



Baked Mostaccioli



Ingredients:

- 1 lb box Mostaccioli
- 1 lb bulk Italian sausage
- 1 large green pepper seeded, veined and chopped
- 1 medium onion chopped
- 4 garlic cloves minced
- 4-5 cups marinara
- 1 ½ cups provolone ropes or provolone shredded
- 1 ½ cups mozzarella shredded
- ½ cup parmesan
- Salt and pepper

Method:

1. Cook Mostaccioli following box instructions and drain well.
2. Brown sausage in skillet on medium heat. Remove sausage to plate; cover and keep warm.
3. Add peppers and onions to same skillet over medium high heat. Cook 3-5 minutes or until edges of onions start to brown. Add garlic and cook 1 additional minute. Remove from heat.
4. Combine the cooked sausage mixture, cooked Mostaccioli, and marinara in a large casserole dish. Salt and pepper to taste. Sprinkle with provolone, mozzarella, and parmesan.
5. Bake at 350 degrees for 25-30 minutes or until cheese is melted and started to brown just a touch.