

Beef & Pasta Casserole
For Roberts Park

2 pans per recipe

Ingredients

3 pounds lean ground beef
2 cups chopped onion
4 (29 oz) cans tomato sauce
2 Tbs. dried basil
2 tsp garlic powder
2 tsp ground pepper
2 pounds Penne pasta, cooked
2 cups Parmesan cheese
1 Tbs. salt
2 Tbs. hot sauce (*Cholula, Tabasco, Louisiana, etc.*)
2 disposable Lasagna pans (pans provided at sign-up table)
Pam to coat each pan

Cook pasta to the point that it has softened some but is still a bit crunchy. (Al dente instructions on box) This is so it doesn't get mushy with a reheating. Cook beef and onions in a large pan until meat is done. Drain. Add tomato sauce and seasonings. Stir in Parmesan cheese. Mix everything together. The mix should seem rather "soupy" because the storing and reheating causes more moisture to be absorbed. If it isn't soupy, add more tomato sauce. **Spray pans with Pam** and put mixture in the 2 disposable pans. Cover with heavy duty foil and put in the freezer until the day before the Robert's Park meal. **DO NOT BAKE**. The casserole will be baked at Robert's Park. On the day before, thaw the pans in the refrigerator. Take to the church before 9:00 a.m. on Sunday morning.

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