

Penne Pasta Bake

- ½ package penne pasta (about 8 oz.)
- ½ pound ground beef (or turkey)
- ½ pound ground sausage
- ½ onion, chopped
- 1 jar marinara or spaghetti sauce (mine are 24 oz.)
- ½ cup sour cream
- 9 slices thick mozzarella cheese (or however many fits in your dish)
- 5 slices provolone cheese (or however many fits in your dish)
- ¼ cup shredded Parmesan cheese



Preheat oven to 350.

Boil water and cook pasta until just al dente. While that cooks, brown your meat and drain any grease. Add onion and sauté until soft.

Add sauce and simmer 10 minutes. Turn off heat and stir in sour cream.

Drain pasta and stir together with the sauce.

Pour half of sauce mixture into a baking dish. Top with as many mozzarella slices as will fit evenly over the pasta. Top with remaining pasta.

Add as many provolone slices as will fit evenly over pasta and top with Parmesan cheese.

Bake about 30 minutes until cheese is melted and bubbly.