

BAKED RIGATONI

INGREDIENTS

- 2 teaspoons olive oil
- 1 pound ground beef I use 90% lean
- 1 pound mild Italian sausage casings removed
- 1/2 cup onion finely chopped
- 2 teaspoons garlic minced
- 24 ounce jar marinara sauce
- 8 ounce can tomato sauce
- salt and pepper to taste
- Package of DeNunzio's Stuffed Cheese Rigatoni
- 2 cups mozzarella cheese shredded
- 2 tablespoons chopped parsley
- cooking spray

BASICS

Total: 1 h 35 min

Prep: 20 min

Cook: 1 hr 15 min

Yield: 4 - 6 servings

DIRECTIONS

- Heat the oil in a large pan over medium high heat. Add the ground beef and sausage to the pan. Season the meat with salt and pepper.
- Cook the meat for 3-4 minutes, breaking it up into small pieces with a spoon. Add the onion to the pan. Cook for an additional 5 minutes or until meat is browned and cooked through and onion is softened.
- Add the garlic and cook for 30 seconds. Add the marinara sauce and tomato sauce to the pan and bring the sauce to a simmer.
- Let the sauce simmer for 5 minutes or until just thickened
- Toss the cooked rigatoni with the sauce.
- Pour the pasta mixture into the prepared pan and top with mozzarella cheese.
- Bake covered for 20 minutes, then uncover and bake for another 15-20 minutes or until pasta is bubbly and cheese is melted and browned.
- Sprinkle with parsley. Let stand for 5 minutes, then serve.