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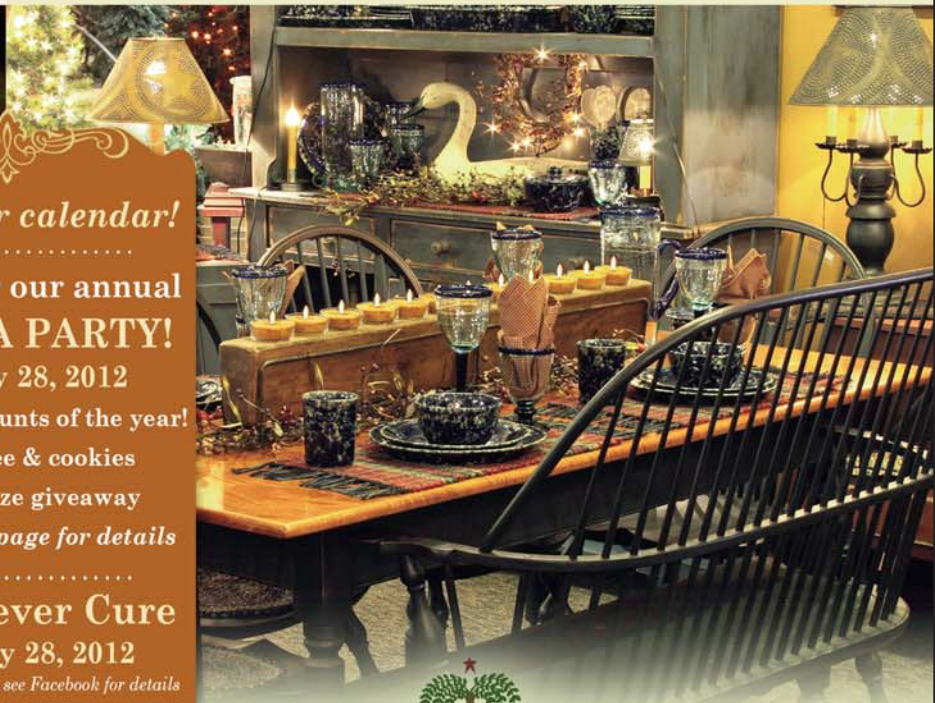
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No-Bake Tuna Noodle Casserole

8 oz. dried wagon wheel macaroni or medium shell macaroni

1/4 – 1/2 c. milk

1 (6 1/2 oz) container light semisoft cheese with cucumber & dill or garlic & herb

1 (12 1/2 oz) can solid white tuna (water pack), drained & broken into chunks

Cook pasta in lightly salted water according to pkg. directions. Drain & return to pan. To the pasta, add 1/4 c. of the milk & the cheese. Cook & stir over medium heat until cheese is melted & pasta is coated, adding additional milk as needed to make

of creamy consistency. Gently fold in tuna; heat through. Makes 4 servings.

Beef Hash with a Spicy Kick

1/2 c. orange juice

2 T. lime juice

1 T. adobo sauce (from fanned chipotle peppers)

1 1/4 lb. beef sirloin or top loin steak, finely chopped

2 large onions, diced (2 c)

2 T. minced garlic

1 T. chili powder

1 T. cooking oil

1 1/2 lb. Yukon Gold potatoes or red

skinned potatoes, cooked & diced

1 T. chopped chipotle peppers in adobo sauce

2 roma tomatoes, seeded & chopped

1/4 c. snipped fresh cilantro

Salt & ground black pepper

Fried eggs (opt)

Fresh cilantro sprig (opt)

For marinade, in a large plastic bag set in a bowl combine orange juice, lime juice, & adobo sauce. Add meat, turning the bag to coat the meat. Close bag. Marinate in refrigerator for 30 min. Drain & discard marinade. Pat meat dry with clean white paper towels. (Removing as much moisture as possible from the meat makes for a crispy hash). In a 12-in. heavy skillet cook the onion, garlic, & chili powder in hot oil over medium heat for 5 min. or until onion is tender. Increase heat to medium-high. Add meat to skillet; cook & stir about 2 min or until meat is browned. Stir in cooked potatoes & chipotle peppers. Spread in an even layer in the skillet. Cook for 8 min. more or until potatoes are golden brown, turning occasionally. Stir in tomatoes & snipped cilantro. Season with salt & black pepper. If desired, serve with fried eggs & fresh cilantro. Makes 6 serving. NOTE: To cook potatoes, remove eyes from potatoes. Cut potatoes into quarters. Cook, covered, in enough boiling lightly salted water to cover for 20–25 min. or until tender. Drain.

2 eggs, slightly beaten

1/4 c. snipped fresh chives

4 slices bacon, crisp-cooked, drained, & crumbled

2 T. dairy sour cream

3/4 t. salt

1/2 t. ground black pepper

2/3 c. panko (Japanese-style) bread crumbs or coarse dry bread crumbs

1/4–1/3 c. cooking oil

1 (3 oz) pkg. thinly sliced, smoked salmon (lox-style)

Prepare Wasabi Cream. Cover & chill in the refrigerator up to 6 hrs. Meanwhile, in a medium saucepan cook potatoes, covered, in enough boiling lightly salted water to cover for 15–20 min. or until almost tender. Drain; cool slightly. Peel & remove eyes. Shred potatoes. In a large bowl combine shredded cooked potatoes, eggs, chives, bacon, sour cream, salt, & pepper. Shape into 18 (2-in) patties. Place panko bread crumbs in a shallow bowl. Coat patties, 1 at a time, on both sides. In a large skillet, heat the oil over medium-high heat. Carefully place patties in the hot oil (cook half of the patties at a time). Cook for 6–8 min. or until crisp & brown, turning once. Remove from skillet. Place patties in a single layer on a baking sheet; keep warm in a 300°F oven. Repeat with remaining potato patties, adding more oil if needed. To serve, place a dollop of Wasabi Cream on each potato patty. Top with smoked salmon. Makes 6 servings.

WASABI CREAM: In a small bowl combine 3 t. wasabi powder with 3 t. lime juice to form a paste. Stir in 1/2 c. dairy sour cream & a dash of salt.

Crisp Potato Cakes with Salmon

1 recipe Wasabi Cream

3 medium Yukon Gold potatoes (about 1 lb)



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