

Classic Baked PENNE RIGATE

1-pound package San Giorgio Penne Rigate, uncooked
1 pound lean ground beef
2 (26-ounce) jars pasta sauce, any flavor
4 cups (1 pound) shredded mozzarella cheese

Day 1

Prepare San Giorgio Penne Rigate, as package directs.

In a medium skillet brown ground beef, drain fat in a sieve over a small mixing bowl. Discard fat into trash when cooled.

In large bowl, combine San Giorgio Penne Rigate, ground beef, pasta sauce and 2 cups cheese; mix well. Turn into greased 13x9 inch baking dish; cover with tin foil. Keep remaining 2 cups of cheese in bag and label both with P# K#.

Day 2

Preheat oven to 350°.

Bake 45 minutes or until hot and bubbly. Uncover; top with remaining 2 cups cheese and parsley. Bake 10 minutes longer.