



Baked Rigatoni with Spinach and Sausage

total time: 1 hr 20 min | servings: 4 | \$3.25 per serving*

INGREDIENTS

- 12 ounces rigatoni pasta
- 2 tbsp oil
- 1 Bar-S Smoked Polska Kielbasa, sliced
- 1 yellow onion, chopped
- 2 cups spinach, chopped
- 3 cloves garlic, minced
- 1 28 oz can crushed tomatoes
- 1/2 tsp oregano
- Salt and pepper to taste
- 1 cup ricotta cheese
- 3/4 cup mozzarella cheese, shredded
- Parmesan cheese for topping

GET COOKING

1. Cook rigatoni as the label instructs.
2. Drain pasta, and reserve 1/2 cup of water for cooking.
3. Set pasta aside and heat oil in a large pot on medium-high heat.
4. Cook sliced Bar-S Smoked Polska Kielbasa and brown.
5. Add onion and spinach to pan and cook until softened.
6. Add garlic to mixture and cook about 30 seconds until fragrant.
7. Add tomatoes, oregano, salt and pepper.
8. Cook sauce mixture until thickened, about 5 minutes.
9. Once sauce is thick, add pasta and 1/4 cup of cooking water, adding more if needed to coat the pasta.
10. Move mixture into a baking dish and heat oven to a broil.
11. Add ricotta cheese on the pasta mixture and sprinkle the mozzarella on top.



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12. Broil until cheese is bubbling and golden in color. This should take about 3 to 5 minutes.
13. Remove from oven and let cool for 5 minutes.
14. Sprinkle with parmesan cheese and serve.