



Not So Weak, Week Night Pasta!

Ingredients:

1 Jar Galassi Parmesan Cheese Pasta Sauce
1 LB Ground Beef
1 ½ cup Ricotta Cheese
½ Cup Shredded Mozzarella Cheese
½ Cup Shredded Parmesan Cheese
Kosher Salt
Cracked Black Pepper
2 Large Eggs
1 LB Large Pasta Noodles (Like a Rigatoni)

Recipe:

Preheat oven to 350 degrees.

In a large pot of salted water cook pasta to al dente per package instructions. Drain thoroughly and set aside.

In a skillet over medium heat add ground beef and break up with a spoon. Add salt and pepper to taste and cook meat until brown. Add the jar of Galassi Parmesan Cheese Pasta sauce and simmer till warm.

In a large bowl add ricotta cheese, mozzarella cheese eggs, salt and pepper and mix thoroughly.

In a 9x13 baking dish place the noodles in bottom, layer with cheese/egg mixture, then add meat/sauce mixture.

Place in oven and cook until it starts to bubble about 20-25 minutes. Remove and add a layer of parmesan cheese to top and let stand 5-10 minutes before serving.

Enjoy!

Make it easier for next time! Double the recipe and put it into 2 dishes and freeze one before you bake. Then pull it out of the freezer and bake in a 350 degree oven until heated through, about 60 minutes.

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