



316 N. SPRING STREET • WINSTON-SALEM, NORTH CAROLINA • 27101

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## Pipetizer Casserole

Adapted from Maryana Vollstedt • Named in Honor of Jon Piper  
*The Big Book of Casseroles*, San Francisco: Chronicle Books (2000), p. 120

### Ingredients

- 1½ - 2 lbs ground beef
- 1 T vegetable oil (optional)
- 1 whole red bell pepper, diced
- 4 oz sliced/diced mushrooms
- 6 green onions, sliced (include some tender green tops)
- 1 T minced garlic
- 1 large can (15 ounces) and 1 small can (6-8 ounces) tomato sauce
- splash of red wine
- 1 tsp oregano
- 1 tsp salt
- freshly ground pepper, to taste
- ½ - ¾ C sour cream
- 1 package (8 oz) cream cheese, at room temperature
- 1 C Mexican shredded cheese
- 8 oz mini penne (or 6 oz egg noodles), cooked and drained
- 2 C grated cheddar cheese

### Preparation Instructions

1. Preheat oven to 350°F. Cook pasta according to package directions and drain. Set aside.
2. In large skillet over medium-high heat, brown beef until meat is no longer pink, about 5 minutes. Add oil if needed. Remove to colander to drain excess grease.
3. Sauté red pepper, green onion, mushrooms, and garlic, stirring occasionally, until liquid has evaporated and mushrooms begin to brown, 5 to 7 minutes.
4. Return meat to skillet. Add wine and cook until evaporated, about 2-3 minutes.
5. Add in tomato sauce, oregano, salt, and pepper. Simmer 5 minutes.
6. Combine sour cream, cream cheese, and Mexican cheese in a separate bowl. Fold into meat mixture. Add in drained pasta and mix well.
7. Pour combined mixture into a greased 9x13 baking dish, lightly coated with cooking spray. Top with grated cheddar cheese.
8. Cover and bake at 350°F for 30 minutes. Uncover and bake until cheese begins to brown and casserole is bubbling around edges, about 15 minutes longer.
9. Let stand 10 minutes before serving.