

Meal Planning on a Budget:
Baked Rigatoni

Ingredients:

2 tbsp olive oil
2 tbsp butter
1 medium onion, chopped
2 cloves fresh garlic, minced or pressed
2 tbsp fresh basil, chopped
1/4 tsp black pepper
Salt to taste
1/2 cup white wine (preferably dry)
4 cups canned tomatoes with juice, chopped
1/4 cup Parmesan cheese
8 oz. shredded mozzarella cheese
16 oz. rigatoni pasta
1 to 1 1/2 lbs. ground beef or ground turkey

Directions:

Preheat oven to 350 degrees. Cook rigatoni pasta al dente.

In a large frying pan, heat olive oil and butter on low. Add onion, garlic and basil; cook until very soft, approximately 15 minutes. Raise heat on stove to medium and add ground beef, black pepper and salt. Constantly stir until meat is no longer pink. Add wine and tomatoes; cook until most of the liquid has evaporated. Cover pan, lower heat and simmer for 30 minutes.

Lightly oil a 3-quart baking dish. Stir in Parmesan cheese with meat mixture. Toss cooked pasta into meat sauce and pour half into the dish. Top with half of the shredded mozzarella cheese. Add the remaining pasta in a second layer, and top with the remaining mozzarella.

Bake until piping hot, approximately 20 minutes.