

Easy Italian Baked Pasta

Kitchen Tips

Tip 1: Substitute

Prepare using regular penne pasta.

Tip 2: Variation

Substitute 2 cups frozen BOCA Ground Crumbles for the browned ground beef – no need to thaw before using as directed.

Tip 3: Substitute

Prepare using ground turkey or Italian sausage.

Tip 4: Special Extra

Add 1 tsp. Italian seasoning and 3 minced garlic cloves to ground beef before browning in skillet.

To Make this Recipe You'll Need the following ingredients:

PLEASE, USE THE NEXT PAGE BUTTON BELOW FOR THE RECIPE AND INGREDIENTS.

Ingredients

1 pound ground beef
1 small chopped onion (optional)
3 cups rotini pasta
1 jar (26 – 28 oz.) of your favorite spaghetti sauce (I use Ragu Robusto, Garlic and Onion)
1/2 cup grated parmesan cheese
1 package (2 cups) mozzarella cheese

How to make it

Preheat oven to 375. Cook pasta according to package directions, drain and rinse. Set aside. Brown meat and chopped

onion in a large skillet and drain off grease. I usually add some salt, pepper, and garlic powder to the meat while it is browning. Stir in spaghetti sauce and 1/4 cup of parmesan cheese. Add rinsed pasta and mix well. Spoon into a 9×13 baking dish. Top with mozzarella cheese and the remaining 1/4 cup of parmesan cheese. Bake at 375 for 20 – 25 minutes.

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