



Hearty Baked Rigatoni

READY IN



50 min.

SERVINGS



8

CALORIES



363 kcal

SIDE DISH

LUNCH

MAIN COURSE

MAIN DISH

Ingredients

- 0.3 cup parmesan cheese grated
- 1 pound soup noodles cooked drained
- 1 cup ricotta cheese
- 8 oz mozzarella cheese shredded
- 1 jar tomato basil sauce sweet divided ragu® old world style® (1 lb. 10 oz.)

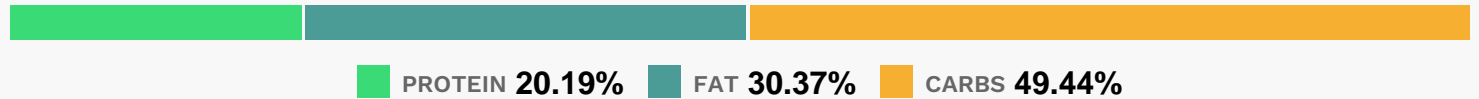
Equipment

- oven
- baking pan

Directions

- Preheat oven to 35
- Toss hot rigatoni, 1-1/2 cups mozzarella, ricotta, parmesan and 1/2 jar Pasta Sauce; turn into 13- x 9-inch baking dish. Evenly pour on remaining Pasta Sauce.
- Bake covered 30 minutes or until heated through. Top with remaining 1/2 cup mozzarella and let stand until cheese is melted. Preparation time: 20 Minute(s) Cook time: 30 Minute(s)

Nutrition Facts



Properties

Glycemic Index:12, Glycemic Load:17.44, Inflammation Score:-4, Nutrition Score:11.009999819829%

Nutrients (% of daily need)

Calories: 362.59kcal (18.13%), Fat: 12.09g (18.61%), Saturated Fat: 6.94g (43.39%), Carbohydrates: 44.3g (14.77%), Net Carbohydrates: 42.48g (15.45%), Sugar: 1.9g (2.11%), Cholesterol: 40.92mg (13.64%), Sodium: 262.35mg (11.41%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 18.1g (36.19%), Selenium: 46.24µg (66.06%), Phosphorus: 276.31mg (27.63%), Manganese: 0.53mg (26.65%), Calcium: 246.91mg (24.69%), Zinc: 2.12mg (14.15%), Vitamin B12: 0.79µg (13.23%), Vitamin B2: 0.19mg (10.91%), Magnesium: 40.22mg (10.06%), Copper: 0.17mg (8.74%), Fiber: 1.82g (7.27%), Vitamin A: 357.37IU (7.15%), Iron: 0.99mg (5.52%), Vitamin B6: 0.11mg (5.34%), Potassium: 186.68mg (5.33%), Vitamin B3: 1.03mg (5.14%), Vitamin B1: 0.06mg (4.29%), Folate: 16.1µg (4.02%), Vitamin B5: 0.36mg (3.61%), Vitamin D: 0.19µg (1.27%), Vitamin E: 0.17mg (1.11%), Vitamin K: 1.1µg (1.05%)