



Johnny Marzzetti with Ground Venison

Savannah · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

6

Description

1960s casserole made with ground venison or beef

Ingredients

- - 1 (16 ounce) package elbow macaroni - 1 tablespoon canola oil - 1 pound ground venison - 1 onion
- chopped - 1 green bell pepper
- chopped - 1 (6 ounce) can tomato paste - 1 (16 ounce) can diced tomatoes - $\frac{3}{4}$ cup water - 1 teaspoon salt
- 1 teaspoon garlic powder - $\frac{1}{4}$ teaspoon pepper - 1 (16 ounce) package shredded Cheddar cheese

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Spray a glass 9x13 inch baking dish with cooking spray. Bring a large pot of lightly salted water to a boil. Add pasta and cook for 8 to 10 minutes
2. or until al dente; drain. Meanwhile
3. heat canola oil in a large skillet over medium-high heat until it begins to smoke. Add venison and cook
4. stirring to break apart
5. until browned and cooked. Drain off any excess oil
6. then stir in onion and green pepper. Cook for a few minutes until the onion softens
7. then stir in tomato paste
8. diced tomatoes
9. and water until combined. Season with salt
10. garlic powder
11. and pepper. Stir together drained macaroni and tomato sauce mixture and pour into prepared baking dish. Bake in preheated oven for 45 minutes
12. then sprinkle evenly with shredded Cheddar cheese
13. and continue baking until the cheese is bubbly and browned
14. about 15 minutes.