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BAKED PENNE WITH NONNA'S SAUCE

1 lb (.450 kg) lean ground beef
1 Tbsp. Oh! So Onion
1 Tbsp. Oh! So Garlic
4 cups dry penne
1 can (796 mL) crushed tomatoes
1 can (398 mL) diced tomatoes
2 Tbsp. Nonna's Rustic Tomato Sauce Seasoning

10 cherry tomatoes, halved or quartered
2 cups shredded mozzarella cheese
2 tsp. Mediterranean Greek Seasoning Blend

To prepare sauce: In a pot, combine sauce ingredients. Bring to a gentle simmer over medium heat. Simmer for 15 minutes, stirring occasionally.

Preheat oven to 375°F. Cook ground beef with seasonings; drain liquid.

Combine ground beef, cooked rice, black beans, cheese and one cup sauce and mix. Cut tops off peppers and hollow out any seeds. Place peppers in an oven-proof baking dish. Spoon beef mixture into each pepper; add tomato sauce to bottom of baking dish. Bake until peppers are tender, about 45 minutes. Spoon sauce over baked peppers when serving.



•Nonna's Rustic Tomato Sauce Seasoning
•Oh! So Onion

•Oh! So Garlic
•Mediterranean Greek Seasoning Blend