

Ww Week Cooking

Western Wagon Wheels

Ingredients:

1 pound of hamburger or ground turkey
2 cups wagon wheel pasta, uncooked
1 large can of stewed tomatoes (14.5 oz)
1 1/2 cups water
10 ounces frozen corn - thawed & drained
1/2 cup barbecue sauce
salt and pepper to taste

Directions:

1. Sauté hamburger until well done.
2. Stir in pasta, tomatoes, corn, water and barbecue sauce and bring to a boil.
3. Reduce heat to simmer. Cover skillet and simmer for 15 minutes or until pasta is tender.
4. Add salt and pepper to taste.



Walnut Salad

Use cut-up fruits and add chopped walnuts and mayonnaise to taste.

Worms in Dirt

- 1 16-ounce package Oreo type cookies
- 2 cups cold milk
- 1 package small JELL-O Chocolate Instant Pudding
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed slightly
- individual serving cups
- Gummy worms

What you do:

1. **CRUSH** cookies in zipper-style plastic bag with rolling pin or in food processor.
2. **POUR** cold milk into large bowl. Add pudding mix. Beat with wire whisk 2 minutes. Let stand 5 minutes. Stir in whipped topping and 1/2 of the crushed cookies.
3. **PLACE** about 1 tablespoon crushed cookies into each cup. Fill cups about 3/4 full with pudding mixture. Top with remaining crushed cookies.
4. **REFRIGERATE** until ready to serve. Garnish with gummy worms just before serving.
Yields about 8 servings.

