

Cheesy Mostaccioli Bake

INGREDIENTS

- 1-pound **uncooked** mostaccioli
- 1 pound ground beef
- 2 cloves garlic, minced.
- 1 medium onion, finely chopped (about 1/2 cup)
- 1 24oz. jar **Giuseppe's** Marinara sauce
- 8 ounces shredded mozzarella cheese (about 2 cups), finely shredded if possible
- 1 cup ricotta cheese
- 1/4 cup grated Parmesan cheese.

INSTRUCTIONS

1. Cook pasta according to package directions minus 2 minutes, drain pasta
2. Heat oven to 400 degrees.
3. Season beef with salt and pepper to taste. Cook the beef. Garlic and onion in a 12-inch skillet over medium heat until well browned, stirring often to separate the meat. Drain liquid. Stir in the sauce.
4. Combine beef, cooked pasta, 1 cup of mozzarella cheese, ricotta cheese and parmesan cheese in a large bowl.
5. Spoon the mixture into a 13x9x2 baking dish. Sprinkle with the remaining mozzarella cheese.
6. Bake for 20 minutes or until the mixture is hot and the cheese is melted.