



Baked Ziti with Chorizo, Mushrooms & Caramelized Onions

10 portions

Ingredients:

1 1/4 box	Barilla® Ziti	2 1/2 cups	Sliced cremini mushrooms
1 1/4 lb	Mexican-style chorizo sausage, removed from casings	3 3/4 cup	Roasted tomato salsa
2 1/2 Tbsp	Olive oil	4 oz	Shredded Chihuahua cheese
1 1/4	Small onion, thinly sliced		

Instructions:

1. Preheat oven to 350°F.
2. Cook pasta as directed on package. Drain; return to pan.
3. Meanwhile, cook chorizo in large skillet on medium-high heat 5 to 7 min. or until slightly browned; drain.
4. Heat oil in same skillet on medium-high heat; add onions and mushrooms. Cook and stir 4 to 6 min. or until onions are golden brown. Stir in chorizo and salsa.
5. Combine chorizo mixture and pasta. Spoon into 8 small (1 cup) baking dishes sprayed with nonstick spray (or into 13x9-inch baking dish). Top with shredded cheese.
6. Bake 8 to 10 min. or until cheese is melted.

Ingredient Tip: Chihuahua cheese, also called asadero or Oaxaca, is a soft, mild Mexican cheese that melts easily.

Recipe and phot courtesy of Barilla