

Sausage and Rigatoni Dump Dinner



Ingredients

Unsalted butter, for the baking dish

One 24-ounce jar marinara sauce

3 cups beef broth

1/4 cup tomato paste

4 cloves garlic, grated

Kosher salt and freshly ground black pepper

1-pound uncooked rigatoni

1-pound Italian sausage, casings removed

3/4 cup ricotta

2 cups shredded mozzarella

Directions

1. Preheat the oven to 425 degrees F. Generously grease the bottom and sides of a 9-by-13-inch casserole dish with the butter.
2. Stir together the marinara, beef broth, tomato paste, garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper in a medium bowl.
3. Spread half the pasta in an even layer in the bottom of the prepared dish. Scatter half of the sausage over the top by breaking into pieces and dolloping onto the pasta. Dollop with half of the ricotta. Pour half of the marinara mixture over top. Repeat with a second layer.
4. Cover with aluminum and bake until the pasta is al dente, about 50 minutes.
5. Uncover and sprinkle the mozzarella on top. Bake until the mozzarella is melted and bubbly, about 10 minutes.