Pizza Rotini Bake

Grocery List

* 454 G package Rotini
* 7 Slices Mozzarella, from the ball
* 1 ½ Tbsp. fresh Basil, chopped
* 1 Tbsp. grated Parmesan + sprinkle on top
* 1 C. Green Pepper, diced
* 1 ¼ C Button Mushrooms, sliced
* 3 Slices Red Onion, quartered
* 796 ml can San Marzano Tomatoes
* ¼ C EVOO
* 4 cloves Garlic, sliced
* ¾ Tsp. dried Oregano
* 1 Tbsp. Fresh Oregano, chopped
* Sea Salt / Black Pepper
* 1 Tbsp. Tomato Paste
* ¼ Tsp. Sugar
* Garnish – Fresh Parsley / Oregano

Prep Time: 20 Min

Cook Time: 1 Hr

1. Bring a medium sized sauce pot to temperature on just below medium. Pour in the EVOO and swirl around the pan. Add the sliced garlic and stir often for 4 minutes without burning the garlic.
2. Sprinkle in the dried oregano and stir to combine. After about 15 seconds, pour in the canned tomatoes, tomato paste, sugar, ½ Tsp. Sea Salt, and ¼ Tsp. Black Pepper. Bring to a boil and reduce heat to medium low. Cover and continue cooking 15 minutes until tomatoes are tender.
3. Remove sauce from heat. Using an IMMERSION BLENDER, blend the sauce to a smooth consistency and return to low heat. Taste and adjust necessary seasonings. Add in the fresh oregano and stir.
4. Bring a large pot of cold water to a boil on medium high heat. Add the Rotini pasta and cook to Al Dente according to package directions. Strain and return to pan.
5. Preheat oven to 350 F
6. To the large sauce pan filled with noodles, add the peppers, onions, and mushrooms and stir to combine. Pour in half the blended sauce and stir everything to combine. Pour in the remainder of the sauce, fresh basil, and grated parmesan. Keep on medium low stirring often for 5 minutes.
7. Transfer to a lightly oiled 2 ½ qt. baking dish. Line the top of the dish with the sliced mozzarella and sprinkle with grated parmesan.
8. Bake covered for 35 Min.
9. Serve garnished with fresh parsley and / or oregano.

