



Italian Bison Bake

Ingredients:

- 2 lbs. Ground Buffalo
- 1 Cup Diced Onion
- 1 tsp. Granulated Garlic
- 1 tsp. Italian Spice Blend
- 12 oz. Penne Pasta
- 24 oz. Pasta Sauce (Whatever flavor you like)
- 16 oz. Shredded Italian Cheese Blend

Preparation:

Sauté ground bison with onion, garlic and Italian spice blend, drain and set aside. Cook pasta per package directions, drain and rinse. Spray a 9"x13" baking pan with pan coating. Place half of the cooked pasta in the bottom of the pan. Top pasta with half of the sautéed ground bison, pasta sauce, and shredded cheese. Repeat steps to create a second layer.

Bake:

Bake at 350 degrees for 30 minutes.
(20 minutes covered with foil, 10 minutes uncovered.)