

Betty's Baked Penne Rigate Recipe



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In this video, Betty demonstrates how to make her easy and impressive Baked Penne Rigate. Its layered with hot Italian sausage and some ground beef, onion, and bottled Italian and tomato sauce, along with mozzarella and Parmesan cheese. Scrumptious!

Ingredients:

1 pound hot (or mild) Italian sausage, with casings removed
½ pound lean ground beef
1 medium onion, chopped
1 teaspoon salt (for cooking pasta)
a splash of extra virgin olive oil (for cooking pasta)
12 oz. penne rigate, cooked according to package directions (You may use any type of pasta that you like.)
26 oz. jar Italian sauce (I used Prego.)
8 oz. can tomato sauce
12 oz. sliced mozzarella cheese (or more, to taste)
½ cup grated Parmesan cheese
cooking oil spray

In a deep skillet, cook 1 pound Italian sausage, ½ pound ground beef, and 1 medium chopped onion, stirring constantly until meat is browned. Drain meat mixture. Cook 12 oz. penne rigate pasta, according to package directions. (I added 1 teaspoon salt and a splash of olive oil, and cooked the pasta for about 8 minutes.) Drain pasta. In your deep skillet, combine browned meat mixture, cooked pasta, a 26 oz. jar Italian sauce, and an 8 oz. can of tomato sauce. Stir until thoroughly combined. Spoon half of meat mixture into a 13-inch by 9-inch by 2-inch baking dish that has been sprayed with cooking oil. Top with half of the sliced mozzarella cheese and half of the grated Parmesan cheese. Repeat the layers, by adding the remaining meat mixture and the remaining half of the mozzarella cheese and the remaining half of the Parmesan cheese. Bake, uncovered, at 375 degrees for about 15 minutes, or until heated through and the cheeses have melted and are beginning to brown. Remove from oven and serve immediately. This casserole goes well with tossed salad greens, ciabatta bread dipped in olive oil, and a tall glass of iced tea!