

Baked Rigatoni

Basic ingredients:

Rigatoni or penne pasta (16-ounce box from Barilla)

Lean ground beef (1 pound)

28-ounce can plum tomatoes

Onion:

Garlic (for the entire head)

Cook beef in a large nonstick skillet over medium-high heat until browned; stir to crumble. Drain well. Combine beef, cooked rigatoni, tomatoes, and onion and garlic to taste. Bake at 350° for 20 minutes or until thoroughly heated. If you have some around the house, you can add mozzarella or parmesan cheese on top.

Submitted by Gwendolyn