
Baked Linguine with Meat Sauce

The Essential Southern Living Cookbook

Servings: 8

Preparation Time: 30 minutes

Start to Finish Time: 55 minutes

This recipe may be prepared ahead of time. Simply prepare the recipe as directed through Step Four. Cover and refrigerate. The next day, continue with Step Five, adding 10 to 15 minutes baking time to thoroughly heat.

2 pounds lean ground beef
2 cloves garlic, minced
1 can (28 ounce) crushed tomatoes
1 can (8 ounce) tomato sauce
1 can (6 ounce) tomato paste
2 teaspoons granulated sugar
1 teaspoon table salt
8 ounces uncooked linguine
1 container (16 ounce) sour cream
1 package (8 ounce) cream cheese, softened
1 bunch scallions, chopped
8 ounces (two cups) sharp cheddar cheese, shredded
sliced scallions (for garnish)

Preheat the oven to 350 degrees.

In a Dutch oven over medium-high heat, brown the ground beef and garlic, stirring often, until the meat crumbles and is no longer pink. Stir in the tomatoes, tomato sauce, tomato paste, sugar and salt. Simmer for 30 minutes. Set aside.

Cook the pasta according to package directions. Drain. Place in a lightly greased 13 x 9-inch baking dish.

In a bowl, stir together the sour cream, cream cheese and scallions. Spread the mixture over the pasta. Top with the meat sauce.

Bake, uncovered, until thoroughly heated, 20 to 25 minutes. Sprinkle with cheddar cheese. Bake 5 minutes more or until the cheese is melted. Let stand for 5 minutes. Garnish with scallions.

Pasta

Per Serving (excluding unknown items): 950 Calories; 77g Fat (73.3% calories from fat); 53g Protein; 11g Carbohydrate; 1g Dietary Fiber; 249mg Cholesterol; 1499mg Sodium. Exchanges: 7 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 11 Fat; 0 Other Carbohydrates.