Slowly pour a small amount of hot water at a time into lemon mixture
4. Whisk continually (so the egg yolk doesn't "cook" and separate)
5. Pour the mixture back into the saucepan and heat thoroughly
6. Add butter, basil, salt and pepper.
7. Pour sauce over a pound of cooked pasta
8. that you have run under cold water and tossed with olive oil.
9. Add grated cheese
10. *with one tablespoon olive oil,
11. saute asparagus cut into small pieces until tender,
12. toss asparagus into pasta and sauce.
13. Serve cold, room temperature.
14. Garnish with lemon slices

Cordon Bleu Baked Ziti



Cordon Bleu Baked Ziti

Ingredients

- 1 lb ziti noodles
- 1 lb cooked ham, I used thick sliced ham and cut it into smaller pieces
- 2 lb chicken (precooked or cook chicken when you are cooking pasta)
- 6 oz swiss cheese, cut into strips
- 3 oz mozzarella cheese grated
- ¼ cup Italian bread crumbs
- ½ teaspoon oregano
- 1 tablespoon butter
- 1 tablespoon flour
- 2 cups milk
- 2 teaspoon chicken flavor/Boullion

Instructions

1. Cook ziti noodles according to package directions.
2. While the pasta is cooking cook chicken if it's not already precooked.
3. SAUCE In a skillet on medium heat 1 tablespoon butter with a tablespoon flour then slowly whisk in the milk and add chicken flavor. simmer on low for a 3 minutes.
4. In a large bowl mix pasta, chicken and ham with sauce.
5. Layer that mixture in two portions in a 13x9 casserole dish adding half the bread crumbs, oregano and cheeses to each layer.
6. Bake at 350 degrees 20 minutes or until it's heated through fully (160 degrees on meat thermometer)



BLT Pasta Salad

Ingredients

- 1 pound cooked pasta (small ziti or penne)
- 1 cups cooked crumbled bacon
- 1 package frozen spinach (thawed)
- ½ cup sun dried tomatoes
- ½ cup pesto

Instructions

1. Once Pasta is cooked, rinse it in cold water.
2. Once the pasta is cool drain off the water and mix pasta with pesto.
3. Chop thawed spinach (sometimes the pieces are long and stringy)
4. Add spinach and sun dried tomatoes.
5. This recipe doubles easily.
6. Heat bacon in pan to crisp it up a bit especially if it has been in the refrigerator.
7. Best served at room temperature.

Notes

If you need to chill it or make it ahead of time, keep the bacon at room temperature and add it just before serving.



Pork Lo Mein

Ingredients

- 1 pound fettuccine, spaghetti, linguine cooked according to package
- 1 lb ground pork
- ½ cup water
- 1 teaspoon chicken bouillon
- 1 tablespoon soy sauce
- 2 tablespoons oyster sauce
- 1 teaspoon sesame oil
- 1 tablespoon rice vinegar
- 1 bunch asparagus (approx ¾ lb), cut into 1½ inch pieces
- 4 scallions, chopped
- 1 carrot, julianned

Instructions

1. Cook pasta according to package.
2. In skillet cook ground pork.
3. Add in asparagus and scallions.
4. Cook on medium heat.
5. Prepare sauce: Mix water, bouillon, soy and oyster sauce along with sesame oil and vinegar together.
6. When pasta is finished cooking, do not drain, but ladle the pasta over the pork and asparagus.
7. Pour on sauce and stir.
8. Add carrot and mix together.

Notes

The starch from the pasta water will help the sauce be thick and stick to noodles. If you prefer it spicy, add chili oil. Sometimes I add fresh grated ginger. This meal is easy and ready in less than 30 minutes. This is WONDERFUL reheated. Perfect meal to make ahead. A fun dish to bring to a party. You may vary the vegetables and use, broccoli, eggplant or squash or a mixture of all of them.

Pepper Jack Mac & Cheese



Pepper Jack Mac and Cheese

Ingredients

- 1 pound cooked pasta (I used mini Penne)
- 1 tablespoon olive oil
- ¼ cup minced onion
- 1 teaspoon minced garlic
- 1 tablespoon butter
- 1 tablespoon flour
- 3 cups milk
- ½ pound (approx. 2 cups) grated cheddar cheese
- ¼ pound (approx. 1 cup) grated pepper jack cheese
- 1 roasted, seeded, diced jalapeños.

toppings

- ½ cup crumbled bacon
- cilantro
- 1 jalapeño, roasted, seeded and diced.

Instructions

1. While I prepare the sauce I cook the pasta that way the pasta is hot when the sauce is complete.
2. Saute onion and garlic in olive oil
3. Add butter and flour and whisk until butter is melted and cook the flour for a minute on medium heat.
4. Slowly add the milk in while whisking, keep adding the milk until it's all incorporated and looks like a sauce. If you add the milk too quickly it will be lumpy, add ½ cup at a time slowly while whisking:trust me, I've been in a hurry and rushed it and wanted to start all over sometimes.
5. Once all the milk is incorporated, add the cheeses and whisk the cheese into the sauce until smooth.
6. Stir in 3 roasted and diced jalapeños.
7. Pour sauce over pasta.
8. To top off this dish, I heated the crumbled bacon until it was crispy.
9. Then topped the Pepper-Jack Mac and Cheese with the bacon, cilantro and the additional jalapeño.
10. The large dish pictured is this recipe doubled-two pounds of pasta-which I find is a great amount to bring to a party.

Spaghetti Soup



Spaghetti Soup

Ingredients

- 1 lb ground beef
- 2 carrots diced
- 2 celery stalks diced
- ½ cup chopped red onion
- 2 cups diced tomatoes
- ½ lb spaghetti
- 1 teaspoon dry oregano
- 4 cloves diced garlic
- 6 leaves fresh basil (or ½ teaspoon dry basil)
- 6 cups chicken stock

Instructions

1. In 4 qt saucepan or larger brown ground beef.
2. Add to the pan carrots, celery, onion, tomatoes, spaghetti, oregano, garlic and basil and chicken stock.
3. Bring it to a boil over high heat, move spaghetti around with tongs so it doesn't stick together. As soon it boils, turn to medium to medium-low and continue to simmer (a low boil) for ten minutes.

Notes

Great served with garlic bread.

If you prefer a meatless soup, don't add ground beef. Other options are chicken, ground chicken, small diced raw chicken, pre-cooked chicken, ground pork or ground turkey.



Buffalo Chicken Baked Ziti

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Buffalo Chicken Baked Ziti

Ingredients

- 1 lb ziti noodles
- 1½ cups plain yogurt (I used greek yogurt)
- 1 cup buffalo sauce (I used franks buffalo sauce) plus two tablespoons to drizzle over top
- 1½ cups grated mozzarella cheese
- 1½ lb chicken (cooked and shredded)
- 1-2 tablespoons blue cheese for garnish (optional)
- 1 piece chopped celery (for garnish)

Instructions

1. Cook ziti noodles according to package directions and drain.
2. Mix yogurt and buffalo sauce along with chicken into pasta.
3. Spread it into a 13x9 baking dish in two layers placing ¾ cup grated mozzarella cheese on each layer.
4. Drizzle the two tablespoons buffalo sauce over top of the cheese.
5. Bake at 350 degrees for 25-30 minutes until cheese is completely melted and bubbly.
6. Top with blue cheese and celery before serving.

Notes

If you prefer your pasta more "saucy" add more yogurt and buffalo sauce. You can also cover this dish as it bakes, then uncover it that last 5 minutes so the cheese melts completely on top and begins to get golden on the edge.

Chocolate Spaghetti



Chocolate Spaghetti

Ingredients

- 8 oz cooked spaghetti
- 2 tablespoons butter
- 4 oz cream cheese
- ½ cup powdered sugar
- ¼ cup heavy cream
- 1 cup Hershey's Special Dark Chocolate Chips

Instructions

1. In a medium pan, heat butter and cream cheese on medium heat.
2. Whisk in powdered sugar, and heavy cream.
3. This whisk in chocolate chips until the sauce is smooth and creamy.
4. Place spaghetti into pan and coat well with chocolate sauce.
5. Serve sprinkled with powdered sugar. (or sprinkles or whatever you like, I think Hershey's Heath Toffee Chips will be delicious on top too)

Notes

Double the sauce recipe for a pound of pasta, trust me you'll want to have plenty of this if you are sharing it!

Lemon Puttanesca



Lemon Puttanesca Pasta

Ingredients

- 1 lb spaghetti (cooked according to package directions)
- 1½ lbs boneless skinless chicken breasts
- 1½ cups grape tomatoes sliced in half
- 2 T capers in juice
- ½ cup fresh lemon juice
- ½ cup green olives
- 4 garlic cloves sliced
- ½ cup onion diced
- 2 tablespoons olive oil
- ½-1 cup of pasta water
- 1 teaspoon anchovy paste
- pinch, crushed red pepper
- 4 basil leaves sliced
- ¼ cup Romano Cheese

Instructions

1. Cook spaghetti and reserve 1 cup pasta water for the sauce.
2. Cut chicken into bite size pieces.
3. Heat skillet on high and add a tablespoon olive oil and garlic and onion and stir.
4. Place chicken in the skillet with tomatoes, lemon juice and anchovy paste scoop out a cup of pasta water stir and cook until chicken is fully cooked.
5. Add olives and capers and cook 2 minutes.
6. Mix with spaghetti.
7. Mix well, serve with grated Romano Cheese.

Luau Pasta Salad



Luau Pasta Salad

Ingredients

- ½ lb penne pasta cooked
- 2 chicken breasts cooked
- 1 cup chicken broth
- 1 teaspoon soy sauce
- 1 tablespoon corn starch
- ¼ cup fresh pineapple juice
- pinch crushed red pepper flakes
- 1 cup fresh pineapple chunks
- ½ cup sweet peppers seeded and sliced
- ½ cup coconut
- ¼ cup toasted coconut

Instructions

1. This can be eaten hot or cold. I preferred it more at room temperature than ice cold, which is great for bringing it somewhere.
2. Place pasta in an ice bath, and drain once pasta is cooled.
3. Slice chicken into bite sized pieces.
4. Heat chicken broth, soy sauce, corn starch, pineapple juice and crushed red pepper flakes on medium heat until sauce comes to a boil.
5. Pour sauce over pasta with chicken and add in peppers, coconut and pineapple mix until blended.
6. Top with toasted coconut.

Notes

Heat coconut in a skillet on low until golden brown, stirring constantly so it doesn't burn.

Udon Chicken Vegetable Soup

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Udon Chicken Vegetable Soup

Ingredients

- 4 cups chicken stock
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 3 mushrooms sliced
- 2 chicken breasts (cooked and shredded)
- 1 package udon noodles
- 2 green onions diced
- 1 carrot julienned
- 4 asparagus spears cut

Instructions

1. In a 4 quart saucepan bring chicken stock, soy sauce, sesame oil along with mushrooms to a boil.
2. Add chicken, carrots and onions along with udon noodles.
3. Cook for 2 minutes.



Creamy Crab Pasta Sauce

Ingredients

- 6.5 oz can jumbo lump crab meat (drained)
- 15 oz can tomato puree, crushed or tomato sauce
- 1 cup heavy cream
- 1 tablespoon olive oil
- ½ medium onion diced
- ½ teaspoon garlic
- ¼ teaspoon chili pepper
- Salt and pepper to taste
- grated cheese to garnish

Instructions

1. Prepare your favorite pasta according to package.
2. Heat garlic and onion with olive oil, until onion is translucent.
3. Add chili pepper,
4. Then add tomatoes (if you like the sauce smooth, puree the tomatoes in a blender or use tomato sauce
5. Pour in cream, stir so it doesn't boil too fast or burn.
6. Stir in crab.
7. Serve over hot pasta.

Pasta Primavera



Pasta Primavera

Ingredients

- 1 lb orecchiette pasta or your favorite pasta shape
- 2 chicken breasts cut into 1" cubes
- 1½ cups broccoli florets
- 1 cup sliced mushrooms
- ½ red pepper diced
- 2 tablespoons diced onion
- 2 cups water
- 1 tablespoon chicken bouillon
- 1 tablespoon corn starch
- 1 cup cheddar cheese

Instructions

1. boil pasta according to package directions
2. in saucepan saute chicken, add in broccoli, mushrooms, red pepper and onion.
3. stir until chicken is cooked and vegetables are al dente
4. add water, chicken bouillon, corn starch whisk in small bowl
5. add sauce to chicken and vegetables and whisk in cheese
6. pour chicken and vegetables over pasta and serve



Avocado Cilantro Lime Sauce

Pasta and Avocado Cilantro Lime Sauce

Ingredients

- 2 ripe avocados
- ¼ cup chopped fresh cilantro
- 1 lime juiced
- 3 tomatoes diced
- 1 roasted jalapeño diced
- ½ cup water
- 2 tablespoons oil

Instructions

1. Place avocado, cilantro, lime juice, tomatoes, jalapeno, water and oil into blender and blend until smooth.
2. Stir sauce over hot cooked pasta and enjoy!



Marinara Sauce

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There are so many ways to make a great flavorful marinara sauce.

They all start with great tasting tomatoes.

I prefer Cento Brand of canned tomatoes.

I like lots of garlic and oregano in my sauce, and the great thing is you can add or remove as much as you like to create your own great sauce.

I do not like a sweet sauce, I never add sugar to my sauce.

I do like celery salt, wine and crushed red pepper.

I don't always include them all, but those are my additives of choice.

I like crushed tomatoes, peeled tomatoes and petite diced. Crushed tomatoes will give a thicker sauce, peeled tomatoes will be a thinner as will petite diced.

I do prefer to puree my sauce with an immersion blender once it's cooked.

Adding in a pound of browned ground beef or beef and pork is always delicious too.

If I use prepared sauce, I prefer Barilla's Marinara Sauce.

Buttermilk Pasta Sauce



Buttermilk Pasta Sauce

Ingredients

- 2 cups buttermilk
- 2 teaspoons chicken flavor
- 2 teaspoons corn starch
- salt and pepper to taste

Instructions

1. In medium saucepan heat buttermilk, chicken flavor and cornstarch mix with whisk and heat until it comes to a boil over medium heat.
2. Sauce will thicken as it cools.
3. Pour sauce over pasta and serve with salt and pepper to taste.
4. If you'd like the sauce to have a cheesy flavor add in some grated Parmesan or Romano Cheese or top with serving dish with some.

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Thanks so much for supporting
my kitchen adventures,

Diane

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