



Pepperoni Pasta Salad

TOTAL TIME: Prep/Total Time: 30 min.

YIELD: 6 servings.

Using zesty Italian salad dressing is an easy way to add a lot of flavor to this pasta salad with pepperoni. Serve it right away or assemble it ahead of time. Mix and match using your favorite pasta shapes, veggies and cheese. — Shannon Lommen, Kaysville, Utah

Ingredients

2 cups uncooked tricolor spiral pasta

1 cup cubed cheddar cheese

1 cup coarsely chopped cucumber

1 small tomato, chopped

2 green onions, chopped

28 pepperoni slices

1/2 cup zesty Italian salad dressing

Directions

1. Cook pasta according to package directions; drain and rinse in cold water. In a large bowl, combine the pasta, cheese, cucumber, tomato, onions and pepperoni. Add salad dressing and toss to coat. Cover and refrigerate until serving.

Lexington-Style Barbecue Slaw

Recipe courtesy of The Barbecue Center

Show: BBQ with Bobby Flay Episode: On the Road



Level: Easy

Total: 1 hr 30 min

Prep: 30 min

Cook: 1 hr

Yield: 4 servings

Ingredients:

1/2 teaspoon cayenne pepper

2 teaspoons black pepper

2 tablespoons sugar

Salt

2 teaspoons vinegar

1/2 cup ketchup

2 cups cabbage, chopped

Directions:

In a small bowl, mix together the dry ingredients. Add the wet ingredients and mix well. The vinegar mixture should have a reddish appearance. Pour the mixture over the cabbage and stir to combine. Chill the slaw in the refrigerator for at least 1 hour before serving.



This recipe was provided by a chef, restaurant or culinary professional. It has not been tested for home use.

Lemon Cream Cheese Bars

This lemon cream cheese bar recipe is easy and tastes divine. Nothing brings a recipe to life like fresh lemons! For a change of pace from custard-style lemon bars, you need to look no further.

Submitted by **Pamela Souza LeBlanc** | Tested by **Allrecipes Test Kitchen**

Prep Time: 15 mins

Cook Time: 30 mins

Additional Time: 1 hr 20 mins

Total Time: 2 hrs 5 mins

Servings: 24

Yield: 1 9x13-inch baking dish

Ingredients

cooking spray

2 (8 ounce) packages refrigerated crescent roll dough (such as Pillsbury® Recipe Creations®), divided

2 lemons, zested and juiced, divided

2 (8 ounce) packages cream cheese, softened

½ cup white sugar

2 tablespoons butter, melted

3 tablespoons white sugar

Directions

Step 1

Preheat the oven to 350 degrees F (175 degrees C). Line the bottom of a 9x13-inch baking dish with aluminum foil and coat with cooking spray.

Step 2

Unroll 1 crescent roll dough; press into the bottom of the prepared baking dish, stretching to the edges.

Step 3

Mix together lemon juice and 3/4 of the lemon zest in a large bowl. Beat cream cheese and 1/2 cup sugar into juice-zest mixture with an electric mixer until smooth and creamy; spread over crescent roll dough in the baking dish.

Step 4

Unroll remaining crescent roll dough and place over cream cheese mixture, stretching to the edges. Brush melted butter on top. Mix together 3 tablespoons sugar and remaining lemon zest in a small bowl; sprinkle over melted butter.

Step 5

Bake in the preheated oven until top is golden brown, about 30 minutes. Allow to cool for about 20 minutes.

Step 6

Lift dessert from the baking dish using foil; transfer to a cutting board. Cut into squares, leaving on foil. Return dessert to the baking dish and refrigerate until chilled, at least 1 hour.

Recipe Tip

You can make this recipe with Splenda and low-fat cream cheese.

Nutrition Facts

Per serving: 171 calories; total fat 12g; saturated fat 6g; cholesterol 23mg; sodium 209mg; total carbohydrate 15g ; dietary fiber 0g; total sugars 7g; protein 3g; vitamin c 7mg; calcium 21mg; iron 1mg; potassium 36mg