

## **RIGATONI, FAMILY STYLE**

pictured on page 151

*1 medium-size carrot*  
*1 medium-size onion*  
*1 medium-size celery stalk*  
*1 8-ounce package part-skim  
mozzarella cheese*  
*2 tablespoons olive or  
salad oil*  
*¾ pound ground meat for meat loaf  
or ground beef*  
*1 35-ounce can Italian plum  
tomatoes*  
*1 8-ounce can tomato sauce*  
*½ teaspoon sugar*  
*salt*  
*1 16-ounce package rigatoni or ziti  
macaroni*  
*1 15-ounce container part-skim  
ricotta cheese*  
*parsley sprig for garnish*

ABOUT 1½ HOURS BEFORE SERVING:

1. Chop carrot, onion, and celery. Thinly slice mozzarella cheese.

2. In 12-inch skillet over medium-high heat, in hot olive or salad oil, cook carrot, onion, and celery until tender. Add ground meat and cook, stirring, until all pan juices evaporate and meat is browned. Add tomatoes with their liquid, tomato sauce, sugar, and 1 teaspoon salt; over high heat, heat to boiling. Reduce heat to low; simmer 5 minutes, stirring occasionally to break up tomatoes.

3. Preheat oven to 375°F. Meanwhile, in saucepot, prepare rigatoni as label directs, using 1 tablespoon salt in water. Drain rigatoni and return to saucepot.

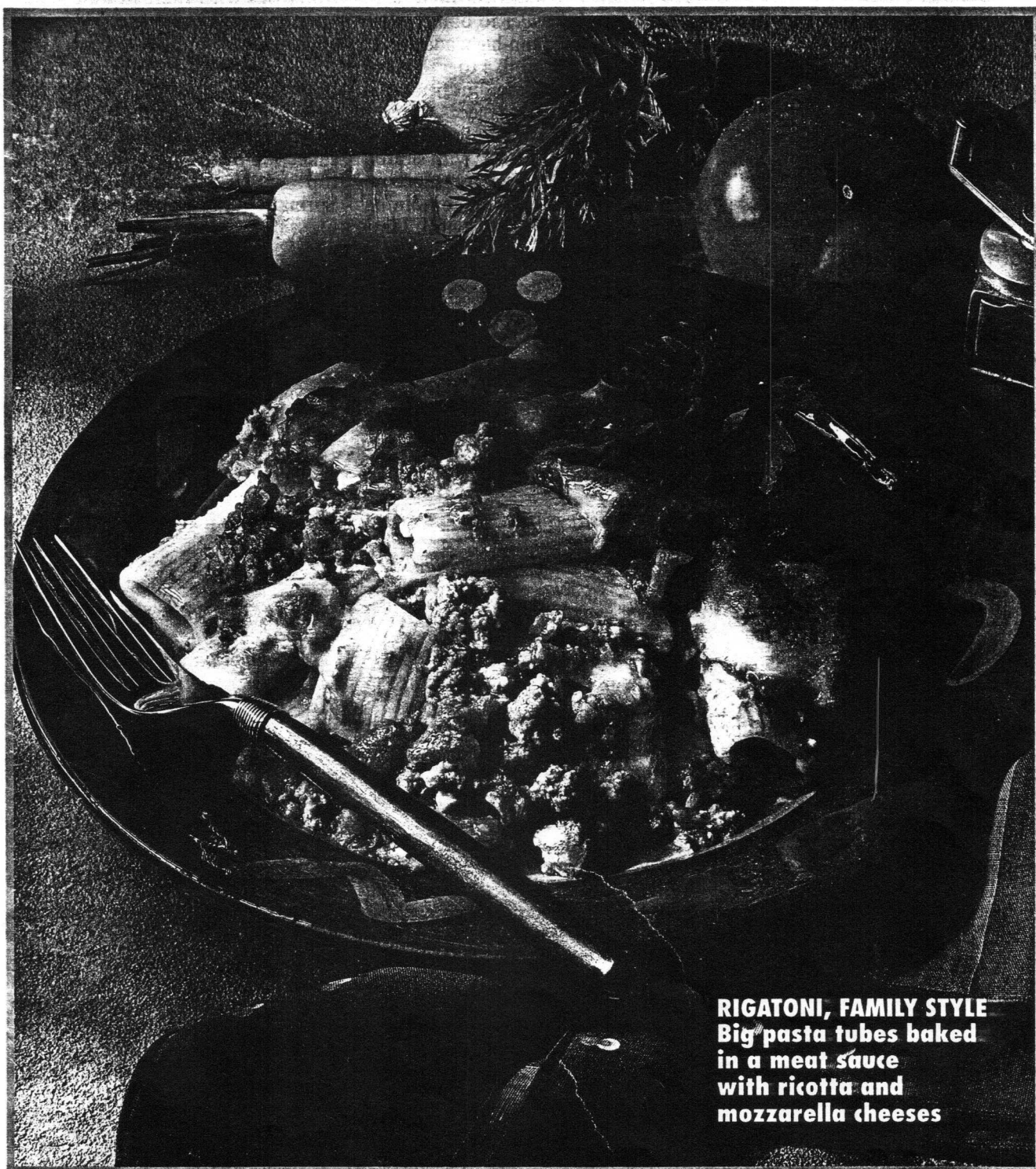
4. Reserve 1½ cups tomato sauce; stir remaining tomato sauce into rigatoni in saucepot. Into deep 4-quart baking dish, spoon half the rigatoni mixture. Drop half the ricotta by spoonfuls over rigatoni; top with half the mozzarella. Spoon in remaining rigatoni, then remaining ricotta. Spoon reserved tomato sauce over ricotta layer; top with remaining mozzarella.

5. Bake rigatoni, uncovered, 30 to 35 minutes until mixture is hot and bubbly. If necessary, cover with foil during baking to prevent overbrowning. Garnish with parsley if you like. Makes 6 main-dish servings.

Each serving: About 750 calories, 33 g fat, 91 mg cholesterol, 1260 mg sodium.

MORE

# PASTA



**RIGATONI, FAMILY STYLE**  
Big pasta tubes baked  
in a meat sauce  
with ricotta and  
mozzarella cheeses

Plate and fork: Pottery Barn