



Noreen's Kitchen

Cheesy Meatball Pasta Bake

Ingredients

1 pound, meatballs. Homemade or frozen	1/2 cup grated Parmesan cheese
1 pound, Penne, prepared	2 cloves garlic, chopped
2 eggs	8 ounces sliced Crimini mushrooms
16 ounces (2 cups) ricotta cheese	1, 24 ounce jar Prego Pasta Sauce
8 ounces (1 brick) cream cheese, softened	1 teaspoon Italian seasoning
3 cups mozzarella cheese, shredded	1 teaspoon dried parsley

Step by Step Instructions

Preheat oven to 350 degrees.

Boil pasta according to package directions, drain and set aside.

Cut meatballs into halves or quarters, as you prefer.

Combine ricotta cheese, cream cheese, parmesan cheese, 2 cups of mozzarella cheese, eggs, parsley, Italian seasoning and chopped garlic, together in a large bowl. Stir together to combine.

Add sliced mushrooms to the cheese mixture and stir well to incorporate.

Add cooked pasta and meatballs and stir well, being sure to incorporate all the ingredients as evenly as possible.

Pour the pasta mixture into a 9 x 13 casserole dish and spread evenly.

Pour pasta sauce over the top and spread evenly to cover.

Sprinkle remaining 1 cup of mozzarella cheese on top of the pasta sauce. Additionally, you could sprinkle with additional parmesan cheese if desired.

Bake, uncovered for 30 to 40 minutes until bubble and cheese has slightly browned.

Remove from oven and allow to cool for 10 minutes before serving.

Leftovers can be stored in an airtight container in the refrigerator for up to one week. Alternatively leftovers can be divided between some foil storage pans, topped with additional sauce and cheese and covered with a layer of heavy duty foil and frozen for up to three months. To re-heat, place frozen casserole in a 400 degree oven for 1 hour until the casserole is heated through and the cheese topping has melted.

ENJOY!