

Pasta Bake

Entrées

Olive Oil	1 Tablespoon
Onion, diced	1
Garlic clove, minced	3
Ground Beef	1 lb.
Italian seasoning	1 teaspoon
Salt	1/2 teaspoon
Pepper	1/4 teaspoon
Pasta Sauce	2 (24 oz) Jars
Water	1/2 Cup
Pasta, cooked	1 (16 oz.) bag
Mozzarella Cheese, shredded	2 Cups

Directions

1. Preheat oven to 350° and lightly spray a 9x13 baking dish with oil.
2. In a large skillet over medium high heat and add the Oil and diced Onions. Sauté for **4 to 5 minutes** or until soft. Add Garlic and stir. Add the Ground Beef and cook till brown about **6-7 minutes**. Add Italian seasonings, Salt and Pepper. Remove from heat and stir.
3. Meanwhile, cook the Pasta. Set a timer for an *al dente* pasta, it will finish cooking in the oven.
4. Pour in the Pasta Sauce and Water into the Meat mixture and stir well. Gently add the Pasta and Meat Sauce into the 9 x 13 baking dish. Cover with aluminum foil.
5. Bake for **25 minutes** then remove the foil and sprinkle on the cheese and bake for another **10 minutes** or until the cheese has melted.

Enjoy!

Add a green salad and garlic bread for a complete and tasty dinner.