

## Baked Penne or Ziti Pasta

Sausage, minced beef, and tomatoes cooked in a rich marinara sauce and baked with pasta tubes with chunks of sausages and vegetables, in just 1 dish!

### Ingredients

2 Tbsp olive oil  
3 cloves garlic, minced  
1 large onion, diced  
450 g minced beef  
450 g beef and herb sausage, casings removed  
2 cans (14.5 oz) tomato sauce or marinara sauce  
1 can (28 oz) whole tomatoes with juice  
2 tsp Italian seasoning  
½ tsp red pepper flakes  
Salt and pepper to taste  
500 g grated mozzarella  
1 package (15 oz) ricotta  
½ cup grated Parmesan  
2 Tbsp chopped fresh parsley, plus more for garnishing  
2 eggs  
500 g Penne or Ziti pasta tubes

### Method

1. Heat olive oil over a pot at medium heat. Add garlic and onions, sauté until softened, 3-4 minutes. Add minced beef and sausage, cook until brown. Drain off half the fat. Add tomato sauce, tomatoes, Italian seasoning, red pepper flakes, salt and pepper. Stir, and simmer for 25-30 minutes. Reserve 3-4 cups to cool.
2. Cook pasta in boiling salted water until not quite al dente.
3. Pre heat oven to 180°C.
4. Stir together 2 cups mozzarella, ricotta, Parmesan, parsley, eggs and some salt and pepper. Do not mix thoroughly.
5. Drain pasta, rinse under cool water. Pour into cheese mixture, then toss to lightly combine. Add cooled reserved meat sauce, and toss lightly.
6. Add half the pasta mixture to a heatproof casserole or lasagna dish. Spoon half of remaining sauce over the top, top with half the remaining mozzarella. Repeat with a second layer. Of pasta, sauce and cheese.
7. Bake until bubbling, about 20-30 minutes. Let stand for 5 minutes, sprinkle with parsley and serve immediately.