



Baked Angel Hair Lasagna

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 cans of tomato sauce
- 1 can of tomato paste
- Olive oil
- Balsamic Vinegar or wine
- Shredded Parmesan cheese
- 1 pound of angel hair pasta
- Frozen meatballs or raw beef
- Garlic, pepper, red pepper, chipotle pepper

Instructions

1. Pour sauce into pot and set on medium heat. (Save the can and don't rinse them).
2. Stir in tomato paste, 2 tsp. olive oil, 2 tsp vinegar or wine, garlic, pepper, and red pepper.
3. Form beef into balls and cook or bake. (I bake frozen meatless meatballs).
4. Boil pasta until tender.
5. Drop meatballs into sauce when they are done.
6. In a large casserole dish, pour a thin layer of sauce.
7. Pour a thin layer of shredded Parmesan over the sauce.
8. Spread pasta over sauce/cheese layer.
9. Rinse the cans of sauce with a small amount of water and pour the water/sauce mixture through the pasta so it filters to the bottom.
10. Pour the cooked sauce/meatball mixture over the pasta and spread to cover completely.
11. Spread a thick layer of cheese on top of the sauce.

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12. Bake at 375 degrees for 30 minutes or until cheese begins to brown.
 13. Let cool before serving.