

Wonder^{®/MD}

Garlic Bread and Cheese Pasta Pie

Serves 8 / 40 mins

Ingredients

- 12 slices Wonder® White Texas Toast Bread
- 14 oz. (1 package) or spiral pasta, cooked
- 2 ½ cups mozzarella, grated
- ½ cup Parmesan cheese, grated
- 1 lb. of ground beef
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 24 ounces of marinara sauce
- 1 tsp. dried basil
- 3 tsp. Italian seasoning
- 6 tbsp. butter, cubed
- 6 garlic cloves, minced

Directions

 Prep Time: **10 minutes** | Cook Time: **30 minutes** | Total Time: **40 minutes**

1. Preheat oven to 400°F.
2. Cook pasta accordingly to package directions (preferably al dente for firmness), drain and return to pot.
3. In a skillet over medium-high heat, add ground beef, green peppers and onions and cook for approximately 7-9 minutes or until meat is browned. Drain and add in marinara sauce, basil and Italian seasoning, cooked pasta and shredded mozzarella cheese
4. Melt 6 tbsp. of butter in the microwave and stir in minced garlic. Brush one side of each Wonder® Texas Toast slice, with garlic butter mixture. Line the bottom and sides of a greased 10-in. springform pan with bread slices, trimming to fit and facing buttered sides against the pan.
5. Spoon in beef and pasta mixture, ensuring to press and pack down. Repeat until the entire pan is filled.
6. Sprinkle with parmesan cheese and bake uncovered for 25 minutes or until golden brown.
7. Loosen sides from the pan with a knife before removing the torte from the pan. Cut slices and serve immediately!

