

Pasta Alla Pecan

Makes 4 to 5 servings

- 1/2 pound linguini**
- 3/4 to 1 cup Nuttin' Better Sauce**
- 1/2 cup chopped pecans**

Cook linguini following package instructions. Drain and reserve 3 to 4 tablespoons cooking water.

Return pasta to pot and place over low heat. Add sauce. Stir to coat linguini. If needed, add reserved pasta water to thin sauce. Serve immediately, garnished with chopped pecans.

Middle Eastern Vegetarian Pizza

Makes 4 servings

- 2 to 3 tablespoons canola oil**
- 1/2 medium size eggplant, sliced into 2 x 4-inch slices**
- 1/2 medium size zucchini, cut into 2 x 3/4-inch slices**
- 1/2 medium red onion, cut into wedges**
- 1/2 small red pepper, cut into 2 x 1/2-inch pieces**
- 1/2 small yellow pepper, cut into 2 x 1/2-inch pieces**
- 1/2 small orange pepper, cut into 2 x 1/2-inch pieces**
- 4 6-inch whole wheat tortillas**
- 4 to 6 tablespoons Nuttin' Better Sauce**
- 10 to 15 cherry tomatoes, halved**
- 2 to 3 tablespoons grated mozzarella cheese**

Preheat oven to 375°F. Line baking sheet with foil.

Pour canola oil into large bowl. Toss vegetables (except tomatoes) with canola oil until well coated. Layer on foil lined baking sheet and roast for approximately 20 to 25 minutes or until vegetables are soft and slightly browned. Remove from oven. Set aside.

Increase oven temperature to 400°F. Place tortillas on foil lined baking sheet. Spread 1 to 2 tablespoons sauce on each tortilla. Divide vegetables, along with tomatoes, evenly onto each tortilla. Sprinkle with cheese.

Bake for 5 to 10 minutes. Serve immediately.



Mushroom Mix and Chicken Pizza

Makes 4 pizzas

- 5 to 6 cremini mushrooms, sliced**
- 5 to 6 white button mushrooms, sliced**
- 5 to 6 oyster mushrooms, sliced**
- 1 cup cooked chicken, coarsely diced**
- 4 6-inch whole wheat tortillas**
- 4 to 6 tablespoons Nuttin' Better Sauce**
- 2 to 3 tablespoons grated mozzarella cheese**

Preheat oven to 400°F.

Place tortillas onto foil lined baking sheet. Spread 1 to 2 tablespoons sauce on each tortilla. Divide mushrooms and chicken onto each of the tortillas. Sprinkle with cheese.

Bake for 5 to 10 minutes. Serve immediately.

Sweet Pepper and Shrimp Pizza

Makes 4 pizzas

- 1/2 yellow pepper, thinly sliced**
- 1/2 orange pepper, thinly sliced**
- 1/2 red pepper, thinly sliced**
- 24 to 30 small, precooked shrimp, thawed**
- 4 6-inch whole wheat tortillas**
- 4 tablespoons Nuttin' Better Sauce**
- 2 to 3 tablespoons grated mozzarella cheese**

Preheat oven to 400°F.

Place tortillas onto foil lined baking sheet. Spread 1 to 2 tablespoons sauce on each tortilla. Divide peppers and shrimp onto each tortilla. Sprinkle with cheese.

Bake for 5 to 10 minutes. Serve immediately.

