

RECIPE | TOMATOES

# CHEESY BAKED PASTA



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*Recipe created by Elif Alverson*

## INGREDIENTS

### For the sauce:

- 1 lb Pure Flavor® Tomatoes On-The-Vine, chopped
- 1/3 cup shallots, chopped
- 3-4 cloves garlic, minced
- 2 tbsp olive oil
- 1 tbsp tomato paste
- 1 tsp dried oregano
- 1 tsp dried basil
- 1 tsp sugar
- 1 tsp salt

### For the pasta:

- 12 oz package of rigatoni
- 8 oz mozzarella cheese, shredded

## DIRECTIONS

1. Heat a large saucepan over medium heat and add olive oil, shallots and garlic. Cook 1 to 2 minutes until they are softened. Add the rest of the sauce ingredients to the pan and cook 12 to 15 minutes, stirring occasionally.
2. Bring 4 to 6 quarts of water to boil in a large pot. Add pasta and cook until al dente, about 8 to 10 minutes. Drain the pasta and set aside.
3. Preheat oven to 375° F. Add half the sauce to a 9" x 13" baking dish or cast-iron skillet. Place the pasta over the tomato sauce and add the rest of the sauce and cheese on top. Bake covered for 20 minutes, then uncover and bake for 10 more minutes. Remove pasta from oven and let sit for 5 to 7 minutes.



### TOTAL TIME

75 minutes

### PREP TIME

15 minutes

### COOK TIME

60 minutes

### SERVES

4

### COOKING LEVEL

Easy