



FENNEL *and* GARLIC
MEATBALL
BAKED RIGATONI

Trefethen

FENNEL *and* GARLIC MEATBALL BAKED RIGATONI



INGREDIENTS

2 tsp Trefethen extra virgin olive oil
1 lb ground beef
1 lb mild Italian sausage, casings removed
1/2 cup onion, finely chopped
2 tsp garlic, minced
1 Tbsp fennel seed
24 oz can crushed tomatoes
8 oz can tomato sauce
16 oz rigatoni pasta, cooked according to package directions
2 cup mozzarella cheese, shredded
2 Tbsp fresh parsley, chopped
salt and pepper to taste
cooking spray

PROCEDURE

1. Preheat the oven to 350F. Coat a 9x13 inch pan with cooking spray.
2. Heat the oil in a large pan over medium-high heat. Add the ground beef and sausage to the pan and season with salt and pepper. Cook meat for 5-8 minutes, breaking it up into small pieces with a wooden spoon. Add the onion to the pan and cook until meat is browned and cooked through and onion is softened.
3. Add the garlic and fennel and cook for 30 seconds. Add both the tomato products to the pan and bring the sauce to a simmer. Season with salt and pepper. Let the sauce simmer for 5 minutes or until just thickened.
4. To assemble, toss the cooked rigatoni with the sauce. Pour the pasta mixture into the prepared pan and top with mozzarella cheese. Bake covered for 20 minutes, then uncover and bake for another 15-20 minutes or until pasta is bubbly and cheese is melted and browned. Sprinkle with parsley. Let stand for 5 minutes, serve and enjoy!

TREFETHEN WINE PAIRING

Merlot: *Ripe plum, cherry, and red currant aromas are complemented by elegant undertones of bay leaf and cedar. The palate is layered with juicy red fruit flavors, fresh herbs, and cracked pepper with lush tannins and bright acidity.*