

Pasta in the Pot

Margery Carenzo

Favorite Recipes - Sacred Heart School - Easthampton, MA (1984)

*2 pounds ground beef
2 medium onions, chopped
1 jar (28 ounce) spaghetti
sauce
1 can (3 ounce)
mushrooms, undrained
1 1/2 pints sour cream
8 ounces shell macaroni
1 package (8 ounce)
Provolone cheese
1 package (8 ounce)
Mozzarella cheese
vegetable oil
1 clove garlic, crushed
1 can stewed tomatoes*

In a skillet, cook the ground beef in vegetable oil, stirring often. Drain.

Add the onions, garlic, spaghetti sauce, stewed tomatoes and undrained mushrooms. Mix well. Simmer for 20 minutes or until the onions are soft.

In a saucepan, cook the macaroni according to package directions.

Layer one-half of the macaroni into the bottom of a casserole dish. Then layer one-half of the spaghetti sauce, one-half of the sour cream and one-half of the Provolone cheese. Repeat the layers with the remaining spaghetti sauce, sour cream and Provolone cheese. Top with the Mozzarella cheese. Cover.

Bake in the oven at 350 degrees for 30 to 40 minutes. Remove the cover.

Return to the oven long enough to allow the cheese to brown.

Per Serving (excluding unknown items): 5554 Calories; 461g Fat (74.6% calories from fat); 241g Protein; 113g Carbohydrate; 15g Dietary Fiber; 1270mg Cholesterol; 3921mg Sodium. Exchanges: 29 1/2 Lean Meat; 14 1/2 Vegetable; 2 Non-Fat Milk; 75 1/2 Fat.