

Meat/Baked Rigatoni

- A: 16oz rigatoni pasta
B: 1# Italian sausage
C: 1/2 onion, chopped
2c garlic, minced
1 bulb fennel, trimmed and sliced thin
salt & pepper
D: 1/4C chopped basil
1 roasted red pepper, chopped
24oz marinara sauce
E: 1C mozzarella cheese, shredded
1/2C parmesan cheese, grated
1/2C asiago cheese, grated
1. Cook (A) incompletely to firm.
 2. Saute (B) in skillet, remove, and slice into rounds.
 3. Saute (C) in skillet 5 minutes, add (D) and sausage, simmer 10 minutes.
 4. Combine pasta and sauce in 9x13 pan, top with (E), garnish with fennel leaves, and bake 350F for 30 minutes



From the kitchen of David and Jennifer Deaven

covered. Uncover and bake 5 minutes or until cheese is

browned.

Servings: 8

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