



Recipes



TAKE YOUR MEALS FROM SAME-OLD THING TO SAUCY WITH A LITTLE PHILLY!



CHOCOLATE VANILLA SWIRL CHEESECAKE

20 OREO Cookies, crushed (about 2 cups)
3 Tbsp. butter, melted
4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
1 cup sugar
1 tsp. vanilla
1 cup sour cream
4 eggs
6 squares BAKER'S Semi-Sweet Chocolate, melted, cooled

HEAT oven to 325°F. Mix cookie crumbs and

butter; press onto bottom of foil-lined 13x9-inch pan. Bake 10 min. Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Add sour cream; mix well. Add eggs, 1 at a time, mixing after each just until blended. Reserve 1 cup batter. **STIR** chocolate into remaining batter; pour over crust. Top with spoonfuls of reserved plain batter. Swirl batters with knife. **BAKE** 40 min. or until center is almost set. Cool. Refrigerate 4 hours.



CREAMY MUSHROOM SOUP

2 Tbsp. butter
1-1/2 lb. sliced fresh mushrooms
1 onion, chopped
2 stalks celery, chopped
1/2 lb. baking potatoes (about 2), peeled, cut into 1-inch cubes (about 2 cups)
1 qt. (4 cups) water
1 can (14-1/2 oz.) chicken broth
1/2 tsp. pepper
4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, cubed
1/4 cup chopped fresh parsley

MELT butter in large skillet on medium heat. Add mushrooms, onions and celery; cook 6 to 8 min. or until onions and celery are crisp-tender, stirring occasionally.

RESERVE 1 cup vegetable mixture. Add next 5 ingredients to vegetable mixture remaining in skillet; stir. **BRING** to boil; simmer on medium-low heat 15 min. or until potatoes are tender.



CREAMY CHICKEN, BACON & TOMATO PASTA

3 cups whole wheat farfalle (bow-tie pasta), uncooked
1 lb. boneless skinless chicken breasts, cut into bite-size pieces
3 slices OSCAR MAYER Bacon, cooked, crumbled
1 can (14-1/2 oz.) Italian-style diced tomatoes, undrained

4 oz. (1/2 of 8-oz. pkg.) PHILADELPHIA Neufchatel Cheese, cubed
1/2 cup water
1/4 tsp. pepper

3 Tbsp. KRAFT Grated Parmesan Cheese

COOK pasta as directed on package, omitting salt. Meanwhile, cook chicken in large skillet on medium heat 5 to 6 min. or until done, stirring occasionally. Add next 5 ingredients; mix well. Cook 3 min. or until Neufchatel is completely melted and mixture is well blended, stirring frequently. **DRAIN** pasta; place in large bowl. Add sauce; mix lightly. **SPRINKLE** with Parmesan

PHILADELPHIA TIPS

Upgrade pasta sauces by adding a rich, silky texture with 1/2 cup of softened Philly Cream Cheese

Add 1/2 cup of regular or flavored Philly to 3 cups of hot mashed potatoes for extra creaminess and rich flavor.

How to Measure Cream Cheese Philly Brick: each package has markings in ounce increments on the foil wrapper for easy measurement, but you can also use a measuring cup to measure softened cream cheese.



LUSCIOUS FOUR LAYER PUMPKIN CAKE

- 1 pkg. (2-layer size) yellow cake mix
- 1 can (15 oz.) pumpkin, divided
- 1/2 cup milk
- 1/3 cup oil
- 4 eggs
- 1-1/2 tsp. pumpkin pie spice, divided
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 1 cup powdered sugar
- 1 tub (8 oz.) COOL WHIP Whipped Topping, thawed
- 1/4 cup caramel ice cream topping
- 1/4 cup chopped pecans

HEAT oven to 350°F. Beat cake mix, 1 cup pumpkin, milk, oil, eggs and 1 tsp. spice in large bowl with mixer until well blended.

POUR into 2 greased and floured 9-inch round pans. Bake 28 to 30 min. or until toothpick inserted in centers comes out clean. Cool in pans 10 min. Remove from pans to wire racks; cool completely. Beat cream cheese in medium bowl with mixer until creamy. Add sugar, remaining pumpkin and spice; mix well. Gently stir in COOL WHIP. Cut each cake layer horizontally in half with serrated knife; stack on serving plate, spreading cream cheese filling between layers. (Do not frost top layer.) **DRIZZLE** with caramel topping just before serving; top with nuts. Refrigerate leftovers.



MANGO POUND CAKE

- 2 cups plus 2 tsp. flour, divided
- 1-1/2 tsp. baking powder
- 1 pkg. (8 oz.) PHILADELPHIA Cream Cheese, softened
- 3/4 cup butter or margarine, softened
- 2 cups granulated sugar
- 1 Tbsp. vanilla
- 4 eggs
- 1 mango, peeled, finely chopped
- 2 tsp. powdered sugar

HEAT oven to 325°F. MIX 2 cups flour and baking powder; set aside. Beat cream cheese, butter, granulated sugar and vanilla in large bowl with mixer until well blended.

Add eggs, 1 at a time, beating after each until well blended. Gradually beat in flour mixture on low speed until well blended. **POUR** 1/3 of the cake batter into 12-cup fluted tube pan sprayed with cooking spray. Toss mangos with remaining flour; stir into remaining cake batter. Pour over batter in pan. **BAKE** 1 hour 10 min. or until toothpick inserted near center comes out clean. from sides of pan with knife. Invert cake onto wire rack; gently remove pan. Cool cake completely. Sprinkle with powdered sugar just before serving.



CREAMED ASPARAGUS SOUP

- 3 Tbsp. butter
- 1 leek, sliced
- 1 large clove garlic, minced
- 1 lb. fresh asparagus spears, each cut into thirds
- 1 cup chicken broth
- 1 cup water
- 1 tsp. salt
- 1/2 tsp. pepper
- 1/2 cup (1/2 of 8-oz. tub) PHILADELPHIA Chive & Onion Cream Cheese Spread
- 1/4 cup milk

MELT butter in medium saucepan on

medium heat. Add leeks; cook 5 min. or until tender, stirring occasionally. Stir in garlic; cook and stir 2 min. Add asparagus, broth and water; stir. **SIMMER** on medium-low heat 5 min. or until asparagus is crisp-tender. Stir in salt and pepper. Mix cream cheese spread and milk until well blended. Process asparagus mixture in food processor until smooth. **POUR** into 4 soup bowls. Add cream cheese mixture; swirl gently with spoon.



ULTIMATE CREAMY BEEF STROGANOFF

- 1 lb. beef sirloin steak, cut into strips
- 1/2 cup chopped onions
- 1 Tbsp. butter
- 1/2 lb. sliced fresh mushrooms
- 1/4 tsp. pepper
- 1 tub (10 oz.) PHILADELPHIA Original Cooking Crème
- 1/3 cup fat-free reduced-sodium beef broth
- 2 cups hot cooked noodles
- 1 Tbsp. chopped fresh parsley

COOK meat and onions in large nonstick skillet on medium heat 5 to 6 min. or until meat is done. Remove from skillet; drain. **COVER** to keep warm. Add butter to skillet; cook until melted. Add mushrooms and pepper; cook 5 to 6 min. or until mushrooms are tender. Add cooking creme; cook and stir 2 min. Return meat mixture to skillet; stir in broth. Cook 5 min. Remove from heat; let stand 5 min. **SERVE** over noodles; sprinkle with parsley.

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