

Cheeseburger Casserole

- 1 lb ground beef
 - 1 medium onion, minced
 - 1 Tbsp minced garlic
 - 1 green bell pepper, cored and minced
 - 1 28oz can of diced tomatoes, with juice
 - 1 Tbsp Worcestershire sauce
 - 1 tsp dried oregano
 - salt and pepper, to taste
 - 1 ½ cups grated sharp cheddar cheese (plus more for sprinkling on top)

 - 4 cups dried fusillii noodles
1. In a large skillet, cook beef over medium heat, stirring occasionally to break up clumps, until brown all over. Drain excess fat.
 2. Increase heat, and add onions, green pepper, and garlic. Cook and stir for 5 minutes.
 3. Add tomatoes and their juice, Worcestershire sauce, oregano, and salt and pepper. Bring to a boil, lower heat, and simmer, uncovered, while you bring a large pot of water to a boil.
 4. Bring a large pot of water to a boil. Add noodles, and cook till al dente, according to package directions. Drain, reserving a bit of pasta water to loosen the noodles, if necessary.
 5. In the large pot, combine the noodles with the ground beef mixture. The ground beef mixture should be fairly dry, not soupy.
 6. Stir in the cheese until melted.
 7. To serve, sprinkle with more cheese.

Note: add any other vegetables you wish to