**Baked Mostaccioli**

**Ingredients:**

1/2 lb ground beef

2 cups mostacciloi

15 oz spaghetti sauce

3 Tablespoons of Romano grated cheese

4 oz shredded mozzarella cheese

**Directions (Day 1):**

1. In a large sauce pan, fill it up half way with water, sprinkle some salt in the water, and bring it to a boil
2. Once the water is at a boil, stir in the macaroni and cook uncovered, stirring occasionally until the pasta is cooked but still firm. About 8 minutes.
3. Drain the pasta well. Set aside
4. In a skillet, cook and brown the ground beef.
5. Drain the fat into a liquid measuring cup (DO NOT THROW AWAY THE FAT!)
6. Stir together the mostacciloi, ground beef, and spaghetti sauce.
	1. Split this mixture into two bowls.
7. Leave one bowl alone, and in the other bowl mix in 2 tablespoons of grated cheese
8. Place the two bowls into two different baking dishes. Label the one that has cheese in it.
9. Store both baking dishes in the refrigerator. Label the dish with your kitchen number and period number.

**Directions (Day 2):**

1. Preheat the oven to 375 degrees
2. Add the rest of the grated cheese and mozzarella cheese to the baking dish that has cheese in it already.
3. Bake for 20 minutes.
4. Let it cool down, and then serve it!