

# *Movita 's Yummy Sausage Bake*

This recipe makes two casseroles. To freeze, prepare this dish up until you have to bake the casserole. Do not bake. Let the casserole cool completely, cover with foil and then cover tightly with plastic wrap. Tape on cooking instructions (provided on page two of these instructions).

- 1 tbsp olive oil
- 1 medium onion, chopped
- 4 cloves garlic, minced
- ½ cup of red wine
- 1 can of whole tomatoes
- ½ tsp of oregano
- ½ cup of cream
- 1 lb rigatoni or other pasta
- 5-6 cups baby spinach
- 5-6 cooked sausages, chopped into bit sized pieces (movita uses apple sausages)
- 1 cup of cubed mozzarella cheese
- ½ cup of shredded mozzarella cheese and ¼ cup of Parmesan cheese (for topping, if desired)
- salt and pepper

Fill a dutch oven with water and bring to a boil for the pasta. As your water is heating, saute the onion in a large skillet (with olive oil) for about four minutes. Add garlic and cook for another minute. Add red wine and allow to cook for about two minutes. Stir in the tomatoes and oregano, and allow to cook for about 15 minutes. Break up the tomatoes with the back of a spoon as they cook. Add cream and cook until warmed through. Reduce heat to low. Whilst the sauce is cooking, cook your pasta until al dente. Add the spinach to the pot with the noodles in the last minute or two of cooking time and cook until wilted. Drain the spinach and noodles, then return them to the dutch oven. Add the tomato sauce, cubed mozzarella cheese and the chopped sausages. Divide the mixture evenly between two smallish casserole dishes. Top with grated mozzarella and Parmesan cheese and bake at 375° for about 30 minutes.

## *Yummy Sausage Bake Cooking Instructions*

Do not thaw before baking. Remove plastic wrap, leave foil wrap on. Bake at 375° for 1 ½ to 1 ¾ hours. Remove from oven. Remove foil. Top with shredded mozzarella and Parmesan cheese. Do not replace foil. Return to oven for 20 to 30 minutes (until edges are browned).