



## Rigatoni

From: Erica's Kitchen

Mrs. Sojourner's Note: "My crock pot is a valued tool in my kitchen, so I am always pleased to receive a new crock pot recipe!"

### Ingredients

**1 lb.** ground Ham-burger or turkey (browned and drained)  
**1 box** rigatoni shaped noodles (cooked)  
**1 box** Velveeta (or other brand) block cheese (sliced)  
**1 jar** any flavor spaghetti sauce

1. In crock pot put a small layer of sauce in bottom
2. Alternate layers of noodles, meat, cheese, and sauce until crock pot is full or ingredients are gone
3. Cook in crock pot on low until cheese is melted (a couple of hours)  
\*\*\*great served with garlic bread and as any Italian meal...it's always better the next day.  
\*\*\*the rigatoni shaped noodles allow the cheese to get inside the noodle so this type of noodle works best



## Rigatoni

From: Erica's Kitchen

Mrs. Sojourner's Note: "My crock pot is a valued tool in my kitchen, so I am always pleased to receive a new crock pot recipe!"

### Ingredients

**1 lb.** ground Ham-burger or turkey (browned and drained)  
**1 box** rigatoni shaped noodles (cooked)  
**1 box** Velveeta (or other brand) block cheese (sliced)  
**1 jar** any flavor spaghetti sauce

1. In crock pot put a small layer of sauce in bottom
2. Alternate layers of noodles, meat, cheese, and sauce until crock pot is full or ingredients are gone
3. Cook in crock pot on low until cheese is melted (a couple of hours)  
\*\*\*great served with garlic bread and as any Italian meal...it's always better the next day.  
\*\*\*the rigatoni shaped noodles allow the cheese to get inside the noodle so this type of noodle works best



## Rigatoni

From: Erica's Kitchen

Mrs. Sojourner's Note: "My crock pot is a valued tool in my kitchen, so I am always pleased to receive a new crock pot recipe!"

### Ingredients

**1 lb.** ground Ham-burger or turkey (browned and drained)  
**1 box** rigatoni shaped noodles (cooked)  
**1 box** Velveeta (or other brand) block cheese (sliced)  
**1 jar** any flavor spaghetti sauce

1. In crock pot put a small layer of sauce in bottom
2. Alternate layers of noodles, meat, cheese, and sauce until crock pot is full or ingredients are gone
3. Cook in crock pot on low until cheese is melted (a couple of hours)  
\*\*\*great served with garlic bread and as any Italian meal...it's always better the next day.  
\*\*\*the rigatoni shaped noodles allow the cheese to get inside the noodle so this type of noodle works best