

BOW TIE RAVIOLI

2 cans (15 oz. each) Golden Grain
Marinara Sauce
1 can (16 oz.) whole tomatoes,
cut up
¼ cup Marsala wine
1 tsp. salt

¾ tsp. pepper
2 Tbsp. olive oil
½ lb. ground beef
1 medium onion, sliced
1 pkg. (10 oz.) frozen
chopped spinach, thawed

1 clove garlic, minced
1 cup Parmesan cheese
¼ tsp. nutmeg
1 pkg. (10 oz.)
GOLDEN GRAIN BOW TIES

Combine marinara, tomatoes, wine, ½ tsp. salt and ½ tsp. pepper. Heat to boiling; reduce heat and simmer 10 minutes. In hot oil, brown meat with onions. Squeeze excess liquid from spinach; add to meat and cook 2 minutes. Add garlic, ¾ cup Parmesan cheese, nutmeg, ½ tsp. salt and ¼ tsp. pepper. Blend until well mixed in food processor or blender. Cook bow ties as directed on package; rinse in cold water. In 3 qt. baking dish, layer sauce, bow ties, sauce, meat mixture, sauce, bow ties, sauce. Top with ¼ cup Parmesan cheese. Bake at 350°F. for 30 minutes. Serves 8.