

Beef

Beef-Macaroni Italiano

Better Homes and Gardens All-Time Favorite Casserole Recipes

Servings: 4

3/4 cup elbow macaroni
1 tablespoon butter or margarine
2 tablespoons all-purpose flour
1 can (16 oz) stewed tomatoes, cut-up
1 can (8 oz) tomato sauce
1/4 cup dry red wine
1/2 envelope (1/4 cup) onion soup mix
1/2 teaspoon dried oregano, crushed
1/4 teaspoon salt
dash pepper
2 cups cooked beef, cubed
1/2 cup (2 oz) mozzarella cheese, shredded
green pepper rings

Preheat oven to 350 degrees.

Cook macaroni according to package instructions; drain.

In saucepan, melt butter; blend in flour. Stir in undrained tomatoes, tomato sauce, red wine, soup mix, oregano, salt and pepper. Cook and stir until thickened and bubbly. Stir in cubed beef and cooked macaroni.

Spoon mixture into a 1 1/2-quart casserole. Bake, uncovered, for 20 minutes. Sprinkle with cheese; top with pepper rings. Return to oven until cheese melts, about 5 minutes more.

Per Serving (excluding unknown items): 405 Calories; 23g Fat (51.5% calories from fat); 25g Protein; 23g Carbohydrate; 2g Dietary Fiber; 89mg Cholesterol; 1118mg Sodium. Exchanges: 1 Grain(Starch); 3 Lean Meat; 1 1/2 Vegetable; 2 1/2 Fat.