Cooking with Julia: Adam's Pastry Bake

Directions:
1. In a large pot put water on to boil and preheat oven to 325 degrees. When water boils cook the pasta for the last minute or two in the oven to get a brown, bubbly top.
2. While the pasta is cooking, make your veggie-meat mixture. To a large skillet, add 4 tablespoons oil or butter and the chopped onion and cook for 5 minutes or until there is no pink left in the meat.
3. Add about half of the jar of the marinara or Alfredo sauce to the mix. Continue to add the sauce to your liking.
4. Season the onions, meat and vegetables with salt and pepper to your taste and set mix aside.
5. Cook the mostaccioli pasta in a large pot (I use a big stockpot) according to the directions on the bag. Then drain mostaccioli pasta and let cool a bit.
6. Combine the vegetable-meat mixture and the pasta in the same pot the pasta was cooked in.
7. Add 1 8 oz. bag shredded cheese and about half of the jar of the marinara or Alfredo sauce to the mix. Continue to add the sauce to your liking.
8. In a separate bowl, mix the egg and milk. Then add the egg mixture to the pasta mixture. Mix well.
9. Bake uncovered 20 to 25 minutes. If you're feeling fancy you can even broil the cheese on the top for the last minute or two to get a brown, bubbly top!

Ingredients:
- 16 oz. bag mostaccioli pasta
- 1 26 oz. jar marinara sauce or Alfredo sauce
- 1 large onion, chopped
- 4 tablespoons oil or butter
- 1 8 oz. bag shredded cheese
- 1 egg
- 1/2 cup milk
- Ground turkey, chicken, or beef
- Corn, diced tomatoes, and vegetable juice
- 16 oz. bag of mixed vegetables
- Salt and pepper

European cities earn varied rankings

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