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Home

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MOSTACCIOLI

- 1/4 Pound Dried Mushrooms
- 1 Tablespoon Butter
- 1 Pound Ground Round Steak
- 1 Onion, Chopped
- 1 Clove Garlic, Halved
- 3/4 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 2 Cups Diced Tomatoes
- 1/2 Teaspoon Basil
- 1/2 Teaspoon Oregano
- 1/2 Cup Olive Oil
- 1/2 Pound Mostaccioli, About 2 Cups
Grated Parmesan Cheese

DIRECTIONS

1. Reconstitute the mushrooms.
2. Melt butter and add steak, onion and garlic. Brown.
3. Add salt and pepper and enough boiling water to just cover.
4. Simmer, covered, until almost all the liquid has been absorbed.
5. Add tomatoes, basil and oregano.
6. Continue to simmer, stirring frequently until the sauce is thick, 1 to 1 1/2 hours.
7. Add mushrooms and olive oil when the sauce is almost done.
8. Cook pasta al dente in boiling salted water.
9. Serve pasta topped with sauce and sprinkled with parmesan.