



Our Newlywed KITCHEN Rigatoni

A Favorite of: _____

Serves: 4

Prep Time: 30 minutes

Meat sauce: 20 minutes

Pasta: 12 minutes

Bake Time: 30 minutes

Ingredients:

16 ounces Rigatoni pasta
4 ounces Swiss cheese (shredded)
4 ounces Mozzarella (shredded)
1 pound ground beef
1 pound Italian sausage
2 15-ounce cans tomatoes (diced)
2 15-ounce cans tomato sauce
1 yellow onion
4 garlic cloves
1 tablespoon Italian seasoning
1 teaspoon sugar
1 teaspoon olive oil

Cooking Step by Step

Follow this order so your recipes are completed at the same time.

Pasta step 1.

Meat Sauce steps 1-4.

Pasta steps 2-3.

Meat Sauce steps 5-6.

Follow up on all remaining steps.



Directions:

Pasta

1. In a pot of water, add a drizzle of olive oil, one teaspoon of salt, and the rigatoni; cook according to package directions. **2.** When tender, drain the pasta in a colander and return it to the cooking pot (no heat). **3.** Stir in 1 to 2 ladles of sauce to add color and flavor.

Meat Sauce & Layering

1. In a large pot with lid (Dutch oven) brown meat on high heat (until browned all the way through). **2.** Add diced onion and garlic to the pot; sauté until the onion is translucent. **3.** Add tomatoes, Italian seasoning blend, and sugar to the meat mixture; stir. **4.** Cover and reduce heat to simmer. **5.** Butter a deep (4-5 inches) baking dish; cover the bottom of the dish with half of the pasta; top with half of the Swiss and Mozzarella. Repeat to make two layers (or 1 layer if using a 9x13-inch baking dish). **6.** Bake pasta at 350°F for up to 30 minutes, or until cheese is fully melted. Remove from oven; serve with sauce ladled over the top.

Pairing:

Caprese Salad

Find the Caprese Salad recipe at OurNewlywedKitchen.com

We're taking you island hopping for tonight's entrée. Originating in Sicily, rigatoni means ridges and is the perfect pasta to capture all the savory sauce and bubbling cheese you'll add to it. Buon appetito!