

17 Pantry Pastas by Robin Miller

These sensational creations—made almost entirely from pantry and fridge staples—are for nights when you're craving a meal beyond spaghetti and meatballs. These winning recipes were inspired by the cuisines of the world, so you can enjoy a bounty of global flavors in the comfort of your own home in just minutes.

Spanish Pasta with Smoked Paprika: Combine cooked pasta, sliced stuffed Spanish olives, sliced anchovies, capers, diced tomatoes, extra-virgin olive oil, red wine vinegar, and smoked Spanish or Hungarian paprika. Toss to combine.

Thai Peanuty Noodles: Whisk together peanut butter, soy sauce, fresh lime juice, sesame oil, and a little hot sauce. Fold in cooked spaghetti or cooked somen or udon noodles and chopped fresh cilantro.

Tex-Mex Pasta Salad: Combine cooked orzo or small tube-shaped pasta, prepared salsa, diced cheddar cheese, diced ham, chopped red bell pepper, a small can of minced green chiles, and chopped fresh cilantro. Season to taste with salt and freshly ground black pepper.

Confetti Pasta: Combine cooked small shells, diced carrots, diced celery, diced yellow bell pepper, chopped scallions, shredded red cabbage, chopped fresh basil, red wine vinegar, and extra-virgin olive oil. Season to taste with salt and freshly ground black pepper.

Cheater's "Risotto": In a saucepan, combine cooked orzo pasta, heavy cream, grated Parmesan cheese, and garlic powder. Set the pan over medium-low heat and simmer until thick and creamy. Top with chopped fresh basil or flat-leaf parsley and season to taste with salt and freshly ground black pepper before serving.

Pasta Puglia: Combine cooked pasta, sliced sardines, steamed broccoli florets or broccoli rabe, chopped fresh garlic, minced shallots, chopped fresh flat-leaf parsley, extra-virgin olive oil, and fresh lemon juice. Season to taste with salt and freshly ground black pepper.

Artichoke Pasta Bake with Parmesan: In a buttered baking dish, combine cooked pasta, sour cream, chopped marinated artichoke hearts, chopped roasted red peppers, chopped fresh basil, grated Parmesan cheese, and freshly ground black pepper. Mix well and top with more grated Parmesan cheese. Bake at 375°F for 15 to 20 minutes, until the top is golden brown.

Creamy Caesar Pasta: Combine cooked pasta, mayonnaise, grated Parmesan cheese, garlic powder, lemon juice, minced anchovies, chopped fresh flat-leaf parsley, and freshly ground black pepper.

Pasta with Pears, Honey, Goat Cheese, and Walnuts: Combine cooked pasta, diced fresh pears, honey, white wine vinegar, crumbled goat cheese, toasted chopped walnuts, and chopped fresh mint. Season to taste with salt and freshly ground black pepper.

Yellow Curried Noodles: Whisk together sour cream, curry powder, salt, and freshly ground black pepper. Fold in cooked pasta, chopped hard-boiled egg, chopped scallions, and chopped fresh cilantro.

Fusilli in Parsley Broth: In a large, deep skillet, combine chicken or vegetable broth, chopped shallots, minced garlic, 2 bay leaves, and a good amount of chopped fresh flat-leaf parsley. Set the pan over medium heat and bring to a simmer. Stir in cooked fusilli, or any spiral pasta shape, and cook for 2 to 3 minutes to heat through. Remove the bay leaves. Season to taste with salt and freshly ground black pepper.

Penne with Caramelized Squash: Sauté sliced zucchini and/or yellow squash and minced garlic in olive oil until golden brown. Fold in cooked penne, minced red onion, fresh or dried thyme and oregano, and salt and freshly ground black pepper to taste.

Chili Cheese Rigatoni: In a large saucepan, combine milk, shredded cheddar cheese, prepared salsa, chili powder, and ground cumin. Set the pan over medium heat, and simmer until the cheese melts. Fold in cooked rigatoni or any tube-shaped pasta (and canned kidney beans if desired) and cook for 2 minutes to heat through. Stir in chopped fresh cilantro before serving.

Asian Stir-Fried Noodles with Mixed Veggies: Heat peanut oil and sesame oil together in a wok or large skillet. Add chopped scallions, minced peeled fresh ginger, minced garlic, sliced bell peppers, and snow or snap peas and cook until crisp-tender. Fold in cooked noodles (spaghetti, vermicelli, angel hair, or Asian noodles), soy sauce, and hot sauce, and cook for 1 minute to heat through (add more soy sauce or chicken broth to make a nice sauce).

Antipasto Pasta Salad: Combine cooked pasta, chopped roasted red peppers, diced salami and provolone cheese, pitted olives, chopped fresh basil, extra-virgin olive oil, and freshly ground black pepper.

Sesame Cellophane Noodles: Combine cooked cellophane (bean-thread) noodles, hoisin sauce, soy sauce, sesame oil, minced pickled ginger, and chopped scallions.

Udon Noodles in Miso Broth: In a saucepan, combine chicken broth, soy sauce, and miso paste. Bring to a simmer over medium heat. Add cooked udon noodles and simmer for 2 to 3 minutes to heat through. Add firm tofu chunks and scallions, if desired.