

## Macaroni Bake Hot Dish

adapted from <http://www.tasteofhome.com/Recipes/Sausage-Macaroni-Bake>

### Ingredients

- \* ½ lb. uncooked elbow macaroni
- \* 1½ pound ground beef and/or pork
- \* 1 - 2 tablespoons Italian sausage seasoning (or use bulk Italian sausage and omit extra seasoning)
- \* 1 cup chopped red pepper
- \* 1 cup chopped onion
- \* 1 teaspoon dried oregano
- \* ½ teaspoon pepper
- \* ½ teaspoon salt
- \* 1 can (28 ounces) crushed tomato sauce
- \* ½ cup water (if needed)
- \* ½ cup grated Parmesan cheese, divided

### Directions

\* Cook macaroni according to package directions; drain and set aside. In a large skillet, cook meat over medium heat until no longer pink; drain. In a separate skillet, saute the onions and red peppers until onions are translucent or just beginning to brown. Add the seasonings, red pepper, onion, oregano and pepper to the meat skillet. Stir in tomato sauce (add water if it needs thinning). Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes.

\* Stir in macaroni and ½ of the cheese. Transfer to a 3-qt. baking dish (spray with Pam). Sprinkle with the remaining cheese. Bake, uncovered, at 350° for 20-25 minutes or until bubbly. Yield: 6-8 servings.