

Tricolor Rotini Bake



PREPARATION TIME
20 minutes



COOKING TIME
30 minutes



PERFECT PARTNER
sliced tomatoes



Pasta is one of the most economical foods you can buy.

Purchase your favorite pasta shape in 5-pound—or larger—family-size packages in supermarkets that sell bulk quantities.

SHOPPING LIST

- rotini • Parmesan cheese
- spaghetti sauce • ground beef
- mozzarella cheese

ON HAND

- onion • dried oregano
- garlic salt

INGREDIENTS

- 1 1/2 pounds lean ground beef
- 1 large onion, chopped
- 1/2 teaspoon dried oregano
- 1/2 teaspoon garlic salt
- 16 ounces tricolor rotini
- 3 cups prepared spaghetti sauce
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup grated Parmesan cheese

SERVES 6

COOKIN' *Express*

- Put the onion in the freezer for 20 to 30 minutes before chopping. It will be easier to chop when partially frozen.

Make Ahead

You can cook the pasta, then drain and toss it with a tablespoon of olive oil. Store it in the refrigerator for up to 24 hours before using.

♦ VARIATION

For a leaner version, you can substitute ground turkey for the ground beef.

- Preheat oven to 375°F. Grease a medium baking dish. Cook beef and onion in a large skillet over medium-high heat until beef is browned and crumbly, about 10 minutes.



- Drain beef. Sprinkle oregano and garlic salt over top.

- Meanwhile, cook pasta according to package directions; drain. Add pasta and spaghetti sauce to skillet; toss. Spoon into prepared baking dish.



- Sprinkle mozzarella evenly over top of casserole. Sprinkle with Parmesan. Bake until top is browned, about 30 minutes.