

Rigatoni Cake With Bolognese Sauce



Discover a delightful novelty with our Rigatoni Bolognese Cake recipe. This innovative dish combines the flavors of classic pasta with a rich Bolognese sauce, creating a savory masterpiece that will impress your guests.

Preparation 20 min

Cooking 20 min

Servings 4

Nutrition Facts (per serving)

Calories 365

Fat 7

Carbohydrates 32

Fibre 3

Protein 13

Sodium 220

Ingredients

- 400 g (14 oz) can crushed tomatoes
- 1 onion finely chopped
- 500 g rigatoni
- 250 g of lean ground beef
- 30 ml (2 tbsp) olive oil
- 45 ml (3 tbsp) mascarpone

- 5 ml (1 tsp) oregano
- ½ bunch of flat parsley
- Salt and pepper, to taste

Preparation

1. Preheat the oven to 190 °C (375 °F).
2. In a pot of hot salted water, cook the pasta al dente (cooked, but still a little firm). Drain and set aside.
3. Heat olive oil in a very large skillet on medium heat. Add the chopped onion. Cook for 5 minutes, stirring occasionally, until the onions are softened.
4. Add the ground beef. Make sure to break up small chunks. Fry everything.
5. Add the peeled and crushed tomatoes.
6. Season with oregano, salt and pepper.
7. Add the chopped flat-leaf parsley and incorporate the mascarpone. Mix and set aside.
8. Place a piece of parchment paper in a baking dish and arrange the rigatonis standing one by one until the dish is full. – Cover the pasta with the sauce. Fill the holes to the maximum.
9. Sprinkle with grated cheese and bake for 15 to 20 minutes.
10. Carefully remove the parchment paper and serve immediately.

Notes



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