

# Rigatoni Pasta Pie

Amount	Measure	Ingredient - Preparation Method
1	pound	rigatoni pasta
1	pound	ground beef
2	cloves	garlic - minced
1/4	teaspoon	fresh ground pepper
		spaghetti sauce
		cooking spray
		salt
1	cup	parmesan cheese - finely grated
2	cups	mozzarella cheese - grated
4	ounces	cream cheese
15	ounces	ricotta cheese
2		egg
1	teaspoon	basil
1	teaspoon	oregano
1	cup	onion
		spring form pan

Prepare noodles. Drain and run cool water over to make cool enough to handle.

Brown beef and drain excess grease. Add chopped onion and garlic. After about 5 minutes add cream cheese and stir until melted. Add sauce.

Use a small mixing bowl to mix ricotta, Parmesan, basil, oregano and 2 eggs until smooth. Set aside. Tightly pack pasta into pan, standing each piece on end. Use cooking spray on the bottom of the pan first to avoid sticking. Put a ziploc bag inside tall glass and fill with cheese mixture. Close the bag and snip the corner and pipe a small amount into each noodle. Pour sauce over and push down as much as possible.

Top with 2 cups of mozzarella cheese.

Bake at 350 for 20 minutes and then broil until the cheese turns bubbly.