Mostaccioli Bake

Description

This homey lasagna-style casserole will appeal to the whole family. There's plenty of spaghetti sauce to keep the layers of tender pasta and spinach-cheese mixture moist. "It's a hearty main dish that can be made early in the day, refrigerated and baked at dinnertime,"

Summary

Yield: 8
Prep Time: 45 minutes
Category: Pasta
Cuisine: American

Ingredients

- 8 oz mostaccioli
- 1 egg
- 1 egg white
- 2 cup cottage cheese
- 10 oz chopped spinach drained and thawed
- 1 cup shredded mozzarella
- 2/3 cup shredded parmesan cheese
- 1/3 cup minced fresh parsley
- 1/4 tsp each salt and pepper
- 2 1/2 cup Marinara sauce

Instructions

Cook pasta according to package directions.

Meanwhile, in a large bowl, combine the egg, egg white, cottage cheese, spinach, 2/3 cup mozzarella cheese, 1/3 cup Parmesan cheese, parsley, salt and pepper; set aside.

Drain pasta; stir in 2 cups spaghetti sauce.

Layer half of the pasta mixture in a greased 11-in. x 7-in. baking dish coated with cooking spray.

Layer with spinach mixture, remaining pasta mixture and remaining spaghetti sauce.

Cover and bake at 350° for 35-40 minutes or until bubbly.

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Uncover; sprinkle with remaining mozzarella and Parmesan cheeses.

Bake 5 minutes longer or until cheese is melted. Yield: 8 servings.