



Chorizo Rigatoni Bake



This recipe calls for:

Traditional Sauce

Prep time

10 minutes

Cook time

20 minutes

Servings

4

Ingredients

- 16 ounce box of rigatoni, cooked al dente
- 1/2 pound chorizo, removed from casing
- 1 red bell pepper, diced
- 1 yellow bell pepper, diced
- 1 orange bell pepper, diced
- 1 24 ounce jar RAGÚ® Old World Style Traditional Sauce
- 1 teaspoon crushed red pepper
- 1 cup shredded Mozzarella cheese
- 1 cup shredded Chihuahua cheese

Instructions

1. Preheat oven to 350°F. Bring a large pot of water to a boil and cook rigatoni according to the package directions.
2. In a large skillet, cook the chorizo over medium heat for about 5 minutes. Add the diced bell peppers, sautéing them with the chorizo for an additional 5 min.
3. In a casserole dish, combine the rigatoni, chorizo and bell pepper mixture, RAGÚ® Old World Style Traditional Sauce, salt and red pepper. Top with both shredded cheeses.
4. Place the casserole dish in the oven for 10 minutes, or until the cheese is melted. Remove from the oven and serve hot.