Recipe Italian Bake Makes 2-3 server 2 lb handerger browned 1/2 chopped onion 1/4 togarlee peud 3/4 jar pasta Sauce 12 tap tatear seasoning You Cream Cheese - Doftered 402 sour Cream 12 lb. Rotini pasta Cookedy drained To mosparella Cheese Brown oxion with hamberger From the kitchen of

- Stir in pasta sauce and seasonings - Semmer 5-10 menutes - Wit cream cheese, sowr bream, garlec pud Parnesan Cheese and IC mozzarla. - Spread 12 of meat sauce in 8+8 par, (Spray par first weit Pan) - Top with Cooked Roline - Spread Cheese myterre over pasta - Put remaining meat Dause ontop - Put rest of moggarta on top Cover with foil and bake at 350° for 20 min, Uniover and lake 15-20 min