Wagyu Mostaccioli

TIME TO PREPARE
15 Minutes

COOK TIME
2 Hours

SERVING
6 People

PREPARED BY
Dpb1982

Ingredients

16 OZ	mostaccioli or penne pasta
1 Pound	Mason Hill Wagyu ground beef
¼ Pound	Italian Sausage
¼ Cup	Chopped Onion
¼ Cup	Chopped Green Pepper
1	28oz can tomato paste
3	Cloves minced garlic
1 TBS	Red Wine
1 TBS	Italian Season

Steps to Cook

1) Preheat oven to 350
2) Cook and drain noddle's
3) Brown meat with peppers and onions drain the grease
4) mix all ingredients EXCEPT pasta and cheese
5) add 2 cups of water let simmer for 30 mins
6) Stir in pasta
7) transfer to a greased 9x13 pan
8) sprinkle with Parmesan then cover with foil and bake for 40 mins
9) Remove from foil and top with mozzarella, bake till

1 TSP	Salt
½ TSP	Black Pepper
3 TSP	Sugar
1	Large Bay Leaf
¾ Cup	Fresh Grated Parmesan
16 OZ	Fresh Grated Mozzarella

the mozzarella has melt on top
10)