

Rotini Pasta Bake

This recipe template is great for a fast, easy prep dinner.

Preheat oven to 350°F

INGREDIENTS

2 cups Rotini Pasta
2 ½ cups Spaghetti Sauce
½ lb Ground Beef,
cooked
2 tsp Dried, minced
onion cup
½ tsp Pepper
1 tsp Salt
1 ½ cups Mozzarella Cheese,
shredded

DIRECTIONS

1. In a large pot, cook rotini pasta in boiling water until al dente. Drain.
 2. Add onion, salt & pepper to ½ of the spaghetti sauce.
 3. Mix in the cooked ground beef.
 4. Spray a 9" x 13" pan with pan coating.
 5. In this pan, add the spaghetti sauce mixture to the drained pasta and stir in the second half of the spaghetti sauce.
 6. Cover with foil and bake at 350°F for 30 minutes or until it reaches 165°F for at least 15 seconds.
 7. Remove foil, sprinkle mozzarella cheese on top & return to oven for 5 minutes or until cheese is melted.
- NOTE: For a spicier version - add ½ cup chopped pepperoni

