

Italian Sausage Baked Rigatoni



FOODSERVICE



SERVING SIZE: 12

Ingredients

- 1 3/4 quarts **Furmano's Crushed Tomatoes**
- 1/2 cup Diced Onion
- 1 tablespoon Minced Garlic
- 1 1/2 teaspoons Basil, Dry
- 1 1/2 teaspoons Dry Oregano
- 1 tablespoon Salt
- 1/2 teaspoon Black Pepper
- 1 1/2 cups Whole Milk Ricotta Cheese
- 1 each Eggs, Large
- 2 each Sweet Italian Sausage, Cooked & Sliced
- 16 ounces Rigatoni
- 4 ounces Shredded Mozzarella Cheese

In This Recipe



Bella Vista Crushed Tomatoes



Preparation

1. Cook Rigatoni until al dente or use package directions.
2. Open Furmano's Crushed Tomatoes and reserve 1 cup.
3. In a large mixing bowl, mix remaining Furmano's Crushed Tomatoes, Onion, Garlic, Basil, Oregano, Salt, and Black Pepper.
4. Then add Ricotta Cheese, Egg, and Italian Sausage, mix well.
5. Add prepared Rigatoni and toss to coat.
6. Spray a 9" x 11" baking pan with cooking spray and preheat oven to 350*
7. Place rigatoni mixture in baking pan and top with Reserved Crushed Tomatoes and Shredded Mozzarella Cheese. Cover and bake for 30 minutes, then remove cover and bake an additional 15 minutes or until an internal temperature of 165* is reached.

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