



CONVIVIUM
URBAN FARMSTEAD

THIS CASSEROLE IS FULLY BAKED AND ONLY NEEDS REHEATING

The recipe is provided below if you would like to recreate the meal.

Reheating Instructions:

If reheating the entire casserole, place in the oven at 375 degrees F for 30-35 minutes or until it is 165 degrees in the center.

It can also be portioned out cold and then reheated in the microwave as individual portions.

DO NOT PUT CASSEROLE PAN IN THE MICROWAVE.

Cheesy Kielbasa Casserole

INGREDIENTS

- 1 ½ cups uncooked pasta noodles
- 1 package (14 oz) kielbasa sausage, halved lengthwise then sliced
- 1 tsp. onion powder
- 1 medium zucchini, diced
- 1 medium carrot, shredded
- 1 garlic clove, minced or sub for 1 tsp garlic powder
- ½ jar (12 oz) spaghetti sauce
- 1 can (14 oz) petite diced tomatoes
- ½ egg, lightly beaten
- ¾ cups of ricotta cheese
- 1 cup shredded cheddar cheese
- 1 cup shredded mozzarella

INSTRUCTIONS

1. Preheat the oven to 375 degrees F. Spray a 9x13 casserole pan.
2. In a small saucepan, cook the noodles in salted water until al dente, or slightly undercooked. Drain and place in a large mixing bowl. Set aside.
3. Add the spaghetti sauce, undrained tomatoes, spices, vegetables, and half of the cheese to the bowl with the noodles. Stir.
4. In a small mixing bowl, mix the ricotta cheese and egg. Fold into the pasta mixture.
5. Transfer to the greased 9x13 pan and top with the remaining cheese.
6. Cover and bake for 35-40 minutes.
7. Remove from the oven and let cool for a couple of minutes before enjoying!

CONVIVIUM URBAN FARMSTEAD

Follow us on FACEBOOK to stay up to date with each week's casserole recipe and availability

info@convivium-dbq.com

563.557.2900

2811 Jackson St. Dubuque, IA 52001

