

# 80 Diapers' Greek Pastitsio

6 oz elbow macaroni

1 lb ground beef (or ground lamb)

1/2 c chopped onion

1/4 t salt

2 c marinara sauce (bottled or homemade--we recommend Newman's Own marinara)

1/4 t ground cinnamon

2 c Alfredo sauce (bottled or homemade--recipe below)

1 1/2 cups shredded Italian cheese blend

## **FOR ALFREDO SAUCE:**

1/2 c butter

3 oz cream cheese

1 pint heavy cream

1 t garlic powder

1/2 c Parmesan cheese

Boil macaroni according to package directions and drain.

If using homemade Alfredo sauce, melt butter in medium saucepan over low heat. Mix in cream cheese. Stir in cream and garlic powder. Increase heat and bring just to a boil, then decrease and simmer, stirring often, for 5 minutes. Remove from heat and stir in Parmesan. Season with salt and pepper to taste.

Meanwhile, in a large pan over medium high heat cook beef, onion and salt, stirring until browned. Drain well, and return to pan. Add marinara and cinnamon, stir thoroughly. Simmer 5 minutes uncovered.

Spoon half of macaroni into lightly greased 11 by 7 inch pan. Top with marinara mixture, spread evenly. Top with remaining macaroni. Spread Alfredo sauce over macaroni, sprinkle with cheese.

Bake at 350 degrees for 30 minutes, or till top is browned and bubbly. Let stand 5 minutes before serving.