

Meaty Macaroni Bake



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
French bread



Purchase a whole block of mozzarella cheese and shred it as needed. To keep cheese from drying out, rub the outside with vegetable oil before shredding. Wrap in plastic wrap, then foil; refrigerate.

SHOPPING LIST

- ground beef
- mushrooms
- provolone cheese
- mozzarella cheese
- spaghetti sauce
- sour cream

ON HAND

- elbow macaroni
- onion

INGREDIENTS

- 1 pound ground beef
- 1/2 cup chopped onion
- 1 (16-ounce) jar spicy spaghetti sauce
- 1 (4-ounce) can mushroom pieces, drained
- 6 ounces elbow macaroni, divided
- 1 cup sour cream, divided
- 4 ounces provolone cheese, sliced
- 4 ounces mozzarella cheese, shredded

Make Ahead

Avoid cleaning a dish! Prepare recipe in a throw-away foil pan; do not bake. Cover with plastic wrap and freeze for up to 1 month. Thaw; bake for 35 minutes.

VARIATION

Want an ultimate-cheesy version? Use 1 cup ricotta cheese in place of the sour cream.

1 Heat a large skillet over medium-high heat; add beef. Cook, stirring, until brown and crumbly, about 5 minutes; drain fat.



SERVES **6**



2 Add onion to skillet; cook for 2 minutes. Stir spaghetti sauce and mushrooms into skillet. Simmer, covered, for 5 minutes. Meanwhile, cook pasta according to package directions; drain.

3 Preheat oven to 350°F. Spray a baking dish with cooking spray. Layer half the pasta, half the sauce and half the sour cream in prepared baking dish. Layer provolone cheese over top.



4 Continue layering remaining pasta, sauce and sour cream. Top with mozzarella. Cover loosely with foil sprayed with cooking spray. Bake for 25 minutes; uncover. Bake for 5 minutes longer.

COOKIN'
Express

• For quick freezing and thawing of ground beef, press the meat to about a 1-inch thickness and place between sheets of freezer paper. Wrap and freeze for up to 1 month.