

Basil Rigatoni Pasta Pie

Recipe By Yossi and Malky Levine



Cooking and Prep:  40
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Serves:  6

Contains:   

Preference: Dairy

A taste of Italy at your Shavuot table!

Difficulty: Medium

Occasion: Shavuot

Diet: Pescetarian, Vegetarian

Source: Mehadrin Dairy

Cuisines: Italian

Ingredients (12)

Main ingredients

- 1 package rigatoni pasta or **Tuscanini Penne Pasta**
- 1 teaspoon oil
- 1 teaspoon salt, plus some to taste
- 1/2 cup shredded parmesan cheese
- 2 tablespoons Mehadrin butter

- 1 small onion, diced
 - 3 cloves garlic, finely diced or 3 cubes **Gefen Frozen Garlic**
 - 1 (16 ounce) container Mehadrin sour cream
 - 3 ripe plum tomatoes, diced
 - 2 tablespoons fresh basil, chopped or 6 cubes **Dorot Gardens Frozen Basil**
 - black pepper, to taste
 - 1 package Mehadrin shredded mozzarella cheese
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Start Cooking

Prepare the Pasta Pie

1. Cook the pasta in a large pot of boiling water. Add salt and oil. Cook one minute less than package instructions, to ensure the pasta is still stiff enough to stand up.
2. Drain the pasta and rinse under cold water. Toss pasta with parmesan cheese until evenly distributed, and set aside.
3. Heat butter in a medium saucepan. Sauté onions and garlic until translucent. Add the sour cream, tomatoes, basil, salt and pepper. Mix and bring to a boil. Set aside.
4. Preheat oven to 400 degrees Fahrenheit.
5. Grease a nine-inch springform pan. Take the cooked rigatoni and stand each piece up in the pan until the whole pan is tightly packed with pasta. Pour the mixture and spread evenly over all the noodles.
6. Bake for 15 minutes. Remove from oven and top with mozzarella cheese. Bake another 15 minutes, until cheese is melted.
7. Let cool a bit before running a butter knife around the edges of the pan to help remove from the pan.