



#MakeItGAP

RECIPES

CHEESEBURGER PASTA CASSEROLE

YIELD: 6

INGREDIENTS:

- 1 lb. uncooked rotelle pasta
- 1 lb. 90% lean ground beef
- 1 cup finely chopped onions
- 3 garlic cloves, *finely chopped*
- 2 Tbsp. tomato paste
- 28 oz. can diced tomatoes
- 2 tsp. oil
- 3/4 tsp salt
- 1/2 tsp. black pepper
- 2 Tbsp. Dijon Mustard
- 2 cups grated cheddar cheese

PREPARATION:

Preheat oven to 350°F. Spray a 9 x 13 inch baking dish with cooking spray. Set aside.

In a large pot of boiling salted water, cook the pasta according to the package directions for al dente (about 5-7 minutes) and drain well.

In a large skillet, heat the oil over medium-low heat. Add the onions and cook until lightly golden and soft, about 4-5 minutes. Stir in the garlic and cook for 30 seconds. Stir in the beef and cook until browned; season with salt and pepper. Stir in the tomato paste and diced tomatoes and mustard. Allow to cook on medium heat for about 5 minutes.

After the pasta and meat are cooked, toss the meat mixture with the pasta and spread it into the prepared dish. Top with the cheddar cheese and bake for 10-15 minutes or until the cheese is fully melted and the casserole is boiling around the edges. Remove from oven and serve.

Recipe adapted from gimmedelicious.com