

# One Pot Rigatoni Bolognese

Servings: 12 servings

## Important Tips:

1. Prepare in a very LARGE pot.
2. **DO NOT** pre-cook the pasta!

## Ingredients

- 2 tablespoon olive oil
- 2 lb. lean ground beef
- 2 medium onions
- 2 carrots
- 2 celery stalks
- ½ teaspoon garlic powder
- 4 t. Italian seasoning (or 2 teaspoons dried basil + 2 teaspoons dried oregano)
- salt & pepper to taste
- ½ cup tomato paste
- 6 cups beef broth or more as needed
- 2 (28-oz) can diced tomatoes
- 2 (16-oz) box rigatoni pasta uncooked

## Instructions

**Brown the beef:** Heat oil in a large pan. Brown the beef, seasoning with a few pinches of salt and pepper as it cooks.

**Cook the vegetables:** Finely chop the onion, carrot and celery. (Can use a food processor.) Add vegetables to the pot with the beef and cook over medium heat, stirring often, until softened (about 2-3 minutes).

**Season and deglaze:** Add garlic powder, Italian seasoning, a pinch of salt, pepper and tomato paste to the pan. Stir until mixed in well, allowing the paste to sauté for a few minutes. Pour in 6 cups broth, scratching the browned bits off the bottom of the pan.

**Cook the pasta:** Add the diced tomatoes and uncooked pasta to the pan, making sure to stir everything in until the pasta is covered with liquid. Bring to a boil, then reduce the heat to a simmer and cook until the pasta is done, about 15 minutes. Add up to two more cups of broth during cooking, as needed.

Source: <https://www.savorynothings.com/one-pot-rigatoni-bolognese/>

*Please place rigatoni in a large disposable aluminum pan (available from the Philoptochos table on Sundays) and bring to church by 3pm on Sunday, April 2.  
Thank you for your support of FOCUS Minnesota!*

## Green Bean Casserole

Serves 18

### Ingredients

- 3 cans Campbells Condensed Cream of Mushroom Soup
- 1½ cups milk
- 1 T. soy sauce
- 3 dashes black pepper
- 12 cups cooked cut green beans  
(6 cans 14.5 oz. each green beans, drained, or 3 bags 16-20 oz. frozen green beans, thawed)
- 4 cup French's French Fried Onions

### Instructions

**Stir** the soup, milk, soy sauce, black pepper, beans and 2 cups onions in disposable aluminum pan\*.

**Bake** at 350° for 25 minutes or until the bean mixture is hot and bubbling. Stir the bean mixture. Sprinkle with remaining onions

**Bake** for 5 minutes more or until the onions are golden brown.

*\*Please use half-sized disposable aluminum pan (available from the Philoptochos table on Sundays) and bring the green bean casserole to church by 3pm on Sunday, April 2. Thank you for your support of FOCUS Minnesota!*