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Baked Rigatoni With San Marzano Tomatoes, Ricotta & Mushrooms

Serves 6 - 8

INGREDIENTS:

- 1 lb. rigatoni or other short cut of pasta
- 1/4 c. olive oil
- 2 c. diced white onions
- 10 oz. white mushrooms
- 10 oz. baby bella mushrooms
- 1/2 tsp. crushed red pepper
- 1 c. chopped basil
- 2 Tbsp. chopped garlic
- 28 oz. can San Marzano crushed tomatoes
- 28 Oz. can San Marzano whole tomatoes
- 1/2 tsp. salt
- 8 oz. fresh mozzarella cheese, diced
- 8 oz. whole milk ricotta cheese
- 1/3 c. parmesan cheese, grated

PROCESS:

Boil pasta according to instructions.

In a saucepan, heat olive oil, add onions and red pepper and cook until translucent, about 5 minutes.

Add mushrooms and cook until tender.

Add garlic, cook 2 minutes stirring and add tomatoes.

Bring to a simmer and add salt and basil, continue to cook 5 minutes more.

Add drained pasta to sauce. Place half of the pasta and sauce in baking pan, top with fresh mozzarella, add remaining pasta and top with ricotta cheese, 1 tsp. at a time.

sprinkle parmesan on top.

Bake at 350° F for 15 minutes.