

# RECIPE

## Three-Cheese Keilbasa Bake

RECIPE NAME

### INGREDIENTS

12 oz uncooked elbow macaroni  
2 pounds keilbasa or Polish sausage,  
halved lengthwise and sliced  
1 TBSP olive oil  
2 medium onions, chopped  
2 medium zucchini, quartered and sliced  
2 medium carrots, grated  
1/2 tsp minced garlic  
1 jar spaghetti sauce  
1 can stewed tomatoes  
1 egg lightly beaten  
1 carton ricotta cheese  
2 cups shredded cheddar cheese  
2 cups part skim shredded mozzarella cheese  
2 green onions, chopped

### NUMBER OF SERVINGS

Makes 2 casseroles (1 to  
eat and 1 to freeze) each  
serving 8-10

### TIME TO PREPARE

20 Minutes

### TIME TO COOK

30 Minutes

### PROCEDURE

- 1) Cook macaroni according to package directions. Meanwhile, in a large skillet, brown sausage in oil over medium heat; drain. Add the onions, zucchini, carrots, and garlic; cook and stir for 5-6 minutes or until tender crisp.
- 2) Stir in spaghetti sauce and tomatoes. Bring to a boil. Reduce heat; simmer, uncovered for 15 minutes.
- 3) In each of 2 greased 13 in. x 9 in. x 2 in baking dishes, layer a fourth of the macaroni and meat sauce. Combine egg and ricotta cheese; spoon a fourth over sauce. Sprinkle with a fourth of the cheddar and mozzarella. Repeat layers. Top with green onions.
- 4) Cool one casserole; cover and freeze for up to 2 months. Cover and bake the remaining casserole at 350\* for 15 minutes. Uncover; bake 15 minutes longer or until cheese is melted.

To Use Frozen Casserole: Thaw in the refrigerator for 24 hours. Remove the refrigerator 30 minutes before baking. Cover and bake at 350\* for 30-40 minutes or until heated through