

From the kitchen of David and Jennifer Deaven

covered. Uncover and bake 5 minutes or until cheese is
browned.
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Meat/Baked Rigatoni

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- 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



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