

Can use Ragu  
tomato  
sauce.

### Rigattoni Casserole

1-1/2 lb Rigattoni	1-1/2 ground beef (1 tsp oil)
2 small cans tomatoe sauce	1 small can Chef Boy-Ar-Dee (with or without mushroom)
1 small can chopped olives	2-1/2 tsp chopped parsely ← optional
1 cup chopped onions (yellow)	1 small can mushrooms

Cook Rigattoni according to directions on package. Place Rigattoni in large pyrex plate. Stir fry ground beef and onions about 3 minutes. Combine one can of tomatoe sauce, Chef Boy-Ar-Dee sauce, chopped olives, chopped mushrooms, and parsely. Simmer at low flame about 10 minutes. Mix sauce with Rigattoni. Cover Rigattoni with aluminum foil and bake for 20 minutes at 350°. Remove aluminum foil, pour in the other can of tomatoe sauce on top. Return to oven without aluminum foil and bake for 10 minutes.

Can use  
canned  
tomatoes.

Better to mix  
sauce with  
Rigattoni  
before put  
in pyrex plate.