

Rotini With 3 Cheeses

My Mom got this recipe from a co-worker over 30 years ago 😊

Ingredients

4 C Rotini pasta (uncooked)
1 can artichoke hearts – drained
3 C mozzarella cheese (12 oz)- grated
2 C cottage cheese
1 ½ C parmesan cheese – freshly grated

Tomato Sauce

2 Tbsp olive oil
¾ C onion minced
¼ tsp each: anise and oregano
2 garlic cloves chopped
28 oz can whole tomatoes
1 tsp each: sugar and basil
Salt and pepper
¼ C chopped fresh parsley

Directions

Heat oil in large frying pan, sauté onions and garlic

Add sugar, basil, oregano, anise and tomatoes

Mash with potato masher til coarse

Simmer til reduced in liquid to ½ and thickened (about ½ hour), stir in fresh parsley

Cook pasta according to package directions,

Drain and cut the artichokes into ¼'s

Layer in pan:

- Bit of the sauce, ½ the pasta, and the artichokes, ½ the cottage cheese, ½ of the mozzarella cheese and ½ the parmesan cheese and ½ the sauce
- Repeat the layers
- Top with bread crumbs if desired

Bake at 350 ° for 30 – 45 minutes until cheese is melted and warmed through

Enjoy! 😊