

FARMHOUSE CHEESES

Chapel Hill
Creamery[®]

www.chapelhillcreamery.com

Chapel Hill Creamery Fresh Mozzarella with Rigatoni

Makes 6 servings

Ingredients

½ pound Chapel Hill Creamery Fresh Mozzarella, cubed

8 ounces of Rigatoni or penne pasta

½ pound Chapel Hill Creamery Hot Italian Sausage

6 ounce jar of artichoke hearts, drain and chop

24 ounce jar of vegetable pasta sauce

Remove the sausage from the casing and sauté over medium heat until cooked through. Set aside. Meanwhile cook the pasta in a large pot with salted water until al dente. Drain well and rinse. Add back to the pot. Add 2/3 of the Fresh Mozzarella, the meat, and the artichoke hearts. Stir together and spoon into an oiled 8x12 dish. Sprinkle the remaining cheese on top. Bake at 325 degrees for 30 minutes until heated through and cheese has melted.