

# Cooking Contest Corner

## Start Off The New Year With A Fresh Plate

(NAPSA)—It's a new year, and you're probably thinking of ways to get a fresh start in 2009. How about a fresh plate?

If you're looking for new recipes to add some zest to your regular fare, look no further. Get inspiration from some of America's most memorable meals.

The key to creating memorable meals at home is using quality, natural ingredients. That's why last fall, Hunt's called on amateur cooks around the country to send in their most memorable, creative and tasty recipes that use the brand's tomato varieties for the Best Meals, Best Moments Recipe Contest. More than 500 cooks submitted recipes, and Hunt's has made the six best recipes available on its Web site for you to try at home so you can help choose the contest winner.

What's more, by voting for your favorite dish, you automatically receive one entry into a sweepstakes to win a trip for two to the 2009 Sonoma Wine Country Weekend for each vote submitted. Visit [www.Hunts.com](http://www.Hunts.com) now through Feb. 22 to cast your vote daily. One lucky voter will be selected in a random drawing.

In addition to the finalists' recipes, the Web site also features dozens of other recipes that can help you put a fresh spin on family meals this year.

Here's a recipe for a simple and classic dish combining pine nuts, onion, garlic and whole tomatoes with basil, served over penne pasta:

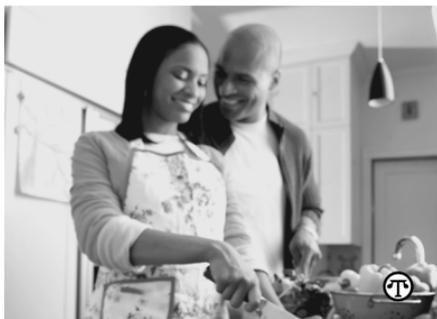
### **Penne with Tomatoes and Pine Nuts**

*Prep Time: 40 minutes*

*Makes: 4 servings*

*(about 1½ cups each)*

**½ cup chopped onion**



**Penne pasta, onion, garlic and whole tomatoes with basil combined in a simple and classic dish.**

**2 teaspoons finely chopped garlic**

**1 can (28 ounces each)**

**Hunt's Whole Tomatoes with Basil, undrained, broken into bite-size pieces**

**8 ounces dry penne pasta, uncooked**

**½ cup shredded Parmesan cheese**

**½ cup pine nuts, toasted**

**¼ teaspoon kosher salt**

**2 tablespoons chopped fresh Italian (flat-leaf) parsley  
PAM Olive Oil No-Stick Cooking Spray**

**Lightly spray large skillet with cooking spray; heat over medium heat. When hot, add onion and garlic; cook 2 to 3 minutes or until onion is lightly browned and tender. Add undrained tomatoes; reduce heat and simmer 20 to 25 minutes or until slightly thickened. Meanwhile, prepare pasta according to package directions. Drain and add pasta to tomato mixture. Stir in cheese, pine nuts and salt. Sprinkle with parsley and serve.**

To find more delicious recipes from both experts and amateur cooks, visit [www.Hunts.com](http://www.Hunts.com).