



Ingredients

- 8 oz of penne pasta
- 1 pound of ground beef
- 1 tsp salt
- 1 tbsp Mrs. Dash's original blend
- 1 tsp garlic
- 1 tsp paprika
- 1 tsp parsley
- ½ medium onion cut into slices
- ½ of a medium green pepper
- 2 medium fully ripened tomatoes
- 1/3 cup sour cream
- 1 ½ cup of heavy cream
- ½ cup mozzarella + 1/4 cup for topping.
- 1 cup of Sargento 4 state cheddar cheese + ½ cup for topping
- 1 cup of broccoli.



1. Preheat oven to 375 degrees F
2. Add penne-cut pasta to a boiling pot of salted water & cook until al dente— approximately 10 minutes.
3. Add ground beef to a skillet over medium-high heat. Season with original blend, garlic, parsley, paprika & salt. Continuously stir in the skillet until fully cooked. Once ground beef is fully cooked. Pour off the excess oil & add sliced onions & chopped bell peppers.
4. Stirring often, cook until vegetables have wilted. Add tomatoes & allow to cook for 4-5 minutes more, then remove from heat.
5. Drain pasta & add ground beef mixture, sour cream, heavy cream, cheddar cheese, mozzarella cheese, & broccoli. Mix until the cheese has melted.
6. Pour into a casserole dish and top with mozzarella, cheddar cheese, parmesan cheese, & green onions. Place in the oven for 15 minutes or until the cheese has melted golden brown.
7. Slice and serve!