

May 29, 2015

Recipe: Pasta E Fagioli Casserole

Mostaccioli Pasta in an Italian Meat Sauce with Red Beans and Fontina Cheese

Servings: 6

- 1 28 oz. can tomatoes, Italian
- 1 8 oz. can kidney beans
- 1/2 pound Italian sausage, crumbled
- 1/2 pound ground beef, crumbled
- 1/2 onion, large, chopped
- 2 cloves garlic, large, minced
- 3/4 teaspoon oregano, dried
- 3/4 teaspoon thyme, dried
- 2 tablespoons tomato paste
- 1/8 teaspoon cayenne pepper
- salt and pepper, to taste
- 1/2 pound mostaccioli, cooked
- 1/4 cup Parmesan cheese, grated
- 1/8 cup fresh parsley, minced
- 6 ounces Fontina cheese, grated

Drain and chop tomatoes, reserving the juice. Drain the kidney beans.

Saute the sausage, ground beef, onion, garlic, oregano, and thyme in a heavy large saucepan over medium high heat until sausage and meat are browned, crumbling with fork. Add tomatoes, juice, tomato paste and cayenne pepper; then simmer for 5 minutes. Add kidney beans.

Season to taste with salt and pepper. Add cooked mostaccioli, Parmesan, and parsley, and toss to combine.

Serving Suggestions:

Tossed Green Salad / French Bread or Garlic Bread

