

## **Old-Fashioned Baked Pasta**

- 1 can (28oz) tomatoes, drained (Reserve 1 cup of liquid.)
- 1 can (10 oz) condensed cream of mushroom soup
- 1 t each dried oregano, sea salt
- 1/2 t cracked black peppercorns
- 5-6 c penne, cooked until barely tender (boiled 7 minutes), drained
- 2 1/2 c shredded Cheddar cheese
- 1/2 c grated Pecorino-Reggiano
- 1/2 c fresh breadcrumbs
- 2 T melted butter

In a food processor, combine tomatoes and reserved liquid, soup, salt, oregano and pepper. Pulse 3-4 times, until coarsely chopped and combined.

Lightly grease a slow cooker. Combine pasta, cheddar and tomato mixture in slow cooker.

In a bowl, combine Pecorino-Reggiano and bread crumbs. Sprinkle over pasta. Drizzle on butter. Cover and cook on low for 8 hours or on high for 4 hours until hot and bubbling. Serves 8-10. Can be cooked in a 9 x 13-inch lightly oiled casserole in the oven for 60-75 minutes at 350F.

**Jittery Cook**