

Seven-Layer Rigatoni

Betty Crocker Best-Loved Casseroles

Servings: 8

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

3 cups (9 oz) rigatoni pasta, uncooked

1 pound bulk Italian sausage

1 can (28 oz) crushed tomatoes, undrained

3 cloves garlic, finely chopped

1 tablespoon dried basil leaves

1 package (8 oz) fresh mushrooms, sliced

1 jar (7 oz) roasted bell peppers, drained and chopped

1 cup (4 oz) Parmesan cheese, shredded

2 1/2 cups (10 oz) mozzarella cheese, shredded

Preheat oven to 375 degrees.

Spray a 13x9-inch baking dish with cooking spray.

Cook and drain the pasta as directed on the package, using minimum cook time.

Meanwhile in a 10-inch skillet, cook the sausage over medium heat for 5 to 7 minutes, stirring occasionally, until no longer pink; drain.

In a small bowl, mix the tomatoes, garlic and basil.

In the baking dish, layer half each of the pasta, sausage, mushrooms, roasted peppers, Parmesan, tomato mixture and Mozzarella. Repeat the layers.

Bake, uncovered, for 35 to 40 minutes or until hot in the center and cheese is golden brown.

Per Serving (excluding unknown items): 120 Calories; 9g Fat (66.6% calories from fat); 8g Protein; 2g Carbohydrate; trace Dietary Fiber; 32mg Cholesterol; 169mg Sodium. Exchanges: 1 Lean Meat; 0 Vegetable; 1 Fat.