



12.14.12 - Camine

BAKED MOSTACCIOLI WITH FIRE ROASTED TOMATO SAUCE

1 Bottle Bertolli Vineyard Premium Fire Roasted Tomato Sauce

1/2 lb lean ground beef

2 small slices of onion, chopped

1 large celery rib chopped

1 T olive oil

1/4 C water

Salt and Pepperto taste

3/4 C grated fresh parmesan cheese from the brick.
(not pre grated)

2 C Mostaccioli Pasta (more or less to taste)

Break beef into pan. Add celery and onion and salt and pepper. Cook over medium low head until meat is broken into smal pieces and onion and celery are transparent. Add the olive oil if the hamburger begins to stick. Once the meat is cooked, add the bottle of sauce, reduce heat to low and simmer, with a slight bubble, for 20 minutes.

Bring a pan of water to boil. Add 1 T of olive oil to water. Add pasta. Cook until just beyond al dente. Drain. Add to sauce. Toss. Add a generous pile of cheese on top and broil in the oven, on high, until the cheese is bubbling or beginning to brown.

Serve with your favorite sides!